



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **SIT30907 Certificate III in Hospitality (Asian Cookery)**

**Revision Number: 1**

## **SIT30907 Certificate III in Hospitality (Asian Cookery)**

### **Modification History**

Not applicable.

### **Description**

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook in an Asian kitchen. Work would be undertaken in various hospitality enterprises where Asian food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

The qualification is suitable for an Australian apprenticeship pathway.

#### **Job roles**

Individuals with this qualification are able to perform roles such as:

- basic Asian cooking
- preparing vegetarian dishes for Asian cuisines
- preparing and serving specialised Asian cuisines
- planning menus for Asian cuisines
- preparing Japanese raw fish (sashimi)
- preparing Chinese dim sum
- preparing tandoori food items
- preparing Indonesian crackers.

Possible job titles include:

- cook.

#### **Prerequisite requirements**

There are no prerequisites for entry to this qualification.

### **Pathways Information**

Not applicable.

### **Licensing/Regulatory Information**

Not applicable.

### **Entry Requirements**

Not applicable.

## Employability Skills Summary

### EMPLOYABILITY SKILLS SUMMARY

#### SIT30907 Certificate III in Hospitality (Asian Cookery)

The following table contains a summary of the employability skills required by the hospitality industry for this qualification. The employability skills facets described here are broad industry requirements that may vary depending on qualification packaging options.

| <b>Employability skill</b>       | <b>Industry/enterprise requirements for this qualification include:</b>  |
|----------------------------------|--|
| <b>Communication</b>             | Communicating with colleagues to determine their specific needs and the needs of customers; interpreting verbal and written information on customer requirements to ensure efficient delivery; empathising and negotiating acceptable solutions to colleague and customer problems and complaints; interpreting and providing clear and accurate information to colleagues to ensure a positive outcome.   |
| <b>Teamwork</b>                  | Working as a skilled team member providing instructions, building group cohesion and applying discretion and judgement as needed; understanding own role in Asian kitchen operations and servicing the needs of colleagues and customers; understanding the quality service goals of the enterprise and working as a team member to deliver those goals.   |
| <b>Problem solving</b>           | Anticipating problems that may arise with Asian kitchen operations; mitigating problems by making acceptable adjustments to Asian kitchen operations that adhere to the predetermined requirements and colleague and customer requests; identifying and clarifying the extent of problems that arise during Asian kitchen operations, taking responsibility for or requesting assistance from other team members in resolving issues; using predetermined policies and procedures to guide solutions to problems in the kitchen. |
| <b>Initiative and enterprise</b> | Showing independence and initiative required to take a lead role in Asian kitchen operations; adapting to emerging operational situations and problems by initiating and implementing creative and immediate responses to ensure efficient operational delivery; identifying and discussing a range of hospitality product and service concepts affecting Asian kitchen operations to improve existing product and service options for the enterprise and its customers.   |

| <b>Employability skill</b>     | <b>Industry/enterprise requirements for this qualification include:</b>  |
|--------------------------------|--|
| <b>Planning and organising</b> | Collecting, analysing and organising customer and product information to allow for efficient Asian kitchen operations; collecting, analysing and selecting appropriate information and products to meet the needs of customers, pacing the delivery of information and service to meet operational and customer requirements; participating in continuous improvement by reporting success or deficiencies in Asian kitchen operations.                                |
| <b>Self-management</b>         | Understanding and complying with the legal responsibilities that apply to own role in Asian kitchen operations; knowing own job role and responsibilities, acting through self-direction and organising own work time and priorities when preparing for and cooking a diverse range of Asian food items; reviewing and reflecting on own work performance and seeking feedback and guidance on success in effectively servicing the needs of colleagues and customers. |
| <b>Learning</b>                | Knowing own knowledge and skill strengths and weaknesses; taking responsibility for own professional development; sourcing ongoing learning opportunities and information using a range of mediums and settings to update regularly and proactively the Asian cookery knowledge required; sharing information with colleagues.   |
| <b>Technology</b>              | Understanding the operating capability of, selecting and using the appropriate technology to prepare for and cook a diverse range of Asian food items.   |

Due to the high proportion of electives required by this qualification, the industry/enterprise requirements described above for each employability skill are representative of the hospitality industry in general and may not reflect specific job roles. Learning and assessment strategies for this qualification should be based on the requirements of the units of competency for this qualification.

