



**Australian Government**

# **Assessment Requirements for SITHASC022 Prepare Asian stocks and soups**

**Release: 1**

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## Modification History

Not applicable.

## Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- follow standard recipes to prepare at least five different stocks and five different soups from at least three of the following Asian cuisines (across the preparation of the five stocks and five soups):
  - Chinese
  - Indian
  - Indonesian
  - Japanese
  - Korean
  - Malay and Nonya
  - Thai
  - Vietnamese
- prepare the above stocks for use in different recipes:
  - within commercial time constraints
  - reflecting required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing different stocks
- prepare the above soups:
  - within commercial time constraints
  - following procedures for portion control and food safety practices when handling and storing soups
  - responding to at least one special customer request.

## Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for ingredients commonly used in producing stocks and soups:
  - herbs and spices
  - meat:

- beef
- chicken
- lamb
- sauces
- seafood
- vegetables
- required changes to stocks and soups to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of stocks and soups and their ingredients:
  - appearance and presentation
  - combinations of spices
  - quality indicators
  - service style
  - strength of flavours
  - taste
  - texture
- mise en place requirements for stocks and soups
- preparation and cookery processes for Asian stocks and soups
- appropriate environmental conditions for storing stocks and soups to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian stocks and soups.

## Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:
  - commercial:
    - blenders and food mills
    - food processors
  - commercial grade work benches (1.5m/person)
  - commercial refrigeration facilities:
    - freezer
    - fridge

- designated storage area for dry goods and perishables
- sink
- gas electric or induction stove tops (two burners per person)
- grills and griddles
- storage facilities
- small equipment:
  - containers for hot and cold food
  - cutting boards
  - graters and peelers
  - knives and Asian cleavers
  - measures:
    - measuring jugs
    - measuring spoons
    - portion controlled scoops
  - pans and pots:
    - stainless steel, cast iron and non-stick fry pans
    - stock pots
    - woks
  - scales
  - service-ware:
    - platters, dishes and bowls
    - cutlery
  - sets of stainless steel bowls
  - small utensils:
    - scoops, skimmers and spiders
    - strainers
    - scrapers
    - tongs
    - whisks
  - spoons and ladles
  - steamer
  - spice grinder
  - temperature probe
  - thermometer
- food safe gloves
- diverse and comprehensive range of perishable food supplies for Asian cookery
- cleaning materials and equipment:
  - cleaning cloths
  - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas

- dustpans and brooms
- garbage bins and bags
- hand towel dispenser and hand towels
- mops and buckets
- separate hand basin and soap for hand washing
- sponges, brushes and scourers
- tea towels
- organisational specifications:
  - equipment manufacturer instructions
  - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
  - mise en place lists and standard recipes
  - food safety plan
  - guidelines relating to food disposal, storage and presentation requirements
  - safety data sheets (SDS) for cleaning agents and chemicals
- safe working environment.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>