



Australian Government

SITSS00057 Supervision of Cookery Apprentices

Release 1

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Modification History

Not applicable.

Description

A set of skills to equip individuals to supervise and mentor cookery apprentices.

Pathways Information

Achievement of these units provides credit towards Certificate IV qualifications in catering and commercial cookery in the SIT Tourism, Travel and Hospitality Training Package and qualifications in the TAE10 Training and Education Training Package.

Licensing/Regulatory Information

Certification requirements apply at a state and territory level to individuals involved in food handling. Certification in some States relies on the achievement of SITXFSA001 Use hygienic practices for food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support the SITXFSA001 Use hygienic practices for food safety unit must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

Skill Set Requirements

Unit code	Unit title
SITHKOP005	Coordinate cooking operations
SITXFSA001	Use hygienic practices for food safety
SITXHRM001	Coach others in job skills
TAEASS301B	Contribute to assessment
TAEDEL404A	Mentor in the workplace

Target Group

This skill set is for trade qualified cooks or chefs who are responsible for the supervision of apprentices in a commercial kitchen and play a role in the assessment process.

Suggested words for Statement of Attainment

These units from the SIT Tourism, Travel and Hospitality Training Package provide a set of skills for supervising and mentoring apprentices in a commercial kitchen.