



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC002A Produce appetisers and snacks for Asian cuisines

Revision Number: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and present appetisers and snacks for Asian cuisines.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all enterprises where Asian cuisines are prepared and served. It applies to Indonesian, Indian, Malay, Nonya, Japanese, Thai, Vietnamese and Chinese cuisines. It may be applied to a particular cuisine or across a variety, allowing for different needs and contexts.

Cuisines may be traditional, national or regional variations, and food items may be produced according to particular recipes or enterprise specifications.

The precise application of the unit may vary within particular cuisines and is dependent on specific preparation techniques, ingredients and presentation requirements.

Those undertaking this role would usually work as part of a team under supervision.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHASC001A Use basic Asian methods of cookery

SITHCCC001B Organise and prepare food

SITHCCC002A Present food

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of employability skills. The Employability Skills Summary of the qualification in which this unit is packaged will assist in identifying employability skills requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

ELEMENT	PERFORMANCE CRITERIA
1 Prepare Asian appetisers and snacks.	<p>1.1 Produce <i>appetisers and snacks</i> using the correct ingredients, to an acceptable enterprise standard, ensuring symmetry and neatness of presentation, appropriate ingredient combinations, precise and uniform <i>ingredients</i> and appropriate serveware and garnishes.</p> <p>1.2 Select appropriate dips and sauces to accompany appetisers and snacks.</p> <p>1.3 Select and use the correct <i>equipment</i> to prepare appetisers and snacks.</p> <p>1.4 Use quality trimmings or other leftovers where and when appropriate.</p> <p>1.5 Prepare appetisers and snacks in a logical and sequential manner within the required timeframe.</p>
2 Present Asian appetisers and snacks.	<p>2.1 Select size, colour and shape of crockery or serveware to match that of appetisers, snacks and sauces and according to enterprise specifications.</p> <p>2.2 Present appetisers and snacks attractively, according to requirements of particular cuisines and enterprise specifications and standards.</p> <p>2.3 Present sauces and dips according to portion size, requirements of particular cuisines and enterprise specifications.</p> <p>2.4 Select garnishes and accompaniments according to the style of the region and enterprise requirements.</p>
3 Store Asian appetisers and snacks.	<p>3.1 Store appetisers and snacks in appropriate conditions and containers and at the correct temperature to maintain freshness, taste and eating qualities.</p>

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- snack and appetiser preparation for particular cuisines
- precision cutting and preparation techniques for the particular style of cuisine and dish
- selecting, using and maintaining specialised equipment and tableware for preparing, cooking and serving food items
- identification, selection and use of typical commodities, herbs and spices, condiments, thickening and flavouring agents, and seasonal delicacies relevant to the particular Asian cuisine and appropriate cookery methods
- evaluating quality of dishes and food items, including blending and balancing flavours and aromatics, correct flavour structure, correct acid balance, correct colour and plate presentation
- safe work practices, particularly in relation to bending, lifting and using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns
- logical and time-efficient work flow, including maintaining a tidy workstation
- waste minimisation techniques and environmental considerations in relation to Asian appetisers and snacks
- problem-solving skills to deal with shortages of food items, mistakes or problems in commodities or meals produced, and equipment failure
- literacy skills to read requirements of orders and recipes
- numeracy skills to calculate quantities and portions against menus and orders.

The following knowledge must be assessed as part of this unit:

- culinary terms related to particular Asian cuisines, including regional variations
- cuisine characteristics, and cultural and religious practices related to food preparation, presentation and consumption, typical menu items, order of service, typical accompaniments and garnishes
- kitchen and service culture, including kitchen organisation
- effects of cooking techniques on nutrition, taste, texture and appearance, and chemical reactions possible with certain food items, e.g. curries, chutneys and pickles
- typical food allergies and consequences
- principles and practices of personal and professional hygiene related to working in a kitchen, including appropriate uniform and other personal protective equipment.

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency

Evidence of the following is essential:

- ability to prepare a variety of snacks and appetisers within realistic time constraints using cookery methods appropriate to the style of cuisine
- knowledge of cuisine style, including cultural considerations, typical commodities, culinary terminology and equipment
- preparation of a variety of appetisers and snacks relevant to a particular cuisine, using authentic and appropriate ingredients
- application of food hygiene and OHS principles and procedures.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped, operational commercial kitchen suitable for Asian cooking, including industry-current equipment, as defined in the Assessment Guidelines
- industry-realistic ratios of kitchen staff to customers
- preparation of dishes for real customers within typical workplace time constraints.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of practical demonstration of preparing and presenting appetisers and snacks for Asian cuisine
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of Asian cuisine styles, cultural aspects, typical commodities, safety issues and food quality indicators
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate, such as menus and photographs.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

RANGE STATEMENT

Appetisers and snacks may include:

- Chinese: fresh spring rolls, stuffed pastries, seafood in beancurd skins, century eggs, sesame squid, carrot and radish rolls, and cucumbers with dried prawns
- Malay and Nonya: spring rolls, curry puffs, pickled mackerel, shrimp rolls and fried marinated chicken wings
- Indonesian: fried bean curd, satay, stuffed savoury pancakes, fried bananas and crackers
- Thai: spring rolls, fish cakes, prawn balls, stuffed sago balls, fried cashews and chillies
- Vietnamese: spring rolls, meat and prawn rice paper rolls, grilled beef rice paper rolls, pork and prawn salad, triangle spring rolls and shrimp toast
- Indian: pappadums, koftas, pakoras, samosas, kabab and bhajis
- Japanese: smoked salmon, skewered chicken balls, pork and vegetable kebabs.

RANGE STATEMENT

Ingredients and commodities may include:

- fresh and dried vegetables and fruits and salad vegetables
- culturally appropriate meats, such as chicken, beef, lamb, goat and pork
- seafood, such as prawns and other crustaceans, squid, shellfish and fish
- eggs, rice and farinaceous products
- herbs, spices and condiments
- commodities specific to particular dishes and cuisines
- specific Asian commodities, including:
 - Chinese: sauce (soy, oyster and black bean)
 - Japanese: seaweeds (wakame and nori), condiments (sake, mirin and shoyu), miso (red, white or light brown) and wasabi
 - Indonesian: shrimp cake (terasi) and shrimp paste (petis); tamarind, including assam keeping and assam djawa; soya sauce (kecap); herbs and spices, fresh and dried (salam, basil and lemongrass)
 - Indian: flours (besan, atta, chickpea and maida), spices and herbs (cumin, cloves or fresh and dried coriander), spice pastes (bumbu), pappadum (regional varieties), lemon and lime juice, aromatic leaves and curry powder (masala)
 - Malay and Nonya: shrimp cake (blachan), tamarind (assam keeping and assam djawa) and soya sauce (kecap).

Equipment may include:

- mortar and pestle
- stone grinders
- pans
- woks
- steamers
- cutting, chopping and slicing implements such as cleavers and knives
- grills and griddles
- serving platters and serviceware.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field Asian Cookery