



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC021A Prepare and cook Chinese roast meat cuts and poultry

Revision Number: 1

SITHASC021A Prepare and cook Chinese roast meat cuts and poultry

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and cook roast meats and poultry for Chinese 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 Chinese cuisine is prepared and served. It applies to cooks who 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

- | | |
|--|---|
| 1 Select meat cuts and poultry for roasting. | 1.1 Identify and select suitable primary and secondary meat cuts and poultry according to menu and recipe specifications. |
| | 1.2 Select a range of commodities and marinades according to |

ELEMENT	PERFORMANCE CRITERIA
	recipe specification.
	1.3 Assess quality of meats and commodities according to recipe and industry requirements.
2 Prepare roast meat cuts and poultry.	2.1 Select, sharpen and use knives and cleavers according to manufacturer specifications.
	2.2 Prepare and portion meats and poultry following required recipes and according to enterprise standards.
	2.3 Assemble and use <i>specialised equipment</i> .
	2.4 Prepare meat cuts according to recipe specifications and menu requirements.
	2.5 Prepare ingredients, marinades and stuffings according to recipe specifications.
	2.6 Prepare accompaniments such as pickles and sauces according to recipe specifications and enterprise requirements.
	2.7 Follow food hygiene and OHS regulations and requirements and apply them to all tasks.
3 Cook roast meat cuts and poultry.	3.1 Cook meat products and poultry as required by specifications and traditional menu styles, using correct <i>cooking methods</i> .
	3.2 Assess flavours, sauces, textures and colours against expected outcomes and recipe specifications.
4 Store roast meat cuts and poultry.	4.1 Defrost, refrigerate, freeze or store cooked and uncooked products according to health regulations and at the correct temperature to maintain freshness and quality.

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 roast meats and poultry, including following recipe requirements
- precision cutting techniques and implements for the particular style of cuisine
- evaluating quality of ingredients, dishes and food items, including blending and balancing flavours and aromatics, correct flavour structure, texture and consistency, balance, correct colour and plate presentation
- using garnishes for presentation, including consideration of colour and eye appeal
- 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, thickening and flavouring agents used in the preparation of Chinese roasted meats and poultry
- 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
- problem-solving skills to adjust flavourings where sauces, dips and accompaniments are not balanced as required
- literacy skills to read recipes and orders
- numeracy skills to calculate quantities of commodities and ingredients required for particular recipes.

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, typical accompaniments and garnishes
- kitchen and service culture, including kitchen organisation
- culinary terms related to particular Chinese cuisine, including regional variations
- 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.

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 Chinese roast meats and poultry, sauces and accompaniments within realistic time constraints using a range of appropriate cookery methods
- preparation of a range of roasted meats and poultry, sauces and accompaniments relevant to the particular Asian cuisine, using authentic and appropriate ingredients
- 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 roast meats and poultry.

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 roast meat, poultry, sauces 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.

This unit applies to the following cuisines, however may also be

- Szechuan
- Shanghai.

RANGE STATEMENT

applied to other Asian styles:

Specialised equipment may include:

- ovens
- roasting drums
- open spit smoke ovens
- hooks
- boning, filleting and chopping knives
- light and heavyweight cleavers.

Preparation and *cooking methods* for roast meat cuts and poultry must include:

- basting
- marinating
- smoking
- drying
- roasting
- spit roasting
- barbecuing.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field

Asian Cookery