



Australian Government

SIT30913 Certificate III in Asian Cookery

Release 1

SIT30913 Certificate III 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
1.0	Replaces and is equivalent to SIT30912 Certificate III in Asian Cookery. Intent of the qualification remains unchanged. HLTFA311A Apply first aid replaced with HLTAID003 Provide first aid.

Description

This qualification reflects the role of qualified cooks in Asian kitchens who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This qualification is suitable for an Australian Apprenticeship pathway.

Job roles

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

Possible job titles include:

- cook.

Pathways Information

Pathways into the qualification

Individuals may enter SIT30913 Certificate III in Asian Cookery with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

After achieving SIT30913 Certificate III in Asian Cookery, individuals could progress to SIT40513 Certificate IV in Asian Cookery, SIT40413 Certificate IV in Commercial Cookery or SIT40613 Certificate IV in 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	Interpreting food preparation lists and discussing with colleagues and supervisors to determine the operational requirements of the service period; interpreting verbal and written information about recipes, menu items and customer meal requirements to ensure a quality dining experience; negotiating acceptable solutions to operational service difficulties and customer complaints.
Initiative and enterprise	Identifying and suggesting ways to improve kitchen operations and service efficiency; generating and suggesting ideas for new or improved recipes and menu items.
Learning	Knowing own product knowledge and Asian cookery skill strengths and weaknesses, being aware of opportunities to learn and participating in commercial cookery professional development activities; seeking and sharing information with colleagues on new Asian food trends, products, services and suppliers; coaching others in job skills.
Planning and organising	Collecting, analysing and organising food preparation lists, recipes, menus and procedural information to efficiently plan the production of meals for the service period; collecting and analysing information to meet the specific needs of the customer group; setting timelines, organising own work flow to produce and serve meals to meet operational, customer requirements and service standards of the hospitality business; adjusting timelines and pacing food production throughout the service period to meet changing customer traffic requirements.
Problem-solving	Anticipating problems that may arise with kitchen operational and service activities; mitigating problems by planning kitchen operational activities; identifying and clarifying the extent of problems; taking responsibility for solving operational and service issues; referring high-level problems to supervisors and participating in the solution; using discretion and judgement as well as predetermined policies and procedures to guide solutions to operational problems in the kitchen.
Self-management	Understanding and following policies and procedures for legal compliance; organising own work priorities to produce meals for the service period; taking responsibility for own job role in servicing the hospitality customer and for resolving operational problems in the kitchen; thinking about own work performance and seeking feedback and guidance on success in cooking activities.
Teamwork	Working as a skilled team member to deliver the quality service goals of the hospitality business; taking responsibility for own role in kitchen operations; working collaboratively as a team member by giving and

	receiving instructions and providing feedback and assistance to other team members; providing guidance and instruction to assistant or trainee kitchen team members.
Technology	Understanding the operating capability of, selecting and using Asian cookery tools and equipment, computer systems, software and information systems that assist in Asian cookery activities; selecting and using the right personal protective equipment to manage personal safety in the kitchen.

Packaging Rules

25 units must be completed:

- 20 core units
- 5 elective units, consisting of:
 - 1 unit from the list below
 - 4 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

BSBSUS201A Participate in environmentally sustainable work practices

BSBWOR203B Work effectively with others

HLTAID003 Provide first aid

SITHASC201 Produce dishes using basic methods of 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 *

SITHASC301 Produce Asian cooked dishes *

SITHCCC101 Use food preparation equipment *

SITHCCC307 Prepare food to meet special dietary requirements *

SITHCCC309 Work effectively as a cook *

SITHKOP101 Clean kitchen premises and equipment *

SITHKOP302 Plan and cost basic menus

SITXFSA101 Use hygienic practices for food safety

SITXFSA201 Participate in safe food handling practices

SITXHRM301 Coach others in job skills

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

BSBMM201A Communicate in the workplace

TLIE1005A Carry out basic workplace calculations

Asian Cookery

SITHASC207 Produce curry pastes and powders *

SITHASC302 Produce Asian desserts *

SITHASC303 Produce Japanese cooked dishes *

SITHASC304 Produce sashimi *

SITHASC305 Produce sushi *

SITHASC306 Produce Japanese desserts *

SITHASC307 Produce dim sum *

SITHASC308 Produce Chinese roast meat and poultry dishes *

SITHASC309 Produce tandoori dishes *

SITHASC310 Produce Indian breads *

SITHASC311 Produce Indian sweetmeats *

SITHASC312 Produce Indian pickles and chutneys *

**Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Client and Customer Service

SITXCCS303 Provide service to customers

Commercial Cookery and Catering

SITHCCC104 Package prepared foodstuffs *

SITHCCC205 Produce cook-chill and cook-freeze foods *

SITHCCC206 Rethermalise chilled and frozen foods *

SITHCCC304 Produce and serve food for buffets *

SITHCCC401 Produce specialised food items *

SITHCCC402 Prepare portion-controlled meat cuts *

**Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Communication and Teamwork

SITXCOM101 Source and present information

Computer Operations and ICT Management

BSBITU102A Develop keyboard skills

BSBITU201A Produce simple word processed documents

BSBITU202A Create and use spreadsheets

BSBWOR204A Use business technology

Environmental Sustainability

BSBSUS301A Implement and monitor environmentally sustainable work practices

Food Safety

SITXFSA202 Transport and store food

Inventory

SITXINV201 Receive and store stock

SITXINV301 Purchase goods

Quality and Innovation

BSBINN201A Contribute to workplace innovation

Work Health and Safety

SITXWHS301 Identify hazards, assess and control safety risks

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 a large Japanese restaurant

SITHASC303 Produce Japanese cooked dishes

SITHASC304 Produce sashimi

SITHASC305 Produce sushi

SITHASC306 Produce Japanese desserts

SITXWHS301 Identify hazards, assess and control safety risks

Cook in an Indian restaurant

SITHASC309 Produce tandoori dishes

SITHASC310 Produce Indian breads

SITHASC311 Produce Indian sweetmeats

SITHASC312 Produce Indian pickles and chutneys

SITXWHS301 Identify hazards, assess and control safety risks