



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC026A Prepare and produce Indonesian crackers

Revision Number: 1

SITHASC026A Prepare and produce Indonesian crackers

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to produce a wide variety of Indonesian crackers which may be served as accompaniments to main Indonesian dishes or as snacks or appetisers.

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 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 Identify and select Indonesian crackers.	1.1 Identify and select a <i>variety</i> of crackers, according to enterprise requirements.
2 Prepare, fry and present crackers.	2.1 Dry crackers thoroughly to ensure maximum expansion and crispness when frying and to maintain characteristics and appearance.
	2.2 Use correct <i>equipment and utensils</i> according to enterprise practices.
	2.3 Use correct temperature and timing for frying crackers to ensure required portion size and quality.
	2.4 Select platters, shapes or cane baskets in appropriate colours for attractive presentation and maximum appeal.
	2.5 Select <i>accompaniments</i> and sauces consistent with acceptable traditional style of the region and recipe

ELEMENT**PERFORMANCE CRITERIA**

specifications.

3 Pack and store
crackers.3.1 Select airtight packaging for crackers to ensure the
preservation of freshness, taste, flavour and texture.3.2 Store crackers in containers at correct temperatures and
under *storage* conditions to maintain crispness and
freshness.

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 different types of Indonesian crackers, including following recipe requirements
- 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 Indonesian crackers
- safe work practices, particularly in relation to bending, lifting, and using cutting implements, appliances, heated surfaces, hot oil and other equipment and cookery methods which carry 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.

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

- culinary terms related to Indonesian cuisine, 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
- 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 Evidence of the following is essential:

EVIDENCE GUIDE

and evidence required to demonstrate competency

- ability to prepare Indonesian crackers using a range of cookery and preparation methods
- knowledge of Indonesian cracker styles, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a variety of Indonesian crackers using authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- ability to prepare Indonesian crackers 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
- preparation of dishes for real customers within typical workplace time constraints.

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 crackers
- sampling of crackers 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.

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.

A ***variety*** of crackers must be prepared and includes:

- prawn cracker (krupuk udang)
- nut cracker (emping melinjo)
- fish cracker (krupuk Palembang)
- rice cracker (krupuk puli)
- tapioca cracker (krupuk mawar).

Equipment and utensils used may be traditional or contemporary and include:

- fryers
- skimmers
- serveware and baskets.

Accompaniments for crackers may include:

- sauces and dips
- other snacks and appetisers
- drinks.

RANGE STATEMENT

Storage to maintain freshness and crispness:

- applies to:
 - cooked and uncooked crackers
- may include:
 - air-tight containers
 - sealed and sealable packages.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery