



Australian Government

Department of Education, Employment and Workplace Relations

SITHASC016A Prepare and produce Japanese simmered, grilled, deepfried and steamed dishes

Release: 1

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Modification History

Not applicable.

Unit Descriptor

Unit descriptor

This unit describes the performance outcomes, skills and knowledge required to simmer (nimono), grill (yakimono), deep-fry (agemono) and steam (mushimono) a range of Japanese dishes.

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:

SITHASC001A Use basic Asian methods of cookery

SITHCCC001B Organise and prepare food

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 nimono, yakimono, agemono and mushimono food items.	1.1 Select and prepare a range of <i>commodities</i>, according to recipe requirements. 1.2 Prepare stocks, using correct ingredients and according to recipe specifications. 1.3 Prepare condiments such as mirin, sake or miso according to recipe guidelines. 1.4 Comply with food hygiene requirements and OHS regulations, in relation to all tasks. 1.5 Follow standard recipes for nimono, yakimono, agemono and mushimono food items accurately. 1.6 Select combinations according to traditional requirements and enterprise practice.
2 Produce menu items.	2.1 Prepare nimono, agemono and mushimono dishes according to menu requirements. 2.2 Prepare yakimono according to menu requirements and

ELEMENT	PERFORMANCE CRITERIA
	customer orders, maintaining traditional style and quality. 2.3 Prepare and use marinades for yakimono items, following required steps to ensure the right flavour balance and fragrance quality. 2.4 Use quality ingredients in sauces to achieve the results required by recipe specifications.
3 Present food items.	3.1 Check and select Japanese tableware sizes, shapes and colour according to food items and enterprise requirements. 3.2 Serve food and <i>supporting menu items</i> in correct portions and according to customer requirements. 3.3 Use garnishes and condiments consistent with acceptable traditional style of the region and recipe specifications.

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 simmered (nimono), grilled (yakimono), deep-fried (agemono) and steamed (mushimono) dishes in Japanese cuisine, including following recipe requirements
- precision cutting techniques and use and care of cutting implements
- 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
- selecting, using and maintaining specialised equipment, tableware and serviceware for preparing, cooking, serving and presenting food
- identifying, selecting, storing and using typical commodities, herbs and spices, condiments, thickening and flavouring agents, and seasonal delicacies relevant to simmered, grilled, deep-fried and steamed dishes in Japanese cuisine
- use of appropriate cookery methods
- use of garnishes for presentation, including consideration of colour and eye appeal
- 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
- problem-solving skills to adjust flavourings where Japanese simmered, grilled, deep-fried and steamed dishes, sauces, dips and accompaniments are not balanced as required by a particular recipe
- literacy skills to read recipes and orders
- numeracy skills to calculate quantities of commodities and ingredients required for particular recipes.

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 simmered, grilled, deep-fried and steamed dishes in Japanese cuisine, including regional variations
- effects of cooking techniques on nutrition, taste, texture and appearance
- typical food allergies and consequences
- principles and practices of personal and professional hygiene related to working in a

REQUIRED SKILLS AND KNOWLEDGE

kitchen, including appropriate uniform and other personal protective equipment.

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 Japanese simmered, grilled, deep-fried and steamed dishes including sauces, dips and accompaniments within realistic time constraints using a range of cookery methods appropriate to the Asian cuisine
- knowledge of Japanese simmered, grilled, deep-fried and steamed dishes, including cultural considerations, commodities, culinary terminology and equipment
- safe occupational health and food hygiene practices related to preparing, cooking and presenting Japanese simmered, grilled, deep-fried and steamed dishes.

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 a practical demonstration by the candidate of Japanese simmered, grilled, deep-fried and steamed dishes being prepared and presented, including sauces, dips and accompaniments
- sampling of dishes prepared by the candidate
- written or oral questions to test knowledge of Japanese simmered, grilled, deep-fried and steamed dishes, 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.

EVIDENCE GUIDE

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.

Commodities may include:

- meat (chicken, pork and beef)
- seafood (fish, prawns and squid)
- vegetables (fresh, leafy, beans and root)
- condiments (fresh, dried and preserved)
- seaweed (kombu).

Supporting menu items may include:

- garnishes, fresh kinome or kuzu
- sauces, such as tosa joyu.

Unit Sector(s)

Sector

Hospitality

Competency field

Competency field Asian Cookery