



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC015A Prepare and produce Japanese raw fish (sashimi)

Revision Number: 1

SITHASC015A Prepare and produce Japanese raw fish (sashimi)

Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to prepare raw fish dishes (sashimi) for Japanese cuisine.

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 Japanese cuisine is prepared and served. It applies to cooks who would usually work as part of a team under supervision.

Licensing/Regulatory Information

Not applicable.

Pre-Requisites

Prerequisite units

This unit must be assessed after the following prerequisite units:
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 is packaged will assist in identifying employability skills 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 Prepare fish.	1.1 Identify and select quality fish and shellfish for <i>sashimi</i>, according to customer needs and regional recipe specifications. 1.2 Evaluate fish to ensure freshness and quality according to <i>established criteria</i>. 1.3 Practise preparation procedures and maintain strict hygiene standards when handling and preparing raw fish, according to health and safety requirements. 1.4 Maintain and kill live seafood where used, in a humane manner and according to government regulations. 1.5 Clean, gut and fillet fish and shellfish efficiently and according to industry standards. 1.6 Use, care for and maintain knives used for preparing fish according to industry standards.

ELEMENT	PERFORMANCE CRITERIA
2 Prepare condiments, garnishes and sauces.	2.1 Prepare a selection of fresh condiments according to recipe specifications. 2.2 Prepare vegetables and arrange them attractively according to traditional and regional styles and specifications. 2.3 Prepare ingredients according to recipe specifications using precision cutting techniques. 2.4 Prepare, organise and store flavourings and sauce mixtures at correct temperature and according to health and safety specifications. 2.5 Comply with hygiene requirements and OHS regulations, and apply to all tasks. 2.6 Follow standard recipes according to enterprise practice and requirements.
3 Prepare and present sashimi.	3.1 Prepare sashimi according to customer orders and apply correct steps to retain freshness and quality. 3.2 Check and select crockery sizes, shapes and colour to ensure appealing presentation. 3.3 Arrange and present condiments attractively on platters to achieve maximum customer appeal. 3.4 Ensure that garnishes conform to the acceptable traditional style of the region and specifications.
4 Store sashimi.	4.1 Store fish and shellfish under correct conditions and at correct temperature to ensure quality, hygiene, nutritional value and eating characteristics and appearance. 4.2 Check date stamp and codes, where applicable, to ensure quality control and safety of foods. 4.3 Comply with hygiene and food safety requirements and OHS regulations, and apply to all tasks.

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:

- culinary terms related to preparation and presentation of sashimi
- precision cutting of fish in prescribed ways
- using Japanese knives, such as deba, yanagiba and usuba bocko
- assessing flavour, texture and colour
- presentation of sashimi, including artistic arrangement, selection and use of garnishes for colour and maximum eye appeal and use of specialised serveware for presentation
- selecting, using and maintaining specialised equipment, tableware and serveware for preparing and serving sashimi, including that for making momiji oroshi and sarashi-negi
- identifying, selecting, storing and using typical commodities required for sashimi preparation, including condiments and flavouring agents
- 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, organising and working in teams
- problem-solving skills to adjust flavourings where sauces, dips and accompaniments are not balanced
- literacy skills to read recipes and orders
- numeracy skills to calculate quantities of fish and commodities required for particular recipes and to apply portion control and uniformity of sashimi items.

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

- principles for choosing quality fish for sashimi
- principles and techniques for preparing fish for sashimi
- sauces, dips and accompaniments for sashimi, including assessing sauce consistency
- typical food allergies and consequences
- principles and practices of personal and professional hygiene related to working in a kitchen, including appropriate uniform and other personal protective equipment.

Evidence Guide

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 sashimi, sauces, dips and accompaniments using a range of cookery and preparation methods
- knowledge of sashimi cuisine style, including cultural considerations, commodities, culinary terminology and equipment
- preparation of a range of sashimi items, including appropriate sauces, dips and accompaniments, using authentic and appropriate ingredients
- ability to undertake duties according to organisational hygiene, health and safety practices
- ability to prepare sashimi dishes within the timeframe required by a commercial kitchen.

Context of and specific resources for assessment

Assessment must ensure:

- demonstration of skills within a suitably 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 the candidate preparing and presenting sashimi, sauces, dips and accompaniments
- sampling of items prepared
- written or oral questions to test knowledge of sashimi styles, fish types and selection, 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

Types of *sashimi* to be prepared must include:

- sashimi (moriawase)
- usu zukuri
- tataki
- kobujime.

Established criteria for evaluating fish may include:

- clear eyes
- red gills
- firm texture of flesh
- moist but not slimy
- pleasant sea odour
- correct colour of scales.

Condiments appropriate to sashimi may include:

- fresh condiments, such as daikon, wasabi, ginger root and sauces
- prepared, such as momiji oroshi and tosa joyu.

Unit Sector(s)

Sector Hospitality

Competency field

Competency field Asian Cookery