## Packaging Rules

### QUALIFICATION RULES

To achieve a Certificate III in Hospitality (Asian Cookery), 28 units must be completed:

- all 24 core units

- 4 elective units:
  - a minimum of 3 elective units must be selected from the electives listed below
  - the remaining unit may be selected from this or another endorsed Training Package or accredited course
  - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

## CORE UNITS

|             |  |
|-------------|--|
| SITHASC001A | Use basic Asian methods of cookery                               |
| SITHASC002A | Produce appetisers and snacks for Asian cuisines                 |
| SITHASC003A | Prepare stocks and soups for Asian cuisines                      |
| SITHASC004A | Prepare sauces, dips and accompaniments for Asian cuisines       |
| SITHASC005A | Prepare salads for Asian cuisines                                |
| SITHASC006A | Prepare rice and noodles for Asian cuisines                      |
| SITHASC007A | Prepare meat, poultry, seafood and vegetables for Asian cuisines |
| SITHASC027A | Prepare, cook and serve Asian food for food service              |
| SITHASC028A | Prepare, cook and serve Asian food for menus                     |
| SITHCCC001B | Organise and prepare food  |
| SITHCCC002A | Present food   |
| SITHCCC003B | Receive and store kitchen supplies                               |
| SITHCCC004B | Clean and maintain kitchen premises                              |
| SITHCCC016A | Develop cost-effective menus                                     |
| SITHCCC029A | Prepare foods according to dietary and cultural needs            |
| SITHIND001B | Develop and update hospitality industry knowledge                |
| SITXCOM001A | Work with colleagues and customers                               |
| SITXCOM002A | Work in a socially diverse environment                           |

|             |   |
|-------------|---|
| SITXCOM003A | Deal with conflict situations                 |
| SITXFSA001A | Implement food safety procedures              |
| SITXHRM001A | Coach others in job skills                    |
| SITXOHS001B | Follow health, safety and security procedures |
| SITXOHS002A | Follow workplace hygiene procedures           |
| HLTFA301B   | Apply first aid                               |

**ELECTIVE UNITS****Administration**

|             |  |
|-------------|--|
| SITXADM001A | Perform office procedures                |
| SITXADM002A | Source and present information           |
| SITXADM003A | Write business documents                 |
| SITXADM004A | Plan and manage meetings                 |
| BSBRES401A  | Analyse and present research information |

**Asian Cookery**

|             |   |
|-------------|---|
| SITHASC008B | Prepare desserts for Asian cuisines   |
| SITHASC009A | Prepare curry paste and powder for Asian cuisines                             |
| SITHASC010A | Prepare satay for Asian cuisines  |
| SITHASC011A | Prepare vegetarian dishes for Asian cuisines                                  |
| SITHASC012A | Select, prepare and serve specialised Asian cuisines                          |
| SITHASC013B | Plan menus for Asian cuisines   |
| SITHASC015A | Prepare and produce Japanese raw fish (sashimi)                               |
| SITHASC016A | Prepare and produce Japanese simmered, grilled, deep-fried and steamed dishes |
| SITHASC017A | Prepare and produce Japanese one pot cookery                                  |
| SITHASC018A | Prepare and produce Japanese rice cookery                                     |
| SITHASC019A | Prepare and produce Japanese fruit-based desserts, cakes and sweetmeats       |
| SITHASC020A | Prepare and produce Chinese dim sum   |
| SITHASC021A | Prepare and produce Chinese roast meat cuts and poultry                       |
| SITHASC022A | Prepare and produce tandoori food items                                       |
| SITHASC023A | Prepare and produce Indian breads   |
| SITHASC024A | Prepare and produce Indian sweetmeats   |
| SITHASC025A | Prepare and produce Indian chutney and pickles                                |
| SITHASC026A | Prepare and produce Indonesian crackers                                       |

**Client and Customer Service**

|             |                                  |
|-------------|----------------------------------|
| SITXCCS001B | Provide visitor information      |
| SITXCCS002A | Provide quality customer service |

