



Australian Government

Assessment Requirements for SITHASC032 Produce Japanese desserts

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 one of each of the following types of Japanese dessert items:
 - bean jelly
 - soft cakes
 - pastes
 - sweet bean soup
- use each of the following processes at least once when preparing above four dessert items (at least once across the preparation of the four dessert items):
 - filling
 - shaping
- prepare, plate and present above four dessert items:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Japanese desserts
 - 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 Japanese desserts and sweetmeats
 - required changes to Japanese desserts and sweetmeats to reflect cultural and regional considerations and variations
 - contents of date codes and rotation labels for stock
 - characteristics of ingredients and finished dishes:
 - accompaniments and garnishes
 - appearance and presentation
 - freshness and other quality indicators
 - service style
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- role of the sweet course in Japanese cuisine
 - taste
 - texture
 - preparation processes for Japanese desserts and sweetmeats listed in performance evidence
 - appropriate environmental conditions for storing Japanese desserts and sweetmeats to:
 - ensure food safety
 - optimise shelf life
 - safe operational practices using essential functions and features of equipment used to produce Japanese desserts and sweetmeats.

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 required
- small equipment:
 - baking sheets and trays
 - beaters
 - bowls
 - cake tins with:
 - fixed base in a range of shapes
 - loose bottom
 - cutting boards
 - knives
 - measures:

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- measuring jugs
 - measuring spoons
 - portion controlled scoops
 - moulds and forms
 - piping bags and attachments
 - service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
 - chopsticks
 - scales
 - sets of stainless steel bowls
 - silicon mat
 - small utensils:
 - sieve
 - strainer
 - scraper
 - spatula
 - pastry brush
 - whisk
 - spoons and ladles
 - steamer
 - 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
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- 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>