



Australian Government

SITHASC032 Produce Japanese desserts

Release: 1

SITHASC032 Produce Japanese desserts

Modification History

Not applicable.

Application

This unit describes the performance outcomes, skills and knowledge required to prepare desserts, including cakes and sweetmeats in Japanese cuisine. 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 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
-----------	------------

SITXFSA005	Use hygienic practices for food safety
------------	--

Competency Field

Asian Cookery

Unit Sector

Hospitality

Elements and Performance Criteria

ELEMENTS

Elements describe the essential outcomes

PERFORMANCE CRITERIA

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

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 ingredients for Japanese desserts and sweetmeats from stores according to recipe, quality, freshness and stock rotation requirements.
 - 1.4. Check perishable supplies for spoilage or contamination prior to preparation.
2. Select, prepare and use equipment.
 - 2.1. Select type and size of equipment suitable to requirements.
 - 2.2. Safely assemble and ensure cleanliness of equipment before use.
 - 2.3. Use equipment safely and hygienically according to manufacturer instructions.
3. Portion and prepare ingredients.
 - 3.1. Sort and assemble ingredients according to food production sequencing.
 - 3.2. Measure, weigh and portion wet and dry ingredients according to recipe.
 - 3.3. Minimise waste to maximise profitability of food items prepared.
4. Prepare desserts and sweetmeats.
 - 4.1. Prepare desserts and sweetmeats in correct shapes and sizes and with correct fillings, according to recipe requirements.
 - 4.2. Select and use cookery processes for Japanese desserts and sweetmeats.
 - 4.3. Follow safe procedures for reheated items.
 - 4.4. Follow standard recipes and make food quality adjustments within scope of responsibility.
5. Present and store desserts and sweetmeats.
 - 5.1. Present Japanese desserts and sweetmeats on appropriate service-ware.
 - 5.2. Assess and add accompaniments, sauces and syrups as required.
 - 5.3. Visually evaluate dish and adjust presentation.
 - 5.4. Ensure food safety, quality and shelf life by storing food in appropriate environmental conditions.
 - 5.5. 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 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.

Unit Mapping Information

Supersedes and is not equivalent to SITHASC013 Produce Japanese desserts.

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 SITHASC032 Produce Japanese desserts

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 one of each of the following types of Japanese dessert items:
 - bean jelly
 - soft cakes
 - pastes
 - sweet bean soup
- use each of the following processes at least once when preparing above four dessert items (at least once across the preparation of the four dessert items):
 - filling
 - shaping
- prepare, plate and present above four dessert items:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Japanese desserts
 - 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 Japanese desserts and sweetmeats
- required changes to Japanese desserts and sweetmeats to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of ingredients and finished dishes:
 - accompaniments and garnishes
 - appearance and presentation
 - freshness and other quality indicators
 - service style
 - role of the sweet course in Japanese cuisine

- taste
- texture
- preparation processes for Japanese desserts and sweetmeats listed in performance evidence
- appropriate environmental conditions for storing Japanese desserts and sweetmeats to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Japanese desserts and sweetmeats.

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 required
- small equipment:
 - baking sheets and trays
 - beaters
 - bowls
 - cake tins with:
 - fixed base in a range of shapes
 - loose bottom
 - cutting boards
 - knives
 - measures:
 - measuring jugs

- measuring spoons
- portion controlled scoops
- moulds and forms
- piping bags and attachments
- service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
 - chopsticks
- scales
- sets of stainless steel bowls
- silicon mat
- small utensils:
 - sieve
 - strainer
 - scraper
 - spatula
 - pastry brush
 - whisk
- spoons and ladles
- steamer
- 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>