Australian Government

SIT31116 Certificate III in Asian Cookery

Release 1

INDUSTRY
SKILLS
COUNCILS
Creating Australia's Future

SIT31116 Certificate III in Asian Cookery

Modification History

Not applicable.

Qualification Description

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare Asian food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a cook in organisations where Asian food is prepared and served, including restaurants, hotels, clubs, pubs and cafés.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

25 units must be completed:

- 19 core units
- 6 elective units, consisting of:
    - 2 units from the list below
    - 4 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHASC001	Prepare dishes using basic methods of Asian cookery
SITHASC002	Prepare Asian appetisers and snacks
SITHASC003	Prepare Asian stocks and soups
SITHASC004	Prepare Asian sauces, dips and accompaniments
SITHASC005	Prepare Asian salads
SITHASC006	Prepare Asian rice and noodles
SITHASC008	Prepare Asian cooked dishes
SITHCCC001	Use food preparation equipment
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items

SITXWHS001	Participate in safe work practices

Elective Units

Administration

BSBCMM201	Communicate in the workplace
TLIE1005	Carry out basic workplace calculations

Asian Cookery

SITHASC007	Prepare curry pastes and powders
SITHASC009	Prepare Asian desserts
SITHASC010	Prepare Japanese cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHASC013	Produce Japanese desserts
SITHASC014	Prepare dim sum
SITHASC015	Prepare Chinese roast meat and poultry dishes
SITHASC016	Prepare tandoori dishes
SITHASC017	Prepare Indian breads
SITHASC018	Prepare Indian sweetmeats
SITHASC019	Prepare Indian pickles and chutneys

Client and Customer Service

SITXCCS006	Provide service to customers

Commercial Cookery and Catering

SITHCCC004	Package prepared foodstuffs
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC015	Produce and serve food for buffets
SITHCCC021	Prepare specialised food items

SITHCCC022   Prepare portion-controlled meat cuts

Communication and Teamwork

SITXCOM001   Source and present information

SITXCOM002   Show social and cultural sensitivity

Computer Operations and ICT Management

BSBITU202   Create and use spreadsheets

BSBITU301   Create and use databases

BSBITU306   Design and produce business documents

First Aid

HLTAID003   Provide first aid

Food Safety

SITXFSA003   Transport and store food

Inventory

SITXINV001   Receive and store stock

SITXINV003   Purchase goods

Work Health and Safety

SITXWHS002   Identify hazards, assess and control safety risks

Working in Industry

SITHIND002   Source and use information on the hospitality industry

Qualification Mapping Information

No equivalent qualification.

Links

Companion Volume Implementation Guide: - http://www.serviceskills.com.au/resources