



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC022A Prepare and produce tandoori food items

Revision Number: 1

SITHASC022A Prepare and produce tandoori food items

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare and produce tandoori food items for Indian cuisine.

Tandoori refers to foods cooked in a tandoori oven. Dishes prepared must include a selection of meat, poultry and seafood.

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 Indian 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 key commodities and ingredients. | 1.1 | Identify and select key types and names of tandoori items. |
| | | 1.2 | Select fresh, dried and preserved <i>commodities</i> used in tandoori marinades. |

ELEMENT	PERFORMANCE CRITERIA
2 Prepare and use tandoori spice mixture.	2.1 Follow food hygiene requirements and OHS regulation in all tasks related to preparing, cooking, presenting and serving food items. 2.2 Measure, weigh and portion spices according to recipe specifications and enterprise requirements. 2.3 Handle tandoori and curry powders according to safety and enterprise requirements. 2.4 Apply tandoori spice mixtures or curry pastes to food items and marinate under <i>required conditions</i> .
3 Produce and present tandoori products.	3.1 Select and use cooking equipment and utensils according to enterprise requirements. 3.2 Follow standard recipes for tandoori items according to enterprise practices and specifications. 3.3 Prepare and cook tandoori items to customer expectations, following recipe specifications. 3.4 Apply correct steps to all cooking methods according to recipe specifications. 3.5 Select presentation crockery according to suitability of size, colour and shape, according to enterprise requirements. 3.6 Serve suitable <i>accompaniments</i> consistent with recipe specifications and acceptable traditional and regional style.

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:

- food preparation for tandoori cookery, including following recipe requirements
- precision cutting techniques and implements for tandoori cookery
- 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
- 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, and condiments relevant to tandoori cookery
- 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 marinades 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 tandoori cookery, 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

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 food items for tandoori cookery, including marinades, 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 tandoori food items.

Context of and specific resources for assessment

Assessment must ensure:

- a range of tandoori food items is prepared, cooked and served using authentic and appropriate ingredients
- 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 tandoori 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 tandoori food items
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of tandoori cookery, 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 and ingredients may be fresh, dried or preserved and may include:

- meat
- poultry
- seafood

RANGE STATEMENT

- tandoori powder
- curry powder, such as masala.

Required conditions for marinating prepared tandoori items may include:

- covered containers
- chilling.

Suitable **accompaniments** may include:

- rice
- vegetables
- pickles
- chutney
- sauces.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery