SIT31116 Certificate III in Asian Cookery
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Modification History
Not applicable.

Qualification Description
This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare Asian food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a cook in organisations where Asian food is prepared and served, including restaurants, hotels, clubs, pubs and cafés.

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

25 units must be completed:
- 19 core units
- 6 elective units, consisting of:
  - 2 units from the list below
  - 4 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**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>BSBSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
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<tr>
<td>SITHASC001</td>
<td>Prepare dishes using basic methods of Asian cookery</td>
</tr>
<tr>
<td>SITHASC002</td>
<td>Prepare Asian appetisers and snacks</td>
</tr>
<tr>
<td>SITHASC003</td>
<td>Prepare Asian stocks and soups</td>
</tr>
<tr>
<td>SITHASC004</td>
<td>Prepare Asian sauces, dips and accompaniments</td>
</tr>
<tr>
<td>SITHASC005</td>
<td>Prepare Asian salads</td>
</tr>
<tr>
<td>SITHASC006</td>
<td>Prepare Asian rice and noodles</td>
</tr>
<tr>
<td>SITHASC008</td>
<td>Prepare Asian cooked dishes</td>
</tr>
<tr>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
</tr>
<tr>
<td>SITHCCC018</td>
<td>Prepare food to meet special dietary requirements</td>
</tr>
<tr>
<td>SITHCCC020</td>
<td>Work effectively as a cook</td>
</tr>
<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
</tr>
<tr>
<td>SITHKOP002</td>
<td>Plan and cost basic menus</td>
</tr>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITXFSA002</td>
<td>Participate in safe food handling practices</td>
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<tr>
<td>SITXHRM001</td>
<td>Coach others in job skills</td>
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<tr>
<td>SITXINV002</td>
<td>Maintain the quality of perishable items</td>
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</table>
Elective Units

Administration

BSBCCM201 Communicate in the workplace
TLIE1005 Carry out basic workplace calculations

Asian Cookery

SITHASC007 Prepare curry pastes and powders
SITHASC009 Prepare Asian desserts
SITHASC010 Prepare Japanese cooked dishes
SITHASC011 Prepare sashimi
SITHASC012 Prepare sushi
SITHASC013 Produce Japanese desserts
SITHASC014 Prepare dim sum
SITHASC015 Prepare Chinese roast meat and poultry dishes
SITHASC016 Prepare tandoori dishes
SITHASC017 Prepare Indian breads
SITHASC018 Prepare Indian sweetmeats
SITHASC019 Prepare Indian pickles and chutneys

Client and Customer Service

SITXCCS006 Provide service to customers

Commercial Cookery and Catering

SITHCCC004 Package prepared foodstuffs
SITHCCC009 Produce cook-chill and cook-freeze foods
SITHCCC010 Re-thermalise chilled and frozen foods
SITHCCC015 Produce and serve food for buffets
SITHCCC021 Prepare specialised food items
SITHCCC022  Prepare portion-controlled meat cuts

**Communication and Teamwork**

SITXCOM001  Source and present information  
SITXCOM002  Show social and cultural sensitivity

**Computer Operations and ICT Management**

BSBITU202  Create and use spreadsheets  
BSBITU301  Create and use databases  
BSBITU306  Design and produce business documents

**First Aid**

HLTAID003  Provide first aid

**Food Safety**

SITXFSA003  Transport and store food

**Inventory**

SITXINV001  Receive and store stock  
SITXINV003  Purchase goods

**Work Health and Safety**

SITXWHS002  Identify hazards, assess and control safety risks

**Working in Industry**

SITHIND002  Source and use information on the hospitality industry

**Qualification Mapping Information**

No equivalent qualification.

**Links**