



**Australian Government**

# **Assessment Requirements for SITHASC031 Prepare sushi**

**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:

- prepare each of the following types of sushi:
  - chirashi
  - maki
  - nigiri
  - oshi
- prepare each of the following sushi accompaniments:
  - aromatics
  - pickled vegetables
  - salad items:
    - herbs
    - mizuna
  - sauces:
    - nikiri
    - nitsume
    - shoyu
- use each of the following processes when preparing sushi:
  - blending and balancing flavours and aromatics
  - cutting
  - moulding
  - rolling the sushi mat
- prepare, plate and present above sushi:
  - within commercial time constraints
  - reflecting required quantities to be produced
  - following procedures for portion control and food safety practices when handling and storing sushi
  - 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 sushi:
  - herbs and spices
  - condiments
  - flavouring agents
- required changes to sushi to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of sushi ingredients and finished dishes:
  - accompaniments and garnishes
  - acid balance
  - appearance and presentation
  - freshness and other quality indicators
  - rice types
  - service style
  - taste
  - texture
- preparation processes for sushi as listed in the performance evidence
- appropriate environmental conditions for storing sushi to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of the equipment used to produce and present sushi.

## 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 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 or ovens as required
- small equipment:
  - cutting boards

- graters and peelers
- electric rice cookers
- knives:
  - yanagiba
- measures:
  - measuring jugs
  - measuring spoons
  - portion controlled scoops
- scales
- sets of stainless steel bowls
- service-ware:
  - platters, dishes and bowls
  - cutlery and serving utensils
  - chopsticks
- strainer
- steamer
- sushi mat
- tongs and serving utensils
- wooden items:
  - mixing spoon
  - sushi bowl
- 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>