



Australian Government

SIT20412 Certificate II in Asian Cookery

Release 2

SIT20412 Certificate II in Asian Cookery

Modification History

The version details of this endorsed qualification are in the table below. The latest information is at the top.

Version	Comments
1.2	Imported unit updated. Editorial corrections to unit title(s).
1.0	E Replaces and is equivalent to SIT20407 Certificate II in Hospitality (Asian Cookery). Intent of the qualification remains unchanged. Total number of units reduced by 4. Core units reduced from 11 to 8 units. Elective units reduced from 5 to 4 units. Title of qualification simplified.

Description

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

Job roles

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

Possible job titles include:

- fast-food cook
- take-away cook.

Pathways Information

This qualification is suitable for VET in Schools (VETiS) delivery and for an Australian Apprenticeship pathway.

Pathways into the qualification

Individuals may enter SIT20412 Certificate II in Asian Cookery with limited or no vocational experience and without a relevant lower level qualification.

Pathways from the qualification

After achieving SIT20412 Certificate II in Asian Cookery, individuals could progress to Certificate III qualifications in asian cookery, commercial cookery, patisserie and catering operations.

Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this qualification at the time of endorsement.

Entry Requirements

There are no entry requirements for this qualification.

Employability Skills Summary

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	Interacting with colleagues in a polite and friendly manner, asking questions and actively listening to determine customer meal requests; interpreting verbal and written information on menu items, recipes and operational procedures; discussing operational and service difficulties with colleagues and supervisors.
Initiative and enterprise	Identifying and discussing with supervisors better ways to organise operational activities in the kitchen; seeking information on new technologies and suggesting their use to supervisors.
Learning	Participating in activities to learn new things about kitchen operations, new operational tasks and better ways of providing meal service; seeking and sharing information with colleagues on new Asian recipes and menu items.
Planning and organising	Collecting and organising menu, recipe and procedural information to efficiently participate in operational activities in the kitchen; planning both operational and daily activities to ensure a smooth workflow which delivers a positive dining experience to the hospitality customer.
Problem-solving	Thinking about problems that relate to own role in kitchen operations; avoiding deadline problems by planning own day-to-day operational activities; identifying and resolving routine operational problems using predetermined policies and procedures to guide solutions; clarifying the extent of problems and requesting assistance from team members and supervisors to solve operational problems in the kitchen.
Self-management	Following policies and procedures for legal compliance; taking responsibility for servicing the hospitality customer and knowing when to refer difficulties to supervisors; seeking feedback and guidance from supervisors on success in kitchen activities.
Teamwork	Working as a kitchen team member, taking instructions from others and understanding own role in servicing the needs of the

	hospitality customer; supporting other team members to coordinate operational activities in the kitchen to ensure a positive dining experience for the hospitality customer.
Technology	Understanding the operating capability of Asian cookery tools and equipment and selecting and safely using them; selecting and using the right personal protective equipment to manage personal safety in the kitchen.

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 SIT12 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

BSBWOR203B Work effectively with others

SITHASC201 Produce dishes using basic methods of Asian cookery *

SITHCCC101 Use food preparation equipment *

SITHCCC207 Use cookery skills effectively *

SITHKOP101 Clean kitchen premises and equipment *

SITXFSA101 Use hygienic practices for food safety

SITXINV202 Maintain the quality of perishable items*

SITXWHS101 Participate in safe work practices

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Elective units

Administration

TLIE1005A Carry out basic workplace calculations

Asian Cookery

SITHASC202 Produce Asian appetisers and snacks *

SITHASC203 Produce Asian stocks and soups *

SITHASC204 Produce Asian sauces, dips and accompaniments *

SITHASC205 Produce Asian salads *

SITHASC206 Produce Asian rice and noodles *

SITHASC207 Produce curry pastes and powders *

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Commercial Cookery and Catering

SITHCCC102 Prepare simple dishes *

SITHCCC104 Package prepared foodstuffs *

*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Communication and Teamwork

SITXCOM201 Show social and cultural sensitivity

Environmental Sustainability

BSBSUS201A Participate in environmentally sustainable work practices

First Aid

HLTAID003 Provide first aid

Food Safety

SITXFSA201 Participate in safe food handling practices

SITXFSA202 Transport and store food

Working in Industry

SITHIND201 Source and use information on the hospitality industry

Examples of elective units relevant to specific job outcomes and contexts at this level are as follows:

Cook in an Asian restaurant

SITHASC202 Produce Asian appetisers and snacks

SITHASC203 Produce Asian stocks and soups

SITHASC204 Produce Asian sauces, dips and accompaniments

SITHASC206 Produce Asian rice and noodles