



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC010A Prepare satay for Asian cuisines

Revision Number: 1

SITHASC010A Prepare satay for Asian cuisines

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare satay for national and regional 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 Indonesian and Malay or Nonya cuisines are prepared and served but is also applicable to other Asian cuisines. It may be applied to a particular cuisine or across a variety, allowing for different needs and contexts.

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

The unit applies to cooks who usually work as part of a team and 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

- | | | | |
|---|---------------------------------------|-----|---|
| 1 | Select key commodities used in satay. | 1.1 | Identify a range of fresh, dried and preserved <i>commodities</i> used in the preparation of satay and panggang. |
| | | 1.2 | Identify herbs, spices and <i>curry pastes</i> used in marinades and coatings. |

ELEMENT	PERFORMANCE CRITERIA
	1.3 Identify suitable meat, chicken and seafood cuts and <i>secondary ingredients</i> for satay.
2 Prepare satay mixtures.	2.1 Measure herbs, spices and aromatics according to recipe specifications and enterprise standards. 2.2 Prepare and apply satay mixtures for particular dishes allowing time for marinating according to cuisine and enterprise requirements. 2.3 Handle curry pastes and powders according to food and personal safety requirements.
3 Produce and present satay items.	3.1 Select and prepare cooking equipment and utensils, according to menu items and enterprise requirements. 3.2 Prepare and cook a range of satay items according to customer expectations and recipe specifications. 3.3 Follow food hygiene requirements and OHS regulations in relation to all production and presentation tasks. 3.4 Use appropriate cooking methods according to recipe specifications. 3.5 Select crockery and serveware including size, colour and shape, according to enterprise practice and cuisine requirements. 3.6 Prepare <i>accompaniments</i> consistent with acceptable traditional style of the region and recipe specifications.

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:

- preparing food for particular Asian cuisines, including following recipe requirements, portion control and costings
- precision cutting techniques and implements for the particular style of Asian cuisine
- evaluating quality of ingredients, dishes and food items, including blending and balancing flavours and aromatics, correct flavour structure, texture and consistency, correct acid balance, correct colour and plate presentation
- selecting, using and maintaining specialised equipment, tableware and serviceware for preparing, cooking, serving and presenting food
- identifying, selecting, storing and using typical commodities, herbs and spices, condiments, flavouring agents, seasonal delicacies relevant to the particular Asian cuisine and appropriate cookery methods
- use of garnishes for presentation, including consideration of colour and eye appeal
- safe work practices, particularly in relation to bending and lifting, and using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns
- maintaining a tidy workstation
- planning and organising
- working in teams
- problem-solving skills to adjust flavourings where satay and accompaniments are not balanced as required by a particular cuisine
- literacy skills to read requirements of orders and recipes
- numeracy skills to calculate quantities of commodities and ingredients required for particular recipes and to ascertain amounts of flavourings required to achieve required strength and flavour characteristics.

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
- 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.

REQUIRED SKILLS AND KNOWLEDGE

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 range of satay and accompaniments relevant to the particular Asian cuisine
- ability to prepare satay and accompaniments within realistic time constraints using a range of cookery methods appropriate to the Asian cuisine
- knowledge of cuisine style, including cultural considerations, commodities, culinary terminology and equipment
- safe occupational health and food hygiene practices for preparing, cooking, presenting and storing satay and accompaniments.

Context of and specific resources for assessment

Assessment must ensure:

- access to a fully equipped, operational commercial kitchen suitable for Asian cooking, including industry-current equipment, as defined in the Assessment Guidelines
- use of authentic and appropriate ingredients
- 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 satays and accompaniments
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of Asian cuisine styles, cultural aspects, use and importance of typical commodities and flavourings, 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.

Commodities used in satay may include:

- meats such as beef, chicken and lamb
- seafood
- vegetables.

RANGE STATEMENT

Curry pastes may include:

- rempah
- bumbu.

Secondary ingredients may include:

- sauces
- vegetables
- accompaniments
- garnishes
- nuts.

Accompaniments may include:

- rice
- vegetables
- sauces.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Asian Cookery