**Commercial Cookery and Catering**

|             |  |
|-------------|--|
| SITHCCC007A | Prepare sandwiches                                       |
| SITHCCC017A | Organise bulk cooking operations                         |
| SITHCCC018A | Prepare pâtés and terrines                               |
| SITHCCC019A | Plan, prepare and display a buffet                       |
| SITHCCC020B | Prepare portion-controlled meat cuts                     |
| SITHCCC021B | Handle and serve cheese                                  |
| SITHCCC022A | Prepare chocolate and chocolate confectionery            |
| SITHCCC023B | Select, prepare and serve specialised food items         |
| SITHCCC024B | Select, prepare and serve specialised cuisines           |
| SITHCCC025A | Monitor catering revenue and costs                       |
| SITHCCC026A | Establish and maintain quality control of food           |
| SITHCCC030A | Package prepared foodstuffs                              |
| SITHCCC031A | Operate a fast food outlet                               |
| SITHCCC032A | Apply cook-chill production processes                    |
| SITHCCC033B | Apply catering control principles                        |
| SITHCCC034A | Apply cook-freeze production processes                   |
| SITHCCC035A | Develop menus to meet special dietary and cultural needs |
| SITHCCC036B | Select catering systems                                  |

**Communication and Teamwork**

|             |                               |
|-------------|-------------------------------|
| SITXCOM004A | Communicate on the telephone  |
| SITXCOM005A | Make presentations            |
| SITXCOM006A | Address protocol requirements |



**Environmental Sustainability**

|             |  |
|-------------|--|
| SITXENV001A | Participate in environmentally sustainable work practices        |
| SITXENV002A | Implement and monitor environmentally sustainable work practices |

**Finance**

|             |                                 |
|-------------|---------------------------------|
| SITXFIN003A | Interpret financial information |
|-------------|---------------------------------|

**Food Safety**

|             |  |
|-------------|--|
| SITXFSA003A | Transport and store food in a safe and hygienic manner |
|-------------|--|

**Computer Operations and ICT Management**

|            |   |
|------------|---|
| BSBITU102A | Develop keyboard skills                 |
| BSBITU201A | Produce simple word processed documents |
| BSBITU301A | Create and use databases                |
| BSBITU306A | Design and produce business documents   |
| BSBITU309A | Produce desktop published documents     |
| BSBWOR204A | Use business technology                 |

**Inventory**

|             |                         |
|-------------|-------------------------|
| SITXINV001A | Receive and store stock |
| SITXINV002A | Control and order stock |

**Languages other than English**

|             |   |
|-------------|---|
| SITXLAN1__A | Conduct basic workplace oral communication in a language other than English   |
| SITXLAN2__A | Conduct routine workplace oral communication in a language other than English |
| SITXLAN3__A | Conduct workplace oral communication in a language other than English         |
| SITXLAN5__A | Read and write workplace information in a language other than English         |

**Occupational Health and Safety**

|             |   |
|-------------|---|
| SITXOHS003B | Identify hazards, and assess and control safety risks                 |
| SITXOHS004B | Implement and monitor workplace health, safety and security practices |

**Quality and Innovation**

|             |                                      |
|-------------|--------------------------------------|
| SITXQUA001A | Contribute to workplace improvements |
| SITXQUA002A | Originate and develop a concept      |
| SIRXQUA001A | Develop innovative ideas at work     |

Examples of elective units relevant to specific job outcomes and hospitality contexts at this level are as follows:

***Cook in a large Japanese restaurant***

SITHASC013B Plan menus for Asian cuisines

SITHASC015A Prepare and produce Japanese raw fish (sashimi)

SITHASC016A Prepare and produce Japanese simmered, grilled, deep-fried and steamed dishes

SITHASC018A Prepare and produce Japanese rice cookery

***Cook in a small Vietnamese or Thai restaurant***

SITHASC010A Prepare satay for Asian cuisines

SITHASC011A Prepare vegetarian dishes for Asian cuisines

SITHASC012A Select, prepare and serve specialised Asian cuisines

SITHASC013B Plan menus for Asian cuisines