



Australian Government

Department of Education, Employment and Workplace Relations

SIT40507 Certificate IV in Hospitality (Asian Cookery)

Revision Number: 1

SIT40507 Certificate IV in Hospitality (Asian Cookery)

Modification History

Not applicable.

Description

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook in an Asian kitchen and in a supervisory or team leading role. Work would be undertaken in various hospitality enterprises where Asian food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops.

The qualification is suitable for an Australian apprenticeship pathway.

Job roles

Individuals with this qualification are able to perform roles such as:

- supervising one or more sections in a large Asian kitchen
- supervising a small Asian kitchen.

Possible job titles include:

- chef
- chef de partie.

Prerequisite requirements

There are no prerequisites for entry to this qualification.

Pathways Information

Not applicable.

Licensing/Regulatory Information

Not applicable.

Entry Requirements

Not applicable.

Employability Skills Summary

EMPLOYABILITY SKILLS SUMMARY

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The following table contains a summary of the employability skills required by the hospitality industry for this qualification. The employability skills facets described here are broad industry requirements that may vary depending on qualification packaging options.

| Employability skill | Industry/enterprise requirements for this qualification include: |
|----------------------------------|--|
| Communication | Communicating with colleagues to determine their specific needs and the needs of customers; interpreting verbal and written information on customer requirements to ensure efficient delivery; empathising and negotiating acceptable solutions to colleague and customer problems and complaints; interpreting and providing clear and accurate information to colleagues to ensure a positive outcome. |
| Teamwork | Leading team members, providing instructions and building group cohesion; working with Asian kitchen managers and suppliers as a team member and understanding own lead role in meeting the needs of colleagues and customers; understanding the quality service goals of the enterprise and working as a team member to deliver those goals. |
| Problem solving | Anticipating problems that may arise in Asian kitchen operations; mitigating problems by making acceptable adjustments to Asian kitchen operations that adhere to the predetermined requirements and colleague and customer requests; identifying and clarifying the extent of problems that may arise during Asian kitchen operations; taking responsibility for or requesting assistance from kitchen managers and suppliers in resolving issues; using predetermined policies and procedures to guide solutions to problems in the kitchen. |
| Initiative and enterprise | Showing independence and initiative required to take a lead role in Asian kitchen operations; adapting to emerging operational situations and problems by initiating and implementing creative and immediate responses to ensure efficient operational delivery; identifying and discussing a range of hospitality product and service concepts affecting Asian kitchen operations to improve existing product and service options for the enterprise and its customers. |

| Employability skill | Industry/enterprise requirements for this qualification include: |
|--------------------------------|---|
| Planning and organising | Collecting, analysing and organising customer, product and supplier information to allow for efficient Asian kitchen operations; collecting, analysing and selecting appropriate generalist and specialist information and products to meet the needs of customers, pacing the delivery of information and service to meet operational and customer requirements; participating in continuous improvement by reporting success or deficiencies in Asian kitchen operations. |
| Self-management | Understanding and complying with the legal responsibilities that apply to own role in Asian kitchen operations; knowing own job role and responsibilities, acting through self-direction and organising own work time and priorities when preparing for and cooking a diverse range of generalist and specialised Asian food items; reviewing and reflecting on own work performance and seeking feedback and guidance on success in effectively servicing the needs of colleagues and customers. |
| Learning | Knowing own knowledge and skill strengths and weaknesses; taking responsibility for own professional development; sourcing ongoing learning opportunities and information using a range of mediums and settings to update regularly and proactively the general and specialised Asian cookery knowledge required; sharing information with colleagues. |
| Technology | Understanding the operating capability of, selecting and using the appropriate technology to prepare for and cook a diverse range of general and specialised Asian food items. |

Due to the high proportion of electives required by this qualification, the industry/enterprise requirements described above for each employability skill are representative of the hospitality industry in general and may not reflect specific job roles. Learning and assessment strategies for this qualification should be based on the requirements of the units of competency for this qualification.

