



Australian Government

SIT3121 Certificate III in Asian Cookery

SIT31121 Certificate III in Asian Cookery

Modification History

Release	Comments
2	Addition of SITCCC027 Prepare dishes using basic methods of cookery to the elective bank.
1	This qualification was first released in SIT Tourism, Travel and Hospitality Training Package Release 2.0.

Qualification Description

This qualification reflects the role of 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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

Licensing/Regulatory Information

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

Entry Requirements

This qualification has no entry requirements.

Packaging Rules

24 units must be completed:

- **17 core units**

- **7 elective units**, consisting of:
 - 4 units from Group A below
 - 2 units from Group A or Group B below
 - 1 unit from Group A, Group B or Group C below.

All electives chosen must contribute to a valid, industry-supported vocational outcome, guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

Core units	
SITHASC020*	Prepare dishes using basic methods of Asian cookery
SITHASC021*	Prepare Asian appetisers and snacks
SITHASC022*	Prepare Asian stocks and soups
SITHASC023*	Prepare Asian sauces, dips and accompaniments
SITHASC024*	Prepare Asian salads
SITHASC025*	Prepare Asian rice and noodles
SITHASC027*	Prepare Asian cooked dishes
SITHCCC023*	Use food preparation equipment
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP009*	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock

SITXWHS005	Participate in safe work practices
Elective Units	
Group A - Asian Cookery	
SITHASC026*	Prepare curry pastes and powders
SITHASC028*	Prepare Asian desserts
SITHASC029*	Prepare Japanese cooked dishes
SITHASC030*	Prepare sashimi
SITHASC031*	Prepare sushi
SITHASC032*	Produce Japanese desserts
SITHASC033*	Prepare dim sum
SITHASC034*	Prepare Chinese roast meat and poultry dishes
SITHASC035*	Prepare tandoori dishes
SITHASC036*	Prepare Indian breads
SITHASC037*	Prepare Indian sweetmeats
SITHASC038*	Prepare Indian pickles and chutneys
Group B - Cookery and Catering	
SITHCCC026*	Package prepared foodstuffs
SITHCCC032*	Produce cook-chill and cook-freeze foods
SITHCCC033*	Re-thermalise chilled and frozen foods
SITHCCC038*	Produce and serve food for buffets
SITHCCC044*	Prepare specialised food items
SITXFSA007*	Transport and store food
SITHCCC027*	Prepare dishes using basic methods of cookery

Group C - General electives	
HLTAID011	Provide First Aid
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SIRXOSM003*	Use social media and online tools
SITXCOM007	Show social and cultural sensitivity
SITXCCS014	Provide service to customers
SITXINV007	Purchase goods
SITXWHS006	Identify hazards, assess and control safety risks

Pre-requisite Requirements

Unit of competency	Prerequisite requirement
SITHCCC032 Produce cook-chill and cook-freeze foods	SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety
SITHASC026 Prepare curry pastes and powders	SITXFSA005 Use hygienic practices for food safety
SITHASC024 Prepare Asian salads	SITXFSA005 Use hygienic practices for food safety
SITHCCC027 Prepare dishes using basic methods of cookery	SITXFSA005 Use hygienic practices for food safety
SITHASC023 Prepare Asian sauces, dips and accompaniments	SITXFSA005 Use hygienic practices for food safety

SITHASC035 Prepare tandoori dishes	SITXFSA005 Use hygienic practices for food safety
SITHASC036 Prepare Indian breads	SITXFSA005 Use hygienic practices for food safety
SITHASC038 Prepare Indian pickles and chutneys	SITXFSA005 Use hygienic practices for food safety
SITHASC028 Prepare Asian desserts	SITXFSA005 Use hygienic practices for food safety
SITHCCC042 Prepare food to meet special dietary requirements	SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety
SITHASC037 Prepare Indian sweetmeats	SITXFSA005 Use hygienic practices for food safety
SITHASC034 Prepare Chinese roast meat and poultry dishes	SITXFSA005 Use hygienic practices for food safety
SITHASC027 Prepare Asian cooked dishes	SITXFSA005 Use hygienic practices for food safety
SITHCCC043 Work effectively as a cook	SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety

SITHASC033 Prepare dim sum	SITXFSA005 Use hygienic practices for food safety
SITHASC032 Produce Japanese desserts	SITXFSA005 Use hygienic practices for food safety
SITHASC030 Prepare sashimi	SITXFSA005 Use hygienic practices for food safety
SITHCCC026 Package prepared foodstuffs	SITXFSA005 Use hygienic practices for food safety
SITHCCC033 Re-thermalise chilled and frozen foods	SITHCCC032 Produce cook-chill and cook-freeze foods SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety
SITXINV006 Receive, store and maintain stock	SITXFSA005 Use hygienic practices for food safety
SITHASC021 Prepare Asian appetisers and snacks	SITXFSA005 Use hygienic practices for food safety
SITHASC029 Prepare Japanese cooked dishes	SITXFSA005 Use hygienic practices for food safety
SITHASC031 Prepare sushi	SITXFSA005 Use hygienic practices for food safety
SITHASC020 Prepare dishes using basic methods of Asian cookery	SITXFSA005 Use hygienic practices for food safety

SITHASC025 Prepare Asian rice and noodles	SITXFSA005 Use hygienic practices for food safety
SITHASC022 Prepare Asian stocks and soups	SITXFSA005 Use hygienic practices for food safety
SITXFSA007 Transport and store food	SITXFSA005 Use hygienic practices for food safety SITXFSA006 Participate in safe food handling practices
SITHKOP009 Clean kitchen premises and equipment	SITXFSA005 Use hygienic practices for food safety
SIRXOSM003 Use social media and online tools	SIRXOSM002 Maintain ethical and professional standards when using social media and online platforms
SITHCCC038 Produce and serve food for buffets	SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety
SITHCCC023 Use food preparation equipment	SITXFSA005 Use hygienic practices for food safety
SITHCCC044 Prepare specialised food items	SITHCCC027 Prepare dishes using basic methods of cookery SITXFSA005 Use hygienic practices for food safety

Qualification Mapping Information

Current Code and Title	Previous Code and Title	Comments	Equivalence
SIT31121 Certificate III in Asian Cookery	SIT31116 Certificate III in Asian Cookery	Equivalent. Minor changes to packaging rules. Changes to core and elective units but skills and knowledge within qualifications map to each other and the job outcome of the qualification has not changed. One less unit in qual.	Equivalent

Links

Companion volumes, including implementation guides, are found in TGA -

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