



**Australian Government**

# **Assessment Requirements for SITHASC024 Prepare Asian salads**

**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 six different salads from at least three of the following Asian cuisines (across the preparation of the six salads):
  - Indian
  - Indonesian
  - Japanese
  - Korean
  - Malay and Nonya
  - Thai
  - Vietnamese
- prepare, plate and present above six salads:
  - within commercial time constraints
  - reflecting required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing salads
  - 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 the production of salads:
  - herbs and spices
  - fruit
  - vegetables
- required changes to salads to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of salad ingredients and finished dishes:
  - appearance and presentation
  - combinations of spices
  - quality indicators

- service style
- strength of flavours
- taste
- texture
- characteristics of accompaniments commonly used in Asian salads:
  - chutney
  - nuts
  - pickles
  - rice
  - sauces
  - vegetables
- preparation methods for Asian salads:
  - cutting
  - marinating
  - cooking of ingredients
- appropriate environmental conditions for storing salads to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian salads.

## 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)
  - grillers, burners, ovens or salamanders as appropriate for the type of cuisine

- storage facilities
- small equipment:
  - containers for hot and cold food
  - cutting boards
  - graters and peelers
  - knives
  - mortar and pestle
  - 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 and serving utensils
    - chopsticks
  - sets of stainless steel bowls
  - small utensils:
    - scoops, scrapers
    - skimmers and spiders
    - strainers
    - tongs
    - whisks
  - spoons and ladles
- 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 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>