



Australian Government

Assessment Requirements for SITHASC025 Prepare Asian rice and noodles

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 at least three different rice and three different noodle dishes, selecting from at least three of the following Asian cuisines (across the preparation of the six dishes):
 - Chinese
 - Indonesian
 - Japanese
 - Korean
 - Malay and Nonya
 - Thai
 - Vietnamese
- prepare, plate and present the above six dishes:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Asian style rice and noodles
 - 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:

- culinary terms and trade names for ingredients commonly used in the production of Asian rice and noodle dishes:
 - herbs and spices
 - rice varieties
 - noodle varieties
- contents of date codes and rotation labels for stock
- required changes to rice and noodle dishes to reflect cultural and regional considerations and variations
- characteristics of Asian rice and noodle dishes and their ingredients:
 - accompaniments and sauces

- appearance and presentation
- combinations of spices
- quality indicators
- service style
- strength of flavours
- taste
- texture
- preparation methods for Asian rice and noodle dishes:
 - marinating
 - soaking
 - washing
- cookery processes for Asian rice and noodle dishes:
 - boiling
 - frying
 - steaming
 - temperatures
 - timing
- common accompaniments for Asian rice and noodles:
 - condiments
 - main dishes
 - salads
 - stocks and sauces
- appropriate environmental conditions for storing rice and noodle dishes to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Asian rice and noodles.

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:
 - commercial:
 - blenders and food mills
 - food processors
 - commercial grade work benches (1.5m/person)

- commercial refrigeration facilities:
 - freezer
 - fridge
- designated storage area for dry goods and perishables
- sink
- gas, electric or induction stove tops (two burners per person)
- grillers, burners, ovens or salamanders as appropriate for the type of cuisine
- wok burner
- storage facilities
- small equipment:
 - colanders
 - containers for hot and cold food
 - cutting boards
 - deep and shallow pots and pans
 - electric rice cooker
 - graters and peelers
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - spoons and ladles
 - temperature probe
 - thermometer
 - tongs and serving utensils
 - steamer
- diverse and comprehensive range of perishable food supplies for Asian cookery
- food safe gloves
- 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 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>