



Australian Government

Assessment Requirements for SITHASC020 Prepare dishes using basic methods of Asian cookery

Release: 1

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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 dishes that use of each of the following ingredients at least once:
 - dairy products
 - dry goods
 - eggs
 - fruit
 - general food items
 - meat that is culturally appropriate
 - poultry
 - rice and farinaceous items
 - seafood
 - vegetables
- use all of the following cookery processes at least once and complete mise en place activities when preparing above dishes:
 - baking
 - barbecuing
 - boiling
 - braising
 - deep-frying
 - grilling
 - oil and water blanching
 - roasting
 - shallow frying
 - steaming
 - stewing
 - stir-frying
- prepare, plate and present the above dishes:
 - within commercial time constraints
 - reflecting required quantities to be produced

- following procedures for portion control and food safety practices when handling and storing different food types
- responding to at least one special customer request.

Knowledge Evidence

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

- major food types and their characteristics:
 - dairy products
 - dry goods
 - eggs
 - fruit
 - general food items:
 - batters
 - coatings
 - condiments and flavourings
 - garnishes
 - oils
 - sauces
 - meat that is culturally appropriate
 - poultry
 - rice and farinaceous items
 - seafood
 - vegetables
- how the major food types are used in different Asian dishes and the effects of different cookery processes on them
- essential culinary terms in, and key principles and practices of, the cookery processes described in the performance evidence
- contents of date codes and rotation labels for stock
- safe operational practices using essential functions and features of equipment used in the above cookery processes.

Assessment Conditions

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

- an industry workplace; or
- a simulated industry environment, such as an industry-realistic training kitchen servicing customers.

Assessment must ensure access to:

- fixtures and large equipment:

- burners, grillers, ovens or salamanders as required for the particular type of cuisine
- commercial grade work benches (1.5m/person)
- commercial oven trays (one per two persons)
- commercial refrigeration facilities:
 - freezer
 - fridge
- deep-fryer
- designated storage areas for dry goods and perishables
- sink
- gas electric or induction stove tops (two burners per person)
- microwave
- storage facilities
- wok burner
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - food processor
 - graters and peelers
 - electric rice cooker
 - knives and cleavers
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - stock pots
 - woks
 - scales
 - sets of stainless steel bowls
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - sharpening steels and stones
 - skewers
 - small utensils:
 - scoops, skimmers and spiders
 - strainers
 - scrapers

- tongs
- whisks
- spoons and ladles
- steamer
- spice grinder
- temperature probe
- thermometer
- food safe gloves
- 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 soap 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 and standard recipes
 - food safety plan
 - guidelines relating to food disposal, storage and presentation requirements
 - safety data sheets (SDS) for cleaning agents and chemicals
- safe working environment.

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>