

# Qualification details



## SIT31116 - Certificate III in Asian Cookery

### Summary

| Releases: | Release | Status   | Release date |
|-----------|---------|----------|--------------|
|           | 2       | Current  | 2022/04/08   |
|           | 1       | Replaced | 2016/03/03   |

Usage recommendation: **Superseded**

| Mapping: | Mapping  | Notes   | Date       |
|----------|--|---|------------|
|          | Is superseded by and equivalent to SIT31121 - Certificate III in Asian Cookery | Equivalent. Minor changes to packaging rules.<br>Changes to core and elective units but skills and knowledge within qualifications map to each other and the job outcome of the qualification has not changed. One less unit in qual. | 2022/06/10 |
|          | Supersedes SIT30913 - Certificate III in Asian Cookery                         | <ul style="list-style-type: none"><li>• Not equivalent • First aid unit moved from core to electives.</li><li>• Non-equivalence based on removal of first aid unit from core.</li></ul>   | 2016/03/03 |

### Training packages that include this qualification

| Code | Title  | Release   |
|------|--|-----------|
| SIT  | Tourism, Travel and Hospitality Training Package | 1.0 - 1.2 |

### Units of competency

| Code       | Title   | Essential |
|------------|---|-----------|
| BSBCMM201  | Communicate in the workplace                              | Elective  |
| BSBITU202  | Create and use spreadsheets                               | Elective  |
| BSBITU301  | Create and use databases                                  | Elective  |
| BSBITU306  | Design and produce business documents                     | Elective  |
| BSBSUS201  | Participate in environmentally sustainable work practices | Core      |
| BSBWOR203  | Work effectively with others                              | Core      |
| HLTAID003  | Provide first aid   | Elective  |
| SITHASC001 | Prepare dishes using basic methods of Asian cookery       | Core      |
| SITHASC002 | Prepare Asian appetisers and snacks                       | Core      |
| SITHASC003 | Prepare Asian stocks and soups                            | Core      |
| SITHASC004 | Prepare Asian sauces, dips and accompaniments             | Core      |
| SITHASC005 | Prepare Asian salads                                      | Core      |
| SITHASC006 | Prepare Asian rice and noodles                            | Core      |
| SITHASC007 | Prepare curry pastes and powders                          | Elective  |
| SITHASC008 | Prepare Asian cooked dishes                               | Core      |
| SITHASC009 | Prepare Asian desserts                                    | Elective  |
| SITHASC010 | Prepare Japanese cooked dishes                            | Elective  |
| SITHASC011 | Prepare sashimi   | Elective  |

| Code       | Title  | Essential |
|------------|--|-----------|
| SITHASC012 | Prepare sushi  | Elective  |
| SITHASC013 | Produce Japanese desserts                              | Elective  |
| SITHASC014 | Prepare dim sum  | Elective  |
| SITHASC015 | Prepare Chinese roast meat and poultry dishes          | Elective  |
| SITHASC016 | Prepare tandoori dishes                                | Elective  |
| SITHASC017 | Prepare Indian breads                                  | Elective  |
| SITHASC018 | Prepare Indian sweetmeats                              | Elective  |
| SITHASC019 | Prepare Indian pickles and chutneys                    | Elective  |
| SITHCCC001 | Use food preparation equipment                         | Core      |
| SITHCCC004 | Package prepared foodstuffs                            | Elective  |
| SITHCCC009 | Produce cook-chill and cook-freeze foods               | Elective  |
| SITHCCC010 | Re-thermalise chilled and frozen foods                 | Elective  |
| SITHCCC015 | Produce and serve food for buffets                     | Elective  |
| SITHCCC018 | Prepare food to meet special dietary requirements      | Core      |
| SITHCCC020 | Work effectively as a cook                             | Core      |
| SITHCCC021 | Prepare specialised food items                         | Elective  |
| SITHCCC022 | Prepare portion-controlled meat cuts and meat products | Elective  |
| SITHIND002 | Source and use information on the hospitality industry | Elective  |
| SITHKOP001 | Clean kitchen premises and equipment                   | Core      |
| SITHKOP002 | Plan and cost basic menus                              | Core      |
| SITXCCS006 | Provide service to customers                           | Elective  |
| SITXCOM001 | Source and present information                         | Elective  |
| SITXCOM002 | Show social and cultural sensitivity                   | Elective  |
| SITXFSA001 | Use hygienic practices for food safety                 | Core      |
| SITXFSA002 | Participate in safe food handling practices            | Core      |
| SITXFSA003 | Transport and store food                               | Elective  |
| SITXHRM001 | Coach others in job skills                             | Core      |
| SITXINV001 | Receive and store stock                                | Elective  |
| SITXINV002 | Maintain the quality of perishable items               | Core      |
| SITXINV003 | Purchase goods   | Elective  |
| SITXWHS001 | Participate in safe work practices                     | Core      |
| SITXWHS002 | Identify hazards, assess and control safety risks      | Elective  |
| TLIE1005   | Carry out basic workplace calculations                 | Elective  |

## Classifications

| Scheme   | Code   | Name                 |
|--|--------|----------------------|
| ANZSCO Identifier  | 351411 | Cook                 |
| ASCED Qualification/Course Field of Education Identifier | 1101   | Food And Hospitality |
| Qualification/Course Level of Education Identifier       | 514    | Certificate III      |
| Taxonomy - Industry Sector                               | N/A    | Hospitality          |
| Taxonomy - Occupation                                    | N/A    | Asian Food Cook      |

## Classifications history

| Scheme            | Code   | Name | Start date | End date |
|-------------------|--------|------|------------|----------|
| ANZSCO Identifier | 351411 | Cook | 2016/08/09 |          |

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| Qualification/Course Level of Education Identifier       | 514  | Certificate III      | 2016/03/03 |          |