Packaging Rules

QUALIFICATION RULES

To achieve a Certificate IV in Hospitality (Asian Cookery), 38 units must be completed:

- all 31 core units
- 7 elective units:
 - a minimum of 5 elective units must be selected from the electives listed below
 - the remaining 2 units may be selected from this or another endorsed Training Package or accredited course
 - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

CORE UNITS

| | |
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| SITHASC001A | Use basic Asian methods of cookery |
| SITHASC002A | Produce appetisers and snacks for Asian cuisines |
| SITHASC003A | Prepare stocks and soups for Asian cuisines |
| SITHASC004A | Prepare sauces, dips and accompaniments for Asian cuisines |
| SITHASC005A | Prepare salads for Asian cuisines |
| SITHASC006A | Prepare rice and noodles for Asian cuisines |
| SITHASC007A | Prepare meat, poultry, seafood and vegetables for Asian cuisines |
| SITHASC011A | Prepare vegetarian dishes for Asian cuisines |
| SITHASC012A | Select, prepare and serve specialised Asian cuisines |
| SITHASC013B | Plan menus for Asian cuisines |
| SITHASC027A | Prepare, cook and serve Asian food for food service |
| SITHASC028A | Prepare, cook and serve Asian food for menus |
| SITHCCC001B | Organise and prepare food |
| SITHCCC002A | Present food |
| SITHCCC003B | Receive and store kitchen supplies |
| SITHCCC004B | Clean and maintain kitchen premises |
| SITHCCC016A | Develop cost-effective menus |
| SITHCCC029A | Prepare foods according to dietary and cultural needs |

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| SITXCOM001A | Work with colleagues and customers |
| SITXCOM002A | Work in a socially diverse environment |
| SITXCOM003A | Deal with conflict situations |
| SITXFIN003A | Interpret financial information |
| SITXFSA001A | Implement food safety procedures |
| SITXHRM001A | Coach others in job skills |
| SITXHRM005A | Lead and manage people |
| SITXINV002A | Control and order stock |
| SITXMGT001A | Monitor work operations |
| SITXOHS001B | Follow health, safety and security procedures |
| SITXOHS002A | Follow workplace hygiene procedures |
| SITXOHS004B | Implement and monitor workplace health, safety and security practices |
| HLTFA301B | Apply first aid |

ELECTIVE UNITS

Administration

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| SITXADM001A | Perform office procedures |
| SITXADM002A | Source and present information |
| SITXADM003A | Write business documents |
| SITXADM004A | Plan and manage meetings |
| BSBRES401A | Analyse and present research information |

Asian Cookery

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| SITHASC008B | Prepare desserts for Asian cuisines |
| SITHASC009A | Prepare curry paste and powder for Asian cuisines |
| SITHASC010A | Prepare satay for Asian cuisines |
| SITHASC014A | Design and operate an Asian kitchen |
| SITHASC015A | Prepare and produce Japanese raw fish (sashimi) |
| SITHASC016A | Prepare and produce Japanese simmered, grilled, deep-fried and steamed dishes |
| SITHASC017A | Prepare and produce Japanese one pot cookery |
| SITHASC018A | Prepare and produce Japanese rice cookery |
| SITHASC019A | Prepare and produce Japanese fruit-based desserts, cakes and sweetmeats |
| SITHASC020A | Prepare and produce Chinese dim sum |
| SITHASC021A | Prepare and produce Chinese roast meat cuts and poultry |
| SITHASC022A | Prepare and produce tandoori food items |
| SITHASC023A | Prepare and produce Indian breads |
| SITHASC024A | Prepare and produce Indian sweetmeats |
| SITHASC025A | Prepare and produce Indian chutney and pickles |
| SITHASC026A | Prepare and produce Indonesian crackers |

Client and Customer Service

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| SITXCCS001B | Provide visitor information |
| SITXCCS002A | Provide quality customer service |
| SIRXCCS001A | Apply point-of-sale handling procedures |

Commercial Cookery and Catering

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| SITHCCC017A | Organise bulk cooking operations |
| SITHCCC018A | Prepare pâtés and terrines |
| SITHCCC019A | Plan, prepare and display a buffet |
| SITHCCC020B | Prepare portion-controlled meat cuts |
| SITHCCC021B | Handle and serve cheese |
| SITHCCC022A | Prepare chocolate and chocolate confectionery |
| SITHCCC023B | Select, prepare and serve specialised food items |
| SITHCCC024B | Select, prepare and serve specialised cuisines |
| SITHCCC030A | Package prepared foodstuffs |
| SITHCCC031A | Operate a fast food outlet |
| SITHCCC032A | Apply cook-chill production processes |
| SITHCCC033B | Apply catering control principles |
| SITHCCC034A | Apply cook-freeze production processes |
| SITHCCC035A | Develop menus to meet special dietary and cultural needs |
| SITHCCC036B | Select catering systems |
| SITHCCC037C | Manage facilities associated with commercial catering contracts |
| SITHCCC038B | Plan catering for an event or function |
| SITHCCC039B | Prepare tenders for catering contracts |
| SITHCCC040A | Design menus to meet market needs |

Communication and Teamwork

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| SITXCOM005A | Make presentations |
| SITXCOM006A | Address protocol requirements |

Computer Operations and ICT Management

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| BSBITU309A | Produce desktop published documents |
| BSBITU301A | Create and use databases |
| BSBITU302A | Create electronic presentations |
| BSBITA401A | Design databases |
| BSBITU402A | Develop and use complex spreadsheets |
| BSBITU102A | Develop keyboard skills |
| BSBWOR204A | Use business technology |
| BSBITU201A | Produce simple word processed documents |
| BSBITU306A | Design and produce business documents |
| BSBITU203A | Communicate electronically |
| BSBITU203A | Communicate electronically |
| CUFIMA01A | Produce and manipulate digital images |
| ICAS1193B | Connect a workstation to the internet |
| ICAS2017B | Maintain system integrity |

Environmental Sustainability

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| SITXENV001A | Participate in environmentally sustainable work practices |
| SITXENV002A | Implement and monitor environmentally sustainable work practices |

Events

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| SITXEVT005B | Organise in-house events or functions |
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| Finance | |
| SITXFIN001A | Process financial transactions |
| SITXFIN002A | Maintain financial records |
| SITXFIN004A | Manage finances within a budget |
| SITXFIN005A | Prepare and monitor budgets |
| SITXFIN006A | Obtain and manage sponsorship |
| BSBFIA302A | Process payroll |
| BSBFIA303A | Process accounts payable and receivable |
| BSBFIA401A | Prepare financial reports |
| Food Safety | |
| SITXFSA003A | Transport and store food in a safe and hygienic manner |
| Governance and Legal Compliance | |
| SITXGLC001A | Develop and update legal knowledge required for business compliance |
| Human Resource Management | |
| SITXHRM002A | Recruit, select and induct staff |
| SITXHRM003A | Roster staff |
| SITXHRM004A | Manage volunteers |
| SITXHRM006A | Monitor staff performance |
| SITXHRM009A | Provide mentoring support to business colleagues |

Languages other than English

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| SITXLAN1__A | Conduct basic workplace oral communication in a language other than English |
| SITXLAN2__A | Conduct routine workplace oral communication in a language other than English |
| SITXLAN3__A | Conduct workplace oral communication in a language other than English |
| SITXLAN4__A | Conduct complex workplace oral communication in a language other than English |
| SITXLAN5__A | Read and write workplace information in a language other than English |
| SITXLAN6__A | Read and write workplace documents in a language other than English |

Management and Leadership

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| SITXMGT002A | Develop and implement operational plans |
| SITXMGT004A | Develop and implement a business plan |
| SITXMGT006A | Establish and conduct business relationships |

Marketing and Public Relations

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| SITXMPR001A | Coordinate production of brochures and marketing materials |
| SITXMPR002A | Create a promotional display or stand |
| SITXMPR003A | Plan and implement sales activities |
| SITXMPR004A | Coordinate marketing activities |

Merchandising

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| SIRXMER001A | Merchandise products |
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Occupational Health and Safety

SITXOHS003B Identify hazards, and assess and control safety risks

Quality and Innovation

SITXQUA001A Contribute to workplace improvements

SITXQUA002A Originate and develop a concept

SIRXQUA001A Develop innovative ideas at work

Risk Management and Security

CPPSEC3018A Provide for the safety of persons at risk

SIRXRSK001A Minimise theft

Sales

SIRXSLS001A Sell products and services

SIRXSLS002A Advise on products and services

Working in Industry - Hospitality

SITHIND001B Develop and update hospitality industry knowledge

Examples of elective units relevant to specific job outcomes and hospitality contexts at this level are as follows:

Chef de partie in a large Japanese restaurant

SITHASC008B Prepare desserts for Asian cuisines

SITHASC015A Prepare and produce Japanese raw fish (sashimi)

SITHASC016A Prepare and produce Japanese simmered, grilled, deep-fried and steamed dishes

SITHASC017A Prepare and produce Japanese one pot cookery

SITHASC018A Prepare and produce Japanese rice cookery

SITHASC019A Prepare and produce Japanese fruit-based desserts, cakes and sweetmeats

SITXHRM003A Roster staff

Chef in a small Vietnamese or Thai restaurant

SITHASC008B Prepare desserts for Asian cuisines

SITHASC009A Prepare curry paste and powder for Asian cuisines

SITHASC010A Prepare satay for Asian cuisines

SITHCCC040A Design menus to meet market needs

SITXFIN001A Process financial transactions

SITXFIN004A Manage finances within a budget

SITXHRM003A Roster staff