



**Australian Government**

# **Assessment Requirements for SITHASC038 Prepare Indian pickles and chutneys**

**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 one pickle from each of the following types of pickles:
  - hot
  - sweet
  - spicy
- prepare one chutney from each of the following types of chutneys:
  - hot
  - sweet
- demonstrate use of each of the following preparation methods when preparing the above three pickles and two chutneys (at least once across preparation of the above pickles and chutneys):
  - marinating
  - cooking
- prepare above pickles and chutneys:
  - within commercial time constraints
  - following procedures for portion control and food safety practices when handling and storing Indian pickles and chutneys.

## 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 pickles and chutneys:
  - curry powders
  - herbs and spices
- regional considerations and variations to be considered when preparing pickles and chutneys
- contents of date codes and rotation labels for stock
- characteristics of pickles and chutney ingredients and finished dishes:
  - appearance and presentation

- combinations of spices
- quality indicators
- service style
- taste
- texture
- preparation processes for Indian pickles and chutneys listed in the performance evidence
- chemical reactions that occur during various processes in the preparation of Indian pickles and chutneys
- appropriate environmental conditions for storing pickles and chutneys to:
  - ensure food safety
  - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Indian pickles and chutneys.

## 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)
- small equipment:
  - containers for hot and cold food
  - cutting boards
  - graters and peelers
  - knives
  - measures:
    - measuring jugs
    - measuring spoons

- portion controlled scoops
- pans and pots:
  - stainless steel, cast iron and non-stick fry pans
  - small and large pots
- spoons and ladles
- service-ware:
  - dishes and bowls
  - serving utensils
- food safe gloves
- diverse and comprehensive range of perishable food supplies for Indian 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>