



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC008B Prepare desserts for Asian cuisines

Revision Number: 1

SITHASC008B Prepare desserts for Asian cuisines

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to select, prepare, produce and store a range of Asian desserts for national and regional Asian cuisines.

No licensing, legislative, regulatory or certification requirements apply to this unit at the time of endorsement.

Application of the Unit

Application of the unit

This unit applies to all enterprises where Asian cuisines are prepared and served. It applies to Indonesian, Indian, Malay, Nonya, Japanese, Chinese, Thai and Vietnamese cuisines. It may be applied to a particular cuisine or across a variety, allowing for different needs and contexts.

The precise application of the unit may vary within particular cuisines and is dependent on specific preparation techniques, ingredients and presentation requirements within enterprises.

The unit applies to cooks who usually work as part of a team and under supervision.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:

SITHASC001A Use basic Asian methods of cookery

SITHCCC002A Present food

SITXOHS002A Follow workplace hygiene procedures.

Employability Skills Information

Employability skills

The required outcomes described in this unit of competency contain applicable facets of Employability Skills. The Employability Skills Summary of the qualification in which this unit of competency is packaged, will assist in identifying Employability Skill requirements.

Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.

Performance criteria describe the required performance needed to demonstrate achievement of the element. Where ***bold italicised*** text is used, further information is detailed in the required skills and knowledge and/or the range statement. Assessment of performance is to be consistent with the evidence guide.

Elements and Performance Criteria

ELEMENT

PERFORMANCE CRITERIA

- | | |
|---------------------------------------|---|
| 1 Select desserts for Asian cuisines. | 1.1 Identify <i>desserts</i> for Asian cuisines. |
| | 1.2 Select a range of key <i>commodities</i> used in Asian desserts. |
| | 1.3 Identify cookery methods required for particular menu items and cuisines. |
| | 1.4 Identify key characteristics of Asian desserts and service, |

ELEMENT	PERFORMANCE CRITERIA
	according to cuisine, enterprise requirements and customer preferences.
2 Prepare and produce desserts.	2.1 Select, weigh and use commodities and other ingredients required for particular dessert items, recipes and cuisines. 2.2 Use cookery methods, specialised techniques and assembled equipment as required for particular dessert items and cuisines. 2.3 Prepare fillings where required, to correct consistency. 2.4 Prepare desserts according to recipe and enterprise requirements for consistency and temperature. 2.5 Prepare and produce desserts for special occasions according to instructions and requirements. 2.6 Follow food hygiene and OHS regulations and requirements in all tasks.
3 Store dessert and sweet products.	3.1 Store dessert items as required, according to food hygiene and safety requirements, and under correct storage conditions and temperatures, to maintain quality, extend shelf life and maximise appearance and eating characteristics. 3.2 Follow appropriate reheating, reconstituting and serving procedures, as required for dessert items to preserve eating qualities, appearance and taste.

Required Skills and Knowledge

REQUIRED SKILLS AND KNOWLEDGE

This section describes the essential skills and knowledge and their level, required for this unit.

The following skills must be assessed as part of this unit:

- food preparation for particular Asian cuisines, including following recipe requirements, portion control and costings
- precision cutting techniques and implements for the particular style of Asian cuisine
- evaluating quality of ingredients, dishes and food items, including blending and balancing flavours and aromatics, correct flavour structure, texture and consistency, correct acid balance, correct colour and plate presentation
- using garnishes for presentation, including consideration of colour and eye appeal
- selecting, using and maintaining specialised equipment, tableware and serviceware for preparing, cooking, serving and presenting food
- identifying, selecting, storing and using typical commodities, thickening and flavouring agents, and seasonal delicacies relevant to the particular Asian cuisine and appropriate cookery methods
- safe work practices, particularly in relation to bending and lifting, and using cutting implements, appliances, heated surfaces and other equipment that carries a risk of burns
- maintaining a tidy workstation
- planning and organising
- working in teams
- assembling, moulding, pleating, deep-frying, steaming and baking techniques
- reheating and refreshing techniques
- problem-solving skills to adjust flavourings where dishes and accompaniments are not balanced as required by a particular cuisine
- literacy skills to read requirements of orders and recipes
- numeracy skills to calculate quantities and portions against menus and orders, and to ascertain amounts of flavourings required to achieve required strength and flavour characteristics.

