



Australian Government

Assessment Requirements for SITHASC010 Prepare Japanese cooked dishes

Release: 1

Assessment Requirements for SITHASC010 Prepare Japanese cooked dishes

Modification History

Not applicable.

Performance Evidence

Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- follow standard recipes to prepare at least two different Japanese cooked dishes from each of the following food groups:
 - condiments or stocks
 - meat
 - seafood
 - seaweed
 - tofu
 - vegetables
- prepare the above dishes using each of the following cookery methods at least once:
 - deep-frying
 - grilling
 - one-pot cookery
 - simmering
 - steaming
- prepare the above dishes for at least six different customers:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for portion control and food safety practices when handling and storing Japanese cooked dishes
 - responding to special customer requests and dietary requirements.

Knowledge Evidence

Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- culinary terms and trade names for ingredients commonly used in the production of different Japanese cooked dishes:
 - condiments:
 - dried
 - fresh

- preserved
- meat:
 - beef
 - chicken
 - pork
- seafood:
 - fish
 - prawns
 - squid
- seaweed
- stocks:
 - dashi
 - katsuo
- tofu
- vegetables:
 - beans
 - leafy
 - root
- required changes to dishes to reflect cultural and regional considerations and variations
- contents of stock date codes and rotation labels
- characteristics of Japanese cooked dishes:
 - appearance and presentation
 - freshness and other quality indicators
 - historical and cultural derivations
 - nutritional value
 - service style
 - taste
 - texture
- cookery methods for Japanese cooked dishes as specified in the performance evidence
- appropriate environmental conditions for storing Japanese cooked dishes to:
 - ensure food safety
 - optimise shelf life
- knife care and maintenance
- safe operational practices using essential functions and features of equipment used to produce Japanese cooked dishes.

Assessment Conditions

Skills must be demonstrated in an operational commercial kitchen. This can be:

- an industry workplace

- a simulated industry environment, such as a training kitchen servicing customers.

Assessment must ensure use of:

- fixtures and large equipment:
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5m/person)
 - commercial refrigeration facilities:
 - freezer
 - fridge
 - designated storage area for dry goods and perishables
 - double sink
 - gas electric or induction stove tops (two burners per person)
 - grillers, burners, ovens or salamanders as appropriate for the type of cuisine
- small equipment:
 - barrels
 - baskets
 - containers for hot and cold food
 - cast iron items
 - cutting boards
 - food handler gloves
 - graters and peelers
 - electric rice cookers and steamers
 - knives:
 - butcher and boning knives
 - carving knives
 - filleting knives
 - utility knives
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - stock pots
 - woks
 - salad spinner

- scoops and skimmers
- scales
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
- sets of stainless steel bowls
- sieves
- sharpening steels and stones
- spoons:
 - large plain and slotted metal spoons
 - ladles in a variety of sizes
 - serving spoons
 - wooden spoons
- steamers
- strainers
- diverse and comprehensive range of perishable food supplies for Asian cookery
- cleaning materials and equipment:
 - cleaning cloths
 - commercial cleaning and sanitising agents and chemicals for cleaning commercial kitchens, equipment and food storage areas
 - dustpans and brooms
 - garbage bins and bags
 - hand towel dispenser and hand towels
 - mops and buckets
 - separate hand basin and antiseptic liquid soap dispenser for hand washing
 - sponges, brushes and scourers
 - tea towels
- organisational specifications:
 - equipment manufacturer instructions
 - current commercial stock control procedures and documentation for ordering, monitoring and maintaining stock
 - mise en place lists, menus, standard recipes and recipes for special dietary requirements
 - ordering and docketing paperwork
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- industry-realistic ratios of kitchen staff to customers; these can be:
 - staff and customers in an industry workplace during the assessment process; or

- individuals who participate in role plays or simulated activities, set up for the purpose of assessment, in a simulated industry environment operated within a training organisation.

Assessors must satisfy the Standards for Registered Training Organisations' requirements for assessors; and:

- have worked in industry for at least three years where they have applied the skills and knowledge of this unit of competency.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>