



Australian Government

Assessment Requirements for SITHASC034 Prepare Chinese roast meat and poultry 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:

- prepare two Chinese roast meat and two Chinese poultry dishes using each of the following cookery methods at least once (at least once across the preparation of the four dishes):
 - barbecuing
 - basting
 - roasting
 - smoking
- prepare the above four dishes using the following processes for preparing different cuts and types of meat or poultry as appropriate:
 - carving
 - cutting
 - drying
 - marinating
 - rolling
 - skewering
 - tenderising
 - trimming
- prepare, plate and present above dishes:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Chinese roast meats and poultry
 - 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 roast meat and poultry dishes
 - different cuts of meat and poultry and styles of cooking

- contents of date codes and rotation labels for stock
- characteristics of meat and poultry products and finished dishes:
 - appearance
 - fat content
 - freshness and other quality indicators
 - historical and cultural derivations
 - primary, secondary and portioned cuts
 - taste
 - texture
- preparation processes listed in the performance evidence for different cuts and types of meat and poultry
- preparation process for mincing meat
- appropriate environmental conditions for storing meat and poultry products to:
 - ensure food safety
 - optimise shelf life
- knife care and maintenance
- safe operational practices for using essential functions and features of spit roast equipment used when preparing roast meat and poultry 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:
 - barbecues
 - commercial:
 - blenders and food mills
 - food processors
 - commercial grade work benches (1.5m/person)
 - commercial ovens with trays (one per two persons)
 - flat top grill or char grill
 - commercial refrigeration facilities:
 - freezer
 - fridge
 - designated storage area for dry goods and perishables
 - sink
- small equipment:

- containers for hot and cold food
- cutting boards
- cleavers:
 - heavyweight
 - lightweight
 - butcher
- measures:
 - metric calibrated measuring jugs
 - measuring spoons
 - portion controlled scoops
- meat:
 - bats
 - hooks
- thermometer
- scales
- sets of stainless steel bowls
- sharpening steels and stones
- 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>