



Australian Government

Assessment Requirements for SITHASC037

Prepare Indian sweetmeats

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 each of the following Indian sweetmeats:
 - gajar ka halva
 - gulab jamun
 - kheer
 - kulfi
 - malpua
 - shahi tukda
- prepare accompaniments for the above Indian sweetmeats from the list in the knowledge evidence
- use each of the following methods when preparing the above Indian sweetmeats (at least once across the preparation of the above sweetmeats):
 - filling
 - shaping
- prepare, plate and present above dishes:
 - within commercial time constraints
 - following procedures for portion control and food safety practices when handling and storing Indian sweetmeats.

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 Indian sweetmeats
- cultural and regional considerations and variations to be considered when preparing Indian sweetmeats
- contents of date codes and rotation labels for stock
- characteristics of sweetmeat ingredients and finished dishes:
 - accompaniments and garnishes
 - appearance and presentation

- freshness and other quality indicators
- service style
- taste
- texture
- accompaniments to Indian sweetmeats:
 - rice
 - vegetables
 - pickles
 - chutney
 - sauces
- preparation processes for Indian sweetmeats listed in the performance evidence
- appropriate environmental conditions for storing Indian sweetmeats to:
 - ensure food safety
 - optimise shelf life
- safe operational practices using essential functions and features of equipment used to produce Indian 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)
- small equipment:
 - baking sheets and trays
 - beaters
 - cast iron or stainless steel pots
 - cutting boards

- frypans
- knives
- measures:
 - measuring jugs
 - measuring spoons
 - portion controlled scoops
- scales
- sets of stainless steel bowls
- service-ware:
 - platters, dishes and bowls
 - cutlery and serving utensils
- 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 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>