SIT20516 Certificate II in Asian Cookery

Release 1
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Modification History
Not applicable.

Qualification Description
This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare Asian food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in Asian kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, and cafés.

Possible job titles include:
- fast food cook
- takeaway cook.

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

12 units must be completed:

- 8 core units
- 4 elective units, consisting of:
  - 2 units from the list below
  - 2 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

- BSBWOR203 Work effectively with others
- SITHASC001 Prepare dishes using basic methods of Asian cookery
- SITHCCC001 Use food preparation equipment
- SITHCCC011 Use cookery skills effectively
- SITHKOP001 Clean kitchen premises and equipment
- SITXFSA001 Use hygienic practices for food safety
- SITXINV002 Maintain the quality of perishable items
- SITXWHS001 Participate in safe work practices

Elective units

Administration

- TLIIE1005 Carry out basic workplace calculations

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
- SITHASC007 Prepare curry pastes and powders
Commercial Cookery and Catering
SITHCCC002 Prepare and present simple dishes
SITHCCC004 Package prepared foodstuffs

Communication and Teamwork
BSBCMM201 Communicate in the workplace
SITXCOM002 Show social and cultural sensitivity

Environmental Sustainability
BSBSUS201 Participate in environmentally sustainable work practices

First Aid
HLTAID003 Provide first aid

Food Safety
SITXFSA002 Participate in safe food handling practices
SITXFSA003 Transport and store food

Working in Industry
SITHIND002 Source and use information on the hospitality industry

Qualification Mapping Information
SIT20412 Certificate II in Asian Cookery

Links