



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC024A Prepare and produce Indian sweetmeats

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 produce sweetmeats for Indian cuisine.

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

Application of the Unit

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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 unit:
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 Prepare to produce Indian desserts and sweets.	<p>1.1 Select, measure and weigh key <i>commodities</i> for <i>Indian desserts and sweets</i> according to recipe specifications.</p> <p>1.2 Select and use correct <i>cooking utensils and equipment</i> for required recipes.</p> <p>1.3 Select milk products, and setting and thickening agents for use in correct amounts according to standard recipe specifications.</p> <p>1.4 Assemble woks and associated equipment for preparing Indian desserts and sweets according to instructions.</p>
2 Produce desserts and sweet products.	<p>2.1 Prepare desserts and sweets in correct shapes and with correct fillings, according to recipe specifications.</p> <p>2.2 Comply with basic hygiene requirements and OHS regulations in all tasks.</p> <p>2.3 Follow standard procedures where sweets are reheated or</p>

ELEMENT	PERFORMANCE CRITERIA
	refried according to customer orders and enterprise practice.
	2.4 Use correct procedures for milk products and with setting and thickening agents to maintain quality control.
3 Store desserts and sweet products.	3.1 Assess accompaniments, sauces and syrups according to quality and shelf life.
	3.2 Follow correct reheating procedures according to enterprise practice.
	3.3 Store desserts and sweet products under appropriate storage conditions to retain quality and freshness.
4 Present Indian desserts and sweet products.	4.1 Use correct sizes, shapes and colours of tableware for serving.
	4.2 Present desserts attractively using suitable garnishes and accompaniments.

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 Indian desserts and sweets, including following recipe requirements
- 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 serveware for preparing, cooking, serving and presenting desserts and sweet items
- identifying, selecting, storing and using typical commodities, herbs and spices, thickening and flavouring agents, used in the preparation of Indian desserts and sweets
- safe work practices, particularly in relation to bending, lifting, and using cutting implements, appliances, heated surfaces, hot liquids and other equipment and cookery methods which carry a risk of burns
- problem-solving skills to adjust flavourings where Indian desserts, sweets 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 Indian desserts and sweets, including regional variations
- 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 Indian desserts, sweets and accompaniments using a range of cookery and preparation methods
- knowledge of Indian dessert styles, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a range of Indian desserts, sweets and accompaniments using authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- ability to prepare desserts within the timeframe required by a commercial kitchen.

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.

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 a variety of Indian desserts and sweets
- 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, for example:

SITHASC001A Use basic Asian methods of cookery.

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

Commodities may include:

- rose water
- gold leaf
- herbs, spices and seed pods
- flours
- fat compounds, including ghee
- milk products
- curry powders, such as masala
- flavourings and aromatics, such as garlic and ginger
- preservatives, such as vinegar
- thickening agents
- sweeteners, such as honey
- rice
- syrups.

A wide variety of *Indian desserts and sweets* must be prepared and could include:

- gajar-ka-halva
- kulfi
- shahitukra
- malpue
- kheer
- gulab jamoon.

Correct *cooking utensils and equipment* may include:

- cast iron or stainless steel pots
- frypans
- steamers
- woks
- platters
- cane baskets and banana leaf linings
- crockery.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field Asian Cookery