



**Australian Government**

# **SITHASC304 Produce sashimi**

**Release 1**

## SITHASC304 Produce sashimi

### 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 SITHASC015A Prepare and produce Japanese raw fish (sashimi).</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 and present raw fish dishes for Japanese cuisine. It requires the ability to select and prepare ingredients, using relevant equipment.

### Application of the Unit

This unit applies to hospitality and catering organisations that offer Japanese cuisine, and to cooks who usually work under the guidance of more senior chefs.

### 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.                | <ul style="list-style-type: none"> <li>1.1 Confirm food production requirements from food preparation list and standard recipes.</li> <li>1.2 Calculate ingredient amounts according to requirements.</li> <li>1.3 Identify and select sashimi ingredients from stores according to recipe, quality, freshness and stock rotation requirements.</li> <li>1.4 Evaluate freshness and quality of fish prior to preparation.</li> </ul>  |
| 2. Select, prepare and use equipment. | <ul style="list-style-type: none"> <li>2.1 Select knives and equipment of correct type and size.</li> <li>2.2 Safely assemble and ensure cleanliness of equipment before use.</li> <li>2.3 Use knives and equipment safely and hygienically according to manufacturer instructions.</li> </ul>  |
| 3. Prepare fish and accompaniments.   | <ul style="list-style-type: none"> <li>3.1 Maintain and kill live seafood in a humane manner and according to regulations.</li> <li>3.2 Clean, gut and fillet fish and shellfish efficiently.</li> <li>3.3 Prepare accompaniments according to recipe specifications.</li> <li>3.4 Minimise waste and store reusable by-products.</li> </ul>  |
| 4. Present sashimi.                   | <ul style="list-style-type: none"> <li>4.1 Serve sashimi on tableware of appropriate shape, size and colour taking steps to retain freshness and quality.</li> <li>4.2 Present sashimi with required garnishes, sauces, dips and accompaniments according to regional and recipe requirements.</li> <li>4.3 Visually evaluate dish and adjust presentation.</li> <li>4.4 Ensure food safety, quality and shelf life by storing food in appropriate environmental conditions.</li> </ul> |

## 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 flavorings where sauces and accompaniments are not balanced as required
- self-management skills to manage own speed, timing and productivity
- technology skills to use food preparation and cooking equipment, including Japanese knives.

### Required knowledge

- culinary terms and trade names for sashimi ingredients:
  - fish types
  - herbs and spices
  - condiments
  - thickening and flavouring agents
  - season delicacies
- cultural and regional considerations and variations for sashimi
- characteristics of sashimi:
  - accompaniments and garnishes
  - appearance and presentation:
    - artistic arrangement
    - uniformity of pieces
  - freshness and other quality indicators
  - nutritional value
  - service style
  - taste
  - texture

- contents of stock date codes and rotation labels
- preparation methods for sashimi:
  - cutting
  - portioning
  - uniformity
- equipment used to produce and present sashimi:
  - essential features and functions
  - safe operational practices
- storage of sashimi:
  - 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:

- prepare sashimi and its accompaniments, including:
  - kobujime
  - sashimi (moriawase)
  - tataki
  - usu zukuri
- produce food for multiple customers within commercial time constraints
- integrate knowledge of:
  - quality indicators for sashimi
  - sashimi ingredients
  - cultural considerations
  - features, functions and safe use of food preparation equipment
- food safety practices for handling and storing sashimi.

#### 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 sashimi
- evaluation of the taste and visual appeal of sashimi prepared by the individual
- projects that allow assessment of the individual's ability to produce a variety of sashimi 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 sashimi, 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:

- 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
- portion control
- quantities
- special customer requests
- special dietary needs.

***Freshness and quality*** may be indicated by:

- clear eyes
- correct colour of scales
- firm texture of flesh
- moist but not slimy
- pleasant sea odour
- red gills.

***Equipment*** may include:

- items for:
  - momiji oroshi
  - sarashi-negi.

***Accompaniments*** may include:

- fresh condiments:
  - daikon
  - ginger root and sauces
  - wasabi
- prepared items:
  - momiji
  - oroshi
  - tosa joyu.

To ***adjust presentation*** may involve:

- changing accompaniments and garnishes to maximise eye appeal:
  - balance
  - colour
  - contrast
- changing plated food for practicality of:
  - customer consumption
  - service
  - wiping drips or spills.

***Environmental conditions*** relates to appropriate:

- atmosphere
- humidity
- light



- packaging
- temperature
- use of containers
- ventilation.

## **Unit Sector(s)**

Hospitality

## **Competency Field**

Asian Cookery