



Australian Government

SITHASC011 Prepare sashimi

Release: 1

SITHASC011 Prepare sashimi

Modification History

Not applicable.

Application

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.

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

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

Pre-requisite Unit

SITXFSA001 Use hygienic practices for food safety

Competency Field

Asian Cookery

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
Elements describe the essential outcomes	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Select ingredients.	1.1.Confirm food production requirements from food preparation list and standard recipes. 1.2.Calculate ingredient amounts according to requirements. 1.3.Identify and select sashimi ingredients from stores according to recipe, quality, freshness and stock rotation requirements. 1.4.Check perishable supplies for spoilage or contamination and evaluate freshness and quality of fish prior to preparation.
2. Select, prepare and use equipment.	2.1.Select type and size of knives and equipment suitable to requirements. 2.2.Safely assemble and ensure cleanliness of equipment before

- use.
- 2.3. Use knives and equipment safely and hygienically according to manufacturer instructions.
3. Prepare fish and accompaniments.
- 3.1. Maintain and kill live seafood in a humane manner and according to regulations.
- 3.2. Clean, gut and fillet fish and shellfish efficiently.
- 3.3. Prepare accompaniments according to recipe requirements.
- 3.4. Minimise waste to maximise profitability of food items prepared.
4. Present and store sashimi.
- 4.1. Serve sashimi on service-ware of appropriate shape, size and colour taking steps to retain freshness and quality.
- 4.2. Present sashimi with required garnishes, sauces, dips and accompaniments according to regional and recipe requirements.
- 4.3. Visually evaluate dish and ***adjust presentation***.
- 4.4. Ensure food safety, quality and shelf life by storing food in appropriate ***environmental conditions***.
- 4.5. Clean work area and dispose of or store surplus and re-usable by-products according to organisational procedures, environmental considerations and cost-reduction initiatives.

Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS

DESCRIPTION

- | | |
|----------------------------|---|
| Reading skills to: | <ul style="list-style-type: none"> locate information in food preparation lists and standard recipes to determine food preparation requirements interpret manufacturer instructions for equipment locate and read date codes and rotation labels on food products. |
| Writing skills to: | <ul style="list-style-type: none"> record notes on recipe requirements. |
| Numeracy skills to: | <ul style="list-style-type: none"> calculate the number of portions determine cooking times and temperatures measure familiar quantities of ingredients using simple measuring instruments. |
| Problem-solving skills to: | <ul style="list-style-type: none"> evaluate quality of ingredients and finished dishes and make adjustments to ensure a quality product adjust flavourings where sauces and accompaniments are not balanced as required. |

- Planning and organising skills to:
- efficiently sequence the stages of food preparation and production.
- Self-management skills to:
- manage own speed, timing and productivity.

Range of Conditions

Specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Range is restricted to essential operating conditions and any other variables essential to the work environment.

Adjusting presentation must involve consideration of:

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

Environmental conditions must ensure appropriate:

- atmosphere
- humidity
- light
- packaging
- temperature
- use of containers
- ventilation.

Unit Mapping Information

SITHASC304 Produce sashimi

Links

Companion Volume implementation guides are found in VETNet -

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

Assessment Requirements for SITHASC011 Prepare sashimi

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:

- prepare each of the following types of sashimi:
 - kobujime
 - sashimi (moriawase)
 - tataki
 - usu zukuri
- prepare each of the following sashimi accompaniments:
 - fresh condiments:
 - daikon
 - ginger root and sauces
 - wasabi
 - prepared items:
 - momiji oroshi
 - tosa joyu
- demonstrate use of the following methods when preparing sashimi:
 - cutting
 - portioning
 - uniformity
- prepare the above sashimi for at least six different customers:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for food safety practices when handling and storing sashimi
 - 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 sashimi ingredients:
 - fish types
 - herbs and spices
 - condiments

- thickening and flavouring agents
- seasoning delicacies
- required changes to sashimi to reflect cultural and regional considerations and variations
- contents of stock date codes and rotation labels
- characteristics of sashimi:
 - accompaniments and garnishes
 - appearance and presentation:
 - artistic arrangement
 - uniformity of pieces
 - freshness and other quality indicators:
 - clear eyes
 - correct colour of scales
 - firm texture of flesh
 - moist but not slimy
 - pleasant sea odour
 - red gills
 - nutritional value
 - service style
 - taste
 - texture
- items required for:
 - momiji oroshi
 - sarashi-negi
- preparation methods for sashimi:
 - cutting
 - portioning
 - uniformity
- appropriate environmental conditions for storing sashimi to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce and present sashimi.

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 access to:

- 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
- small equipment:
 - cutting boards
 - food handler gloves
 - graters and peelers
 - knives:
 - carving knives
 - filleting knives
 - utility knives
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - mincers
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - sets of stainless steel bowls
 - sharpening steels and stones
 - stone grinders
- 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
- diverse and comprehensive range of perishable food supplies for Asian cookery
- 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.

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