



**Australian Government**

# **SITHASC207 Produce curry pastes and powders**

**Release 1**

## SITHASC207 Produce curry pastes and powders

### Modification History

The version details of this endorsed unit of competency set are in the table below. The latest information is at the top.

| Version | Comments   |
|---------|--|
| 1.0     | <p>E</p> <p>Replaces and is equivalent to SITHASC009A Prepare curry paste and powder for Asian cuisines.</p> <p>Title simplified. Unit structure made consistent across all cooking units. Re-worked Elements, Performance Criteria, Required Skills and Knowledge to better articulate content. Any 'must' statements in Range moved to Required Knowledge and Critical aspects for assessment.</p> |

### Unit Descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare curry pastes and powders for national and regional Asian cuisines. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

### Application of the Unit

This unit applies to hospitality and catering organisations that offer Asian cuisine and to cooks who usually work under the guidance of more senior chefs. Cuisines may be Indonesian, Indian, Malay, Nonya or Thai.

### Licensing/Regulatory Information

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

### Pre-Requisites

|   |  |
|---|--|
| This unit must be assessed after the following prerequisite unit: |  |
| SITXFSA101  | Use hygienic practices for food safety |

## Employability Skills Information

This unit contains employability skills.

## Elements and Performance Criteria Pre-Content

### Elements and Performance Criteria

Elements describe the essential outcomes of a unit of competency. Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.

- |  |   |
|--|---|
| 1. Select ingredients.                         | 1.1 Confirm <b><i>food production requirements</i></b> from food preparation list and standard recipes.<br>1.2 Calculate ingredient amounts according to requirements.<br>1.3 Identify and select <b><i>ingredients</i></b> for <b><i>curry pastes and powders</i></b> from stores according to recipe, quality, freshness and stock rotation requirements.                                       |
| 2. Select, prepare and use equipment.          | 2.1 Select <b><i>equipment</i></b> of correct type and size.<br>2.2 Safely assemble and ensure cleanliness of equipment before use.<br>2.3 Use equipment safely and hygienically according to manufacturer instructions.  |
| 3. Portion and prepare ingredients.            | 3.1 Sort and assemble ingredients according food production sequencing.<br>3.2 Measure and weigh ingredients according to recipe.<br>3.3 Minimise waste and store reusable by-products.   |
| 4. Prepare and use curry pastes and powders.   | 4.1 Prepare, roast and grind herbs and spices for curry pastes or powders.<br>4.2 Select and using cooking methods for pastes according to recipe.<br>4.3 Follow standard recipes and make <b><i>food quality adjustments</i></b> within scope of responsibility.<br>4.4 Apply prepared pastes and powders in correct quantities to curries and <b><i>other dishes</i></b> , according to recipe. |
| 5. Package and store curry pastes and powders. | 5.1 Preserve taste and quality through use of appropriate packaging.<br>5.2 Ensure food safety, quality and shelf life by storing food in appropriate <b><i>environmental conditions</i></b> .  |

## Required Skills and Knowledge

This section describes the skills and knowledge required for this unit.

### Required skills

- initiative and enterprise skills to minimise wastage
- literacy skills to:
  - read and interpret food preparation lists, standard recipes, date code and stock rotation labels and manufacturer instructions for equipment
  - write notes on recipe requirements and calculations
- numeracy skills to:
  - calculate the number of portions
  - weigh and measure ingredients
  - determine cooking times and temperatures
- planning and organising skills to efficiently sequence the stages of food preparation and production
- problem-solving skills to:
  - evaluate quality of ingredients, dishes and food items
  - adjust cooking where deficiencies are identified
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment.

