



Australian Government

SIT20516 Certificate II in Asian Cookery

Release 2

SIT20516 Certificate II in Asian Cookery

Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT20516 Certificate II in Asian Cookery release 1. Minor change to update First Aid units of competency.
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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

TLIE1005	Carry out basic workplace calculations
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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
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practices

First Aid

HLTAID011 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

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>