



Australian Government

Assessment Requirements for SITHASC035

Prepare tandoori 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 six tandoori dishes using each of the following types of ingredients at least once (at least once across the preparation of the six dishes):
 - meat
 - poultry
 - seafood
- prepare accompaniments for each tandoori dish from the list in the knowledge evidence
- prepare, plate and present above six dishes:
 - within commercial time constraints and deadlines
 - following procedures for portion control and food safety practices when handling and storing tandoori 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 tandoori items:
 - tandoori powder
 - curry powder
- cultural and regional considerations and variations to be considered when preparing tandoori
- contents of date codes and rotation labels for stock
- processes to use the tandoor for cooking food items
- characteristics of tandoori ingredients and finished dishes:
 - accompaniments and garnishes
 - appearance and presentation
 - freshness and other quality indicators
 - service style
 - taste

- texture
- required conditions for marinating:
 - chilling
 - covered containers
- common accompaniments to tandoori dishes:
 - rice
 - vegetables
 - pickles
 - chutney
 - sauces
- appropriate environmental conditions for storing tandoori dishes to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce tandoori.

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:
 - clay oven (tandoor)
 - 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)
 - hot plate, grill or griddle
- small equipment:
 - containers for hot and cold food
 - cutting boards
 - electric rice cookers

- knives and cleavers
- measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
- small utensils:
 - sieve
 - strainer
 - scraper
 - spatula
 - pastry brush
- scales
- service-ware:
 - platters, dishes, and bowls
 - cutlery and serving utensils
- sets of stainless steel bowls
- sharpening steels and stones
- temperature probe
- thermometer
- wok (karahi)
- food safe gloves
- diverse and comprehensive range of perishable food supplies for Indian 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>