



**Australian Government**

# **SIT40816 Certificate IV in Asian Cookery**

**Release 2**

# SIT40816 Certificate IV in Asian Cookery

## Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT40816 Certificate IV 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 commercial cooks who have a supervisory or team leading role in kitchens preparing Asian food. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

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

Possible job titles include:

- chef
- chef de partie.

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

30 units must be completed:

- 23 core units
- 7 elective units, consisting of:
  - 7 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

BSBDIV501      Manage diversity in the workplace

BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHASC001	Prepare dishes using basic methods of 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
SITHASC008	Prepare Asian cooked dishes
SITHCCC001	Use food preparation equipment
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC020	Work effectively as a cook
SITHKOP002	Plan and cost basic menus
SITHKOP005	Coordinate cooking operations
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

**Elective units****Asian Cookery**

SITHASC007	Prepare curry pastes and powders
SITHASC009	Prepare Asian desserts
SITHASC010	Produce Japanese cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHASC013	Prepare 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
SITXCCS007	Enhance customer service experiences

### **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 and meat products

### **Computer Operations and ICT Management**

BSBITU202	Create and use spreadsheets
BSBITU301	Create and use databases

BSBITU306 Design and produce business documents

### **Finance**

BSBFIA401 Prepare financial reports

SITXFIN002 Interpret financial information

### **First Aid**

HLTAID011 Provide first aid

### **Food and Beverage**

SITHFAB002 Provide responsible service of alcohol

SITHFAB003 Operate a bar

SITHFAB005 Prepare and serve espresso coffee

SITHFAB007 Serve food and beverage

SITHFAB014 Provide table service of food and beverage

### **Food Safety**

SITXFSA003 Transport and store food

SITXFSA004 Develop and implement a food safety program

### **Human Resource Management**

SITXHRM002 Roster staff

TAEASS301B Contribute to assessment

TAEDEL301A Provide work skill instruction

TAEDEL404A Mentor in the workplace

### **Inventory**

SITXINV001 Receive and store stock

SITXINV003 Purchase goods

SITXINV004 Control stock

### **Kitchen Operations**

SITHKOP003 Plan and display buffets

SITHKOP004      Develop menus for special dietary requirements

SITHKOP006      Plan catering for events or functions

### **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**

Companion Volume implementation guides are found in VETNet -

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