



Australian Government

SITHASC015 Prepare Chinese roast meat and poultry dishes

Release: 1

SITHASC015 Prepare Chinese roast meat and poultry dishes

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare and cook roast meats and poultry for Chinese cuisines. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

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

It mainly applies to Szechuan and Shanghai cooking but may also be relevant to other regional styles.

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

Elements describe the essential outcomes

1. Select ingredients.

PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 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 meat or poultry cuts for roasting from stores according to recipe, quality, freshness and stock rotation requirements.
- 1.4. Select other ingredients and marinades according to recipe specification.

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| 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 other equipment safely and hygienically according to manufacturer instructions. |
| 3. Portion and prepare ingredients. | 3.1. Thaw frozen meat or poultry safely.
3.2. Sort and assemble ingredients according to food production sequencing.
3.3. Measure, weigh and portion ingredients according to recipe requirements.
3.4. Select and use meat or poultry preparation techniques according to recipe requirements.
3.5. Minimise waste to maximise profitability of food items prepared. |
| 4. Cook roast meat and poultry. | 4.1. Select and use appropriate cookery methods.
4.2. Prepare marinades, stuffings and accompaniments as required.
4.3. Follow standard recipes and make food quality adjustments within scope of responsibility. |
| 5. Present and store roast meat and poultry cuts. | 5.1. Portion and serve meat or poultry according to recipe requirements.
5.2. Carve and portion meat or poultry using appropriate tools and techniques, taking account of meat and bone structure and waste minimisation.
5.3. Add sauces and garnishes according to standard recipes.
5.4. Visually evaluate dish and adjust presentation .
5.5. Store dishes in appropriate environmental conditions .
5.6. 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:

- 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:
- record notes on recipe requirements.
- Numeracy skills to:
- calculate the number of portions
 - determine cooking times and temperatures
 - measure familiar quantities of ingredients using simple measuring instruments.
- Problem-solving skills to:
- evaluate quality of meat and finished dishes and make adjustments to ensure a quality product
 - adjust taste, texture and appearance of food products according to identified deficiencies.
- 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.

Food quality adjustments must involve consideration of factors relating to:

- taste
- temperature
- texture.

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 and spills.

Environmental conditions must ensure appropriate:

- atmosphere
- humidity
- light
- packaging

- temperature
- use of containers
- ventilation.

Unit Mapping Information

SITHASC308 Produce Chinese roast meat and poultry dishes

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 SITHASC015 Prepare Chinese roast meat and poultry 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:

- prepare three Chinese roast meat and poultry dishes demonstrating use of each of the following cookery methods at least once:
 - barbecuing
 - basting
 - roasting
 - smoking
- prepare the above dishes demonstrating the following methods for preparing different cuts and types of meat or poultry as appropriate:
 - boning
 - cutting
 - drying
 - larding
 - marinating
 - mincing
 - rolling
 - skewering
 - tenderising
 - trimming
 - trussing and tying
- prepare 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 Chinese roast meats and poultry
 - 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 roast meat and poultry dishes
 - different cuts of meat and poultry and styles of cooking
- contents of stock date codes and rotation labels
- characteristics of meat and poultry products and finished dishes:
 - appearance
 - fat content
 - freshness and other quality indicators
 - historical and cultural derivations
 - primary, secondary and portioned cuts
 - nutritional value
 - taste
 - texture
- preparation methods listed in the performance evidence for different cuts and types of meat and poultry
- cookery methods listed in the performance evidence for different cuts and types of meat and poultry
- appropriate environmental conditions for storing meat and poultry products to:
 - ensure food safety
 - optimise shelf life
- knife care and maintenance
- safe operational practices for using essential functions and features of spit roast equipment used when preparing roast meat and poultry 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 access to:

- fixtures and large equipment:
 - barbecues
 - charcoal grills
 - commercial:
 - blenders and food mills
 - food processors
 - planetary mixers
 - commercial grade work benches (1.5m/person)
 - commercial ovens with trays (one per two persons)

- commercial refrigeration facilities:
 - freezer
 - fridge
- designated storage area for dry goods and perishables
- double sink
- open spit smoke ovens
- microwaves
- roasting drums
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food handlers gloves
 - knives and cleavers:
 - butcher and boning knives
 - carving knives
 - filleting knives
 - light and heavyweight cleavers
 - utility knives
 - measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
 - meat:
 - bats
 - cleavers
 - hooks
 - thermometers
 - mincers
 - saws
 - scales
 - sets of stainless steel bowls
 - sharpening steels and stones
 - skewers
- 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.

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