The following knowledge must be assessed as part of this unit:

- cuisine characteristics, and cultural and religious practices related to food preparation, presentation and consumption, typical menu items, order of service, typical accompaniments and garnishes
- kitchen and service culture, including kitchen organisation
- culinary terms related to particular Asian cuisines, including regional variations
- principles and practices of personal and professional hygiene related to working in a kitchen, including appropriate uniform and other personal protective equipment.

REQUIRED SKILLS AND KNOWLEDGE

Evidence Guide

EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, the range statement and the Assessment Guidelines for this Training Package.

Critical aspects for assessment and evidence required to demonstrate competency

- Evidence of the following is essential: ability to prepare Asian desserts and accompaniments using a range of cookery and preparation methods appropriate to the cuisine
- knowledge of Asian dessert styles, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a wide variety of desserts and accompaniments relevant to the particular Asian cuisine, using authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- sound disposal methods for kitchen waste
- ability to prepare desserts within the timeframe required by a commercial kitchen.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a fully equipped, operational commercial kitchen suitable for Asian cooking, including industry-current equipment, as defined in the Assessment Guidelines
- industry-realistic ratios of kitchen staff to customers
- preparation of dishes for real customers within typical workplace time constraints.

EVIDENCE GUIDE

Methods of assessment

A range of assessment methods should be used to assess practical skills and knowledge. The following examples are appropriate for this unit:

- direct observation of practical demonstration of preparing and presenting desserts and accompaniments
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of Asian cuisine styles, cultural aspects, use and importance of typical commodities and flavourings, safety issues and food quality indicators.
- review of portfolios of evidence and third-party workplace reports of on-the-job performance by the candidate, such as menus and photographs.

Holistic assessment with other units relevant to the industry sector, workplace and job role is recommended.

Assessing employability skills

Employability skills are integral to effective performance in the workplace and are broadly consistent across industry sectors. How these skills are applied varies between occupations and qualifications due to the different work functions and contexts.

Employability skills embedded in this unit should be assessed holistically with other relevant units that make up the skill set or qualification and in the context of the job role.

Range Statement

RANGE STATEMENT

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording in the performance criteria is detailed below.

RANGE STATEMENT

A wide variety of **desserts** must be made and include:

- Chinese: sweet buns
- Indian: gulab jamoons
- Thai: tua bab, moon sum palang, da ku and kao nieu tu
- Indonesian: kueh
- Vietnamese: sweet soups
- Japanese: cakes
- Malay and Nonya: serikaya, bikang, dadar gulung and kuih.

Commodities may include fresh, dried and preserved items such as:

- tropical fruits, such as mango and jackfruit
- sweet potatoes
- flowers
- rice and rice products
- flour and farinaceous products
- beans, bean paste and bean curd
- sweeteners, such as palm sugar
- flavourings, such as rose and orange waters
- milk products
- setting agents and thickeners, such as agar-agar
- yeast
- spices
- kulfi
- halva
- eggs
- coconut cream and flesh
- specialised ingredients, such as saku peek, kanom talai and khaw neaw mamuang.

Cookery methods may include:

- steaming
- boiling
- baking
- deep-frying
- simmering.

RANGE STATEMENT

Specialised techniques may include:

- shaping ingredients
- marinating
- chilling
- freezing
- using seaweed and jelly powders
- using setting and thickening agents.

Equipment may include equipment requiring assembly and that used for preparing, cooking and serving Asian desserts, such as:

- bowls
- traditional and contemporary steamers
- whisks
- spoons
- ladles.

Dessert texture and **consistency** may include:

- liquid
- soft
- firm.

Dessert serving **temperatures** may include:

- chilled
- room temperature
- warm or hot.

Special occasions may include:

- religious and non-religious festivals and celebrations
- feast days and commemorative events
- symbolic events
- banquets
- weddings.

Appropriate **storage** may include:

- chilling
- freezing
- covering.

RANGE STATEMENT

Recyclable products may include:

- glass bottles and jars
- plastics
- paper and cardboard
- tin or aluminium containers
- fruit and vegetable matter.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery