



Australian Government

SITSS00067 Supervision of Cookery Apprentices Skill Set

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Modification History

Release	Comments
2	All superseded imported units have been replaced with the most current unit.
1	This skill set was first released in SIT Tourism, Travel and Hospitality Training Package Release 2.0.

Description

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

Pathways Information

Achievement of these units provides credit towards a range of qualifications in the SIT Tourism, Travel and Hospitality Training Package and qualifications in the TAE 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 specific units of competency relating to food safety.

Food safety legislative and knowledge requirements may differ across borders. Those developing training to support specific units of competency must consult the relevant state or territory food safety authority to determine any accreditation arrangements for courses, trainers and assessors.

Skill Set Requirements

Code	Title
SITXHRM007	Coach others in job skills

SITHKOP013	Plan cooking operations
TAEASS311	Contribute to assessment
SITXFSA005	Use hygienic practices for food safety
TAEDEL414	Mentor in the workplace

Pre-requisite Requirements

Unit of competency	Prerequisite requirement
SITHKOP013 Plan cooking operations	SITXFSA005 Use hygienic practices for food safety

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.

Skill Set Mapping Information

Previous Code and Title	Equivalence
SITSS00057 Supervision of Cookery Apprentices	Equivalent

Suggested Words for Statement of Attainment

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

Links

Companion volumes, including implementation guides, are found in TGA - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>