



Australian Government

Assessment Requirements for SITHASC029 Prepare Japanese cooked dishes

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 two different Japanese cooked dishes from each of the following food groups:
 - condiments or stocks
 - meat
 - seafood
 - seaweed
 - tofu
 - vegetables
- prepare the above twelve dishes using each of the following cookery processes at least once (across the preparation of the twelve dishes):
 - deep-frying
 - grilling
 - one-pot cookery
 - pan fry
 - simmering
 - steaming
- prepare, plate and present the above twelve dishes:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Japanese cooked dishes
 - 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 different Japanese cooked dishes:
 - condiments:
 - dried

- fresh
- preserved
- meat:
 - beef
 - chicken
 - pork
- seafood:
 - fish
 - prawns
 - squid
 - seaweed
- stocks
- vegetables:
 - beans
 - leafy
 - root
- required changes to dishes to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of Japanese cooked dishes:
 - appearance and presentation
 - freshness and other quality indicators
 - historical and cultural derivations
 - service style
 - taste
 - texture
- cookery processes 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; 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
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - graters and peelers
 - electric rice cookers
 - knives:
 - yanagiba
 - deba
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - stock pots
 - woks
 - scoops and skimmers
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - sets of stainless steel bowls
 - sieve
 - sharpening steels and stones
 - spoons and ladles
 - steamer
 - strainer

- 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>