



Australian Government

Assessment Requirements for SITHASC033

Prepare dim sum

Release: 1

Assessment Requirements for SIT HASC033 Prepare dim sum

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 10 items each for six different types of dim sum from the list in the knowledge evidence
- prepare appropriate accompaniments for the above dim sum
- use each of the following preparation processes when preparing above dim sum:
 - blending and balancing flavours and aromatics
 - cutting
- use each of the following cookery processes and complete mise en place activities when preparing above dim sum:
 - boiling
 - deep-frying
 - shallow frying
 - braising
 - steaming
- prepare, plate and present above dim sum:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing dim sum
 - 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 dim sum:
 - coating and setting agents
 - coconut products
 - fat compounds
 - fillings
 - flours
 - herbs and spices

- oils
- meat
- seafood
- vegetables
- required changes to dim sum to reflect cultural and regional considerations and variations
- contents of date codes and rotation labels for stock
- characteristics of dim sum ingredients and finished dishes:
 - accompaniments and garnishes
 - appearance and presentation
 - freshness and other quality indicators
 - service style
 - taste
 - texture
- types of dim sum and required preparation and cookery processes:
 - chicken buns
 - chive dumplings
 - pork buns
 - pork wontons
 - pot-sticker dumplings
 - prawn dumplings
 - Shanghai dumplings
 - soup meat buns
 - spring rolls
 - stuffed bean curd
 - stuffed crab claws
 - symbolic dim sum
 - vegetarian dumplings
- effects of cooking techniques on taste, texture and appearance
- appropriate environmental conditions for storing dim sum products and dishes to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce and present dim sum.

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:
 - blender
 - food processor
 - 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)
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - graters and peelers
 - knives and cleavers
 - measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
 - mincer
 - pastry and dough rollers
 - pans and pots:
 - stainless steel, cast iron and non-stick fry pans
 - pots
 - service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
 - chopsticks
 - small utensils:
 - sieve
 - skimmer
 - strainer
 - scraper
 - spatula
 - pastry brush
 - fruit corer
 - whisk

- spice grinder
- 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 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>