



Australian Government

SITHASC030 Prepare sashimi

Release: 1

SITHASC030 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.

The skills in this unit must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

Pre-requisite Unit

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
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Competency Field

Asian Cookery

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS	PERFORMANCE CRITERIA
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<i>Elements describe the essential outcomes</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
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1. Select ingredients.
 - 1.1. Confirm food production requirements from 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:	• locate information in 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 quantities of ingredients using simple measuring instruments.
Problem-solving skills to:	• evaluate quality of ingredients and finished dishes and make adjustments to ensure a quality product • adjust flavourings where sauces and accompaniments are not balanced.
Teamwork skills to:	• efficiently sequence the stages of food preparation and production.
Planning and organising skills to:	• manage own speed, timing and productivity.

Unit Mapping Information

Supersedes and is equivalent to SITHASC011 Prepare 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 SITHASC030 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
- use each of the following processes when preparing sashimi:
 - cutting
 - portioning
 - uniformity
- prepare, plate and present the above sashimi:
 - within commercial time constraints
 - reflecting required quantities to be produced
 - following procedures for food safety practices when handling and storing sashimi
 - 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 sashimi ingredients:
 - fish types
 - herbs and spices
 - condiments

- flavouring agents
- seasoning delicacies
- required changes to sashimi to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of sashimi:
 - accompaniments and garnishes
 - appearance and presentation:
 - artistic arrangement
 - uniformity of pieces
 - freshness and other quality indicators for fish:
 - clear eyes
 - correct colour of scales
 - firm texture of flesh
 - moist but not slimy
 - pleasant sea odour
 - red gills
 - service style
 - taste
 - texture
- items required for:
 - momiji oroshi
 - tosa joyu
- preparation processes for sashimi:
 - cutting
 - portioning
 - uniformity
- processes for humanely slaughtering shellfish or live fish
- 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; 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
- small equipment:
 - cutting boards
 - graters and peelers
 - knives:
 - yanagiba
 - deba
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - scales
 - service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
 - chopsticks
 - sets of stainless steel bowls
 - sharpening steels and stones
 - spice grinder
- 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

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