### Required knowledge

- culinary terms and trade names for ingredients commonly used in the production of curry pastes and powders:
  - aromatics
  - fat compounds
  - herbs and spices
- cultural and regional considerations and variations for curry pastes and powders
- characteristics of curry pastes and powders ingredients and finished dishes:
  - appearance and presentation
  - combinations of spices
  - nutritional value
  - plant structure and parts used for herbs and spices
  - quality indicators
  - service style
  - strength of flavours
  - taste
  - texture
- contents of stock date codes and rotation labels
- preparation methods and considerations for curry pastes and powders:

- marinating
- cooking
- chemical reactions in various processes
- equipment used to produce curry pastes and powders:
  - essential features and functions
  - safe operational practices
- storage of curry pastes and powders:
  - correct environmental conditions to ensure food safety
  - appropriate methods to optimise shelf life.

## Evidence Guide

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

### Overview of assessment

#### Critical aspects for assessment and evidence required to demonstrate competency in this unit

Evidence of the ability to:

- produce a range of curry pastes and powders for one or more cuisines
- produce food for multiple customers within commercial time constraints
- integrate knowledge of:
  - quality indicators for curry pastes and powders
  - ingredients
  - cultural considerations
  - features, functions and safe use of food preparation equipment
  - food safety practices for handling and storing curry pastes and powders.

#### Context of and specific resources for assessment

Assessment must ensure use of:

- an operational commercial kitchen with the fixtures, large and small equipment and workplace documentation defined in the Assessment Guidelines; this can be a:
  - real industry workplace
  - simulated industry environment such as a training kitchen servicing customers
- industry-realistic ratios of kitchen staff to customers
- food preparation lists and standard recipes
- a variety of commercial ingredients.

#### Method 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 the individual preparing curry pastes and powders
- evaluation of the taste of curry pastes and powders prepared by the individual
- projects that allow assessment of the individual's ability to produce a variety of curry pastes and powders for different occasions
- use of visual and taste recognition exercises so the

individual can identify ingredient and product characteristics

- written or oral questioning to assess knowledge of culinary terms, quality indicators for curry pastes and powders, equipment, cookery
- methods and appropriate environmental storage conditions
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the individual.

### **Guidance information for assessment**

The assessor should design integrated assessment activities to holistically assess this unit with other units relevant to the industry sector, workplace and job role, for example:

- SITHASC204 Produce Asian sauces, dips and accompaniments
- SITXFSA201 Participate in safe food handling practices.

## 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, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

***Food production requirements*** may include:

- deadlines
- dietary requirements
- portion control
- quantities
- special customer requests.

***Ingredients*** may include:

- aromatic leaves:
  - bayleaf
  - lemongrass
- edible flowers
- meat
- peels:
  - lemon
  - lime
  - orange
- seafood
- seeds
- spices:
  - ajwain
  - asfoetida
  - cinnamon
  - cardamom
  - cloves
  - coriander
  - cumin
  - fennel and fennel seeds
  - fenugreek
  - mace
  - mustard seeds
  - peppers
  - nutmeg
  - turmeric
- vegetables.
- Indian:
  - chat

***Curry pastes and powders*** and the finished



menu items produced may include:

- chaana ka
- curry powder and spice combination
- Kashmiri
- masala, including garam
- sambhar
- Indonesian:
  - bumbu
  - kare
- Malay and Nonya:
  - gulai
  - rempah
- Thai:
  - gaeng.

*Equipment* may include:

- mortar and pestle
- stone grinders.

*Food quality adjustments* may relate to:

- taste:
  - bitter
  - salty
  - sour
  - sweet
  - umami
- temperature
- texture:
  - clean
  - creamy
  - crispy
  - crunchy
  - fibrous
  - moist
  - mousse
  - rich
  - slippery
  - smooth
  - velvety.

*Other dishes* may include:

- fish cakes
- fat compounds:
  - coconut milk
  - ghee
- oils:

- coconut
- mustard
- peanut
- sesame
- sauces:
  - kecap manis
  - kecap asin
- shrimp:
  - cakes (blachan)
  - paste (peti)
- vegetables, edible flowers and aromatic leaves
- meat and poultry, including pork, beef, lamb, chicken and duck
- seafood
- vegetarian items, such as tofu and lentils
- nuts, such as cashews and peanuts.
- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

*Environmental conditions* relates to appropriate:

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Asian Cookery