



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC014A Design and operate an Asian kitchen

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 design and operate a kitchen where Asian cuisines are prepared and served.

It requires the ability to design, plan and set up kitchen operations and systems. It does not include food preparation and cooking or ongoing management, supervisory or quality assurance roles.

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 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.

The unit applies to kitchen supervisors or owner-managers wishing to set up an Asian kitchen.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units This unit must be assessed after the following prerequisite unit:
SITHASC001A Use basic Asian methods of cookery.

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 Plan and develop kitchen operations.	1.1 Identify style of cuisine required. 1.2 Identify and plan <i>system of production</i> according to menu style requirements or type. 1.3 Develop <i>operational procedures</i> for the kitchen. 1.4 Develop <i>control systems</i> .

ELEMENT	PERFORMANCE CRITERIA
2 Identify the roles in an Asian kitchen.	2.1 Identify knowledge, skills and attitudes required for specific Asian cuisines. 2.2 Determine <i>staffing needs</i> according to nature of enterprise, size of kitchen and style of cuisine. 2.3 Identify specific roles and responsibilities, according to style of cuisine and size of enterprise. 2.4 Develop job descriptions and allocate roles according to size of kitchen, style of cuisine and size of enterprise.
3 Plan kitchens for Asian cuisines.	3.1 Plan the kitchen layout according to available space, style of cuisine and personnel. 3.2 Identify and purchase <i>equipment and fittings</i> for Asian cuisines. 3.3 Set up workstations according to national, regional and commercial needs and applications.
4 Implement and monitor kitchen operations.	4.1 Implement systems and procedures developed. 4.2 Monitor kitchen operations and adjust as required. 4.3 Respond to feedback from customers, colleagues and <i>relevant others</i> .
5 Plan and implement safe work practices for Asian kitchen operations.	5.1 Identify <i>legislative and regulatory requirements</i> . 5.2 Develop and implement safe work practices according to legislative and regulatory requirements. 5.3 Identify particular work environment <i>hazards for Asian kitchens</i> and develop procedures for managing them.

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:

- organising and setting up kitchens for particular cuisines and size and style of kitchen
- selecting, using and maintaining specialised equipment, tableware and serveware for preparing, cooking and serving food
- 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
- planning, organising and working in teams, according to the cultural requirements of the cuisine selected
- problem-solving skills to:
- deal with equipment flaws and failure and cultural issues related to cuisine style and staffing
- manage situations such as non-delivery, and delays with or non-availability of required equipment
- literacy skills to research equipment, procedures and systems related to kitchen operations, and the cultural and dietary requirements of a particular cuisine
- writing skills to write clear equipment specifications and develop job descriptions
- communication skills to liaise with other team members, clarify requirements, provide information and listen to and interpret information and non-verbal communication
- numeracy skills to determine quantities of equipment and serveware required.

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

- cuisine characteristics, and cultural and religious practices related to food preparation, presentation and consumption, typical menu items, order of service, and kitchen and service culture
- cultural and dietary requirements related to the style of cuisine selected, including allergies and prohibitions
- 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 plan and operate an Asian kitchen efficiently to meet the needs of a particular cuisine, clientele and style of operation
- ability to apply knowledge of cultural considerations and correct equipment usage to kitchen design and operations, according to cuisine style selected
- application of food hygiene and OHS principles and procedures.

Context of and specific resources for assessment

Assessment must ensure:

- access to suitable equipment for particular cuisines
- ability to set up kitchen operations for a commercial enterprise with industry-realistic ratios of kitchen staff to customers.

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:

- project to design and plan a kitchen for a specific Asian cuisine, including fittings, layout and equipment
- written and oral questions to assess knowledge of an Asian cuisine, including cultural aspects
- project to develop procedures and operational plans for an Asian kitchen prepared by the candidate
- review of portfolios of evidence and third-party workplace reports of performance by the candidate, such as photographs, references, designs, plans and procedures or systems developed.

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

EVIDENCE GUIDE

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.

System of production will be determined by the size of operation and style of cuisine, including:

- small or family-run kitchens within which employees are multi-skilled and perform multiple roles
- fast food outlets
- large, formal kitchens with clearly-defined and limited job roles and responsibilities.

Operational procedures may include those related to:

- work tasks and responsibilities
- food hygiene and safety
- OHS
- security.

Control systems may include those related to:

- stock
- storage
- costs and budgets
- portion control
- security.

RANGE STATEMENT

Staffing needs may include:

- managerial and supervisory staff
- operational staff
- training and development.

Equipment and fittings may include:

- stoves and ovens, including specialised items such as tandoori ovens
- steamers
- grills and barbecues
- turbo and gas woks
- freezers, chillers and refrigerators
- general storage
- benches
- sinks
- utensils for preparation and presentation
- serviceware, including cutlery, chopsticks, china and glassware
- equipment required for specific cuisines.

Relevant others may include:

- employers, managers and supervisors
- employees and work colleagues
- customers
- officers of government and regulatory authorities
- industry professionals and advisers.

Legislative and regulatory requirements may include those related to:

- OHS
- food hygiene and safety
- local council requirements
- employment, such as equal employment opportunity, industrial awards and anti-discrimination.

Particular ***hazards for Asian kitchens*** may include:

- turbo and high-temperature woks
- vertical barbecues
- open-flame stoves
- deep-fryers
- cleavers
- slippery floors
- electrically-operated equipment.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery