



Australian Government

SIT40513 Certificate IV in Asian Cookery

Release 1

SIT40513 Certificate IV 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 SIT40512 Certificate IV 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 commercial cooks who have a supervisory or team leading role in an Asian kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification is suitable for an Australian Apprenticeship pathway.

Job roles

This qualification provides a pathway to work in various Asian kitchen settings, such as restaurants, hotels, clubs, pubs, cafes and cafeterias.

Possible job titles include:

- chef
- chef de partie.

Pathways Information

Pathways into the qualification

Individuals may enter SIT40513 Certificate IV in Asian Cookery with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.

Pathways from the qualification

After achieving SIT40513 Certificate IV in Asian Cookery, individuals could progress to SIT50313 Diploma of Hospitality.

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	Providing food production briefings to kitchen staff; seeking feedback from colleagues on operational and service issues; communicating changes in food production requirements during the service period; instructing kitchen staff to adjust food items to meet quality requirements and organisational standards; managing team member conflict sensitively, courteously and discreetly; empathising and negotiating acceptable solutions to team member problems.
Initiative and enterprise	Proactively consulting with colleagues about ways to improve cooking operations; providing feedback to managers to inform future planning; participating in continuous improvement by reporting success or deficiencies of recipes and menu items; suggesting ideas for new or improved products and increased profitability.
Learning	Knowing sources of new information on Asian food trends, products, services and suppliers; being aware of opportunities to learn and participating in Asian cookery professional development activities; supporting team members to learn.
Planning and organising	Planning food production requirements and organising availability of supplies for the service period; preparing work flow schedules, food preparation lists and mise en place plans for food production according to menu and food volume requirements; monitoring and assessing operational efficiency and quality output of the kitchen during the service period; assessing the operational workflow of kitchen team members assisting them to prioritise workload to deliver a positive dining experience for customers.
Problem-solving	Identifying and assessing operational and service issues, discussing and suggesting solutions with kitchen managers; initiating short term action to resolve immediate kitchen operations or quality problems; using discretion and judgement as well as predetermined policies and procedures to guide solutions to operational problems in the kitchen.
Self-management	Understanding legal compliance issues and providing advice to team members; organising and self-directing own work priorities to coordinate cooking operations; taking responsibility for implementing predetermined policies and procedures for a range of practices including conflict management, food safety, workplace health and safety; leading and managing a team of individuals, coordinating cooking operations; proactively seeking feedback and advice on improving kitchen coordination and team leading skills.

Teamwork	Motivating and leading kitchen teams; providing instructions, support and coaching; planning work operations to take account of team member strengths; proactively sharing information, knowledge and experiences with 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 coordinating Asian cooking operations and team leading activities.

Packaging Rules

30 units must be completed:

- 24 core units
- 6 elective units, consisting of:
 - 6 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

BSBDIV501A Manage diversity in the workplace
BSBSUS301A Implement and monitor environmentally sustainable work practices
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 *
SITHKOP302 Plan and cost basic menus
SITHKOP403 Coordinate cooking operations *
SITXCOM401 Manage conflict
SITXFIN402 Manage finances within a budget
SITXFSA101 Use hygienic practices for food safety
SITXFSA201 Participate in safe food handling practices
SITXHRM301 Coach others in job skills
SITXHRM402 Lead and manage people
SITXINV202 Maintain the quality of perishable items *
SITXMGT401 Monitor work operations
SITXWHS401 Implement and monitor work health and safety practices
**Prerequisite is SITXFSA101 Use hygienic practices for food safety*

Elective units

Administration

BSBRES401A Analyse and present research information
BSBWRT401A Write complex documents

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

BSBCMM401A Make a presentation

Computer Operations and ICT Management

BSBITU201A Produce simple word processed documents

BSBITU202A Create and use spreadsheets

BSBITU203A Communicate electronically

BSBITU306A Design and produce business documents

BSBWOR204A Use business technology

Events

SITXEVT401 Plan in-house events or functions

Finance

BSBFIA301A Maintain financial records

BSBFIA302A Process payroll

BSBFIA303A Process accounts payable and receivable

BSBFIA401A Prepare financial reports

SITXFIN201 Process financial transactions

SITXFIN401 Interpret financial information

SITXFIN501 Prepare and monitor budgets

Food and Beverage

SITHFAB201 Provide responsible service of alcohol

SITHFAB202 Operate a bar *^

SITHFAB304 Provide advice on beers, spirits and liqueurs ^

SITHFAB305 Provide advice on Australian wines ^

SITHFAB306 Provide advice on imported wines ^

SITHFAB307 Provide table service of food and beverage *^

SITHFAB308 Provide silver service *

SITHFAB309 Provide advice on food

SITHFAB310 Provide advice on food and beverage matching ^

SITHFAB311 Provide gueridon service *

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

^Prerequisite is SITHFAB201 Provide responsible service of alcohol

Food Safety

SITXFSA202 Transport and store food

SITXFSA401 Develop and implement a food safety program

Human Resource Management

SITXHRM401 Roster staff

TAEDEL404A Mentor in the workplace

Inventory

SITXINV201 Receive and store stock

SITXINV301 Purchase goods

SITXINV401 Control stock

Kitchen Operations

SITHKOP401 Plan and display buffets *

SITHKOP402 Develop menus for special dietary requirements

SITHKOP404 Plan catering for events or functions

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

Management and Leadership

BSBHRM403B Support performance-management processes

BSBMGT405A Provide personal leadership

Marketing and Public Relations

SITXMPR401 Coordinate production of brochures and marketing materials

SITXMPR403 Plan and implement sales activities

SITXMPR404 Coordinate marketing activities

Merchandising

SIRXMER201 Merchandise products

Quality and Innovation

BSBINN201A Contribute to workplace innovation

Small Business Management

BSBSMB401A Establish legal and risk management requirements of small business

BSBSMB403A Market the small business

BSBSMB404A Undertake small business planning

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:

Chef de partie in a large Japanese restaurant

SITHASC303 Produce Japanese cooked dishes

SITHASC304 Produce sashimi

SITHASC305 Produce sushi

SITHASC306 Produce Japanese desserts

SITXHRM401 Roster staff

SITXINV301 Purchase goods

Chef in a small Vietnamese or Thai restaurant

SITHASC207 Produce curry pastes and powders

SITHKOP402 Develop menus for special dietary requirements

SITHKOP404 Plan catering for events or functions

SITXHRM401 Roster staff

SITXINV301 Purchase goods

SITXINV401 Control stock