

Qualification details



SIT40512 - Certificate IV in Asian Cookery

Summary

Releases:	Release	Status	Release date
	2	Current	2013/07/30
	1	Replaced	2013/01/18

Usage recommendation: **Superseded**

Mapping:	Mapping	Notes	Date
	Is superseded by and equivalent to SIT40513 - Certificate IV in Asian Cookery	Intent of the qualification remains unchanged. HLTFA311A Apply first aid replaced with HLTAID003 Provide first aid.	2013/10/11
	Supersedes and is equivalent to SIT40507 - Certificate IV in Hospitality (Asian Cookery)	Replaces and is equivalent to SIT40507 Certificate IV in Hospitality (Asian Cookery). Intent of the qualification remains unchanged. Total number of units reduced by 8. Core units reduced from 31 to 24 units. Elective units reduced from 7 to 6 units. Title of qualification simplified. Less complex cross-sector units (AQF indicator 1 to 3) removed from core because those skills are subsumed by other core units.	2013/01/18

Training packages that include this qualification

Code	Title	Release
SIT12	Tourism, Travel and Hospitality Training Package	1.2

Units of competency

Code	Title	Essential
BSBCMM401A	Make a presentation	Elective
BSBDIV501A	Manage diversity in the workplace	Core
BSBFIA301A	Maintain financial records	Elective
BSBFIA302A	Process payroll	Elective
BSBFIA303A	Process accounts payable and receivable	Elective
BSBFIA401A	Prepare financial reports	Elective
BSBHRM403B	Support performance-management processes	Elective
BSBINN201A	Contribute to workplace innovation	Elective
BSBITU201A	Produce simple word processed documents	Elective
BSBITU202A	Create and use spreadsheets	Elective
BSBITU203A	Communicate electronically	Elective
BSBITU306A	Design and produce business documents	Elective
BSBMGT405A	Provide personal leadership	Elective
BSBRES401A	Analyse and present research information	Elective
BSBSMB401A	Establish legal and risk management requirements of small business	Elective

Code	Title	Essential
BSBSMB403A	Market the small business	Elective
BSBSMB404A	Undertake small business planning	Elective
BSBSUS301A	Implement and monitor environmentally sustainable work practices	Core
BSBWOR204A	Use business technology	Elective
BSBWRT401A	Write complex documents	Elective
HLTFA311A	Apply first aid	Core
SIRXMER201	Merchandise products	Elective
SITHASC201	Produce dishes using basic methods of Asian cookery	Core
SITHASC202	Produce Asian appetisers and snacks	Core
SITHASC203	Produce Asian stocks and soups	Core
SITHASC204	Produce Asian sauces, dips and accompaniments	Core
SITHASC205	Produce Asian salads	Core
SITHASC206	Produce Asian rice and noodles	Core
SITHASC207	Produce curry pastes and powders	Elective
SITHASC301	Produce Asian cooked dishes	Core
SITHASC302	Produce Asian desserts	Elective
SITHASC303	Produce Japanese cooked dishes	Elective
SITHASC304	Produce sashimi	Elective
SITHASC305	Produce sushi	Elective
SITHASC306	Produce Japanese desserts	Elective
SITHASC307	Produce dim sum	Elective
SITHASC308	Produce Chinese roast meat and poultry dishes	Elective
SITHASC309	Produce tandoori dishes	Elective
SITHASC310	Produce Indian breads	Elective
SITHASC311	Produce Indian sweetmeats	Elective
SITHASC312	Produce Indian pickles and chutneys	Elective
SITHCCC101	Use food preparation equipment	Core
SITHCCC104	Package prepared foodstuffs	Elective
SITHCCC205	Produce cook-chill and cook-freeze foods	Elective
SITHCCC206	Rethermalise chilled and frozen foods	Elective
SITHCCC304	Produce and serve food for buffets	Elective
SITHCCC307	Prepare food to meet special dietary requirements	Core
SITHCCC309	Work effectively as a cook	Core
SITHCCC401	Produce specialised food items	Elective
SITHCCC402	Prepare portion-controlled meat cuts	Elective
SITHFAB201	Provide responsible service of alcohol	Elective
SITHFAB202	Operate a bar	Elective
SITHFAB304	Provide advice on beers, spirits and liqueurs	Elective
SITHFAB305	Provide advice on Australian wines	Elective
SITHFAB306	Provide advice on imported wines	Elective
SITHFAB307	Provide table service of food and beverage	Elective
SITHFAB308	Provide silver service	Elective
SITHFAB309	Provide advice on food	Elective
SITHFAB310	Provide advice on food and beverage matching	Elective
SITHFAB311	Provide gueridon service	Elective

Code	Title	Essential
SITHIND201	Source and use information on the hospitality industry	Elective
SITHKOP302	Plan and cost basic menus	Core
SITHKOP401	Plan and display buffets	Elective
SITHKOP402	Develop menus for special dietary requirements	Elective
SITHKOP403	Coordinate cooking operations	Core
SITHKOP404	Plan catering for events or functions	Elective
SITXCCS303	Provide service to customers	Elective
SITXCOM401	Manage conflict	Core
SITXEVT401	Plan in-house events or functions	Elective
SITXFIN201	Process financial transactions	Elective
SITXFIN401	Interpret financial information	Elective
SITXFIN402	Manage finances within a budget	Core
SITXFIN501	Prepare and monitor budgets	Elective
SITXFSA101	Use hygienic practices for food safety	Core
SITXFSA201	Participate in safe food handling practices	Core
SITXFSA202	Transport and store food	Elective
SITXFSA401	Develop and implement a food safety program	Elective
SITXHRM301	Coach others in job skills	Core
SITXHRM401	Roster staff	Elective
SITXHRM402	Lead and manage people	Core
SITXINV201	Receive and store stock	Elective
SITXINV202	Maintain the quality of perishable items	Core
SITXINV301	Purchase goods	Elective
SITXINV401	Control stock	Elective
SITXMG401	Monitor work operations	Core
SITXMPR401	Coordinate production of brochures and marketing materials	Elective
SITXMPR403	Plan and implement sales activities	Elective
SITXMPR404	Coordinate marketing activities	Elective
SITXWHS301	Identify hazards, assess and control safety risks	Elective
SITXWHS401	Implement and monitor work health and safety practices	Core
TAEDEL404A	Mentor in the workplace	Elective

Classifications

Scheme	Code	Name
ANZSCO Identifier	351311	Chef
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality
ASCO (occupation type) Identifier	3322-11	Chef
Qualification/Course Level of Education Identifier	511	Certificate IV
Taxonomy - Industry Sector	N/A	Hospitality
Taxonomy - Occupation	N/A	Asian Food Chef

Classifications history

Scheme	Code	Name	Start date	End date
ANZSCO Identifier	351311	Chef	2013/08/07	
ASCO (occupation type) Identifier	3322-11	Chef	2013/08/07	

Scheme	Code	Name	Start date	End date
ASCED Qualification/Course Field of Education Identifier	1101	Food And Hospitality	2013/08/07	
Qualification/Course Level of Education Identifier	511	Certificate IV	2013/01/18	