



Australian Government

Assessment Requirements for SITHASC027

Prepare Asian cooked dishes

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 cooked dishes from at least three of the following types of cuisine (across the preparation of the six dishes):
 - Chinese
 - Indian
 - Indonesian
 - Japanese
 - Korean
 - Malay and Nonya
 - Thai
 - Vietnamese
- prepare the above six dishes using each of the following ingredients at least once (across the preparation of the six dishes):
 - meat
 - poultry
 - seafood
 - vegetables
 - meat analogues or substitutes
- prepare the above six dishes demonstrating all of the preparation techniques and using each of the cookery processes listed in the knowledge evidence at least once (across the preparation of the six dishes)
- prepare, plate and present the above dishes:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Asian cooked dishes
 - 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 Asian cooked dishes
- required changes to dishes to reflect cultural and regional considerations and variations
- contents of stock date codes and rotation labels
- characteristics of Asian cooked dishes and their ingredients:
 - appearance and presentation
 - combinations of spices
 - quality indicators
 - service style
 - strength of flavours
 - taste
 - texture
- preparation techniques used for Asian cooked dishes:
 - blanching
 - chopping
 - cleaning
 - coating
 - cutting
 - dicing
 - gutting
 - filleting
 - marinating
 - peeling
 - portioning
 - slicing
 - tenderising
 - trimming
 - humanely slaughtering shellfish or live fish
- cookery processes used for Asian cooked dishes:
 - marinating
 - pickling
 - smoking
 - steaming
 - wok
- appropriate environmental conditions for storing Asian cooked dishes to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian cooked dishes.

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 area for dry goods and perishables
 - sink
 - gas electric or induction stove tops (two burners per person)
 - commercial ovens
 - flat top grill or char grill
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - electric rice cookers
 - graters and peelers
 - knives and cleavers
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - stock pots
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - sets of stainless steel bowls
 - sharpening steels and stones

- small utensils:
 - scoops, skimmers and spiders
 - strainer
 - scraper
 - tongs and serving utensils
 - whisk
- spoons and ladles
- steamer
- temperature probe
- thermometer
- wok burner
- 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>