

Version date: July 2023

SIT31121 Certificate III in Asian Cookery

National Course Code: SIT31121

Course qualification and name: Certificate III in Asian Cookery

Course 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.

Job roles

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.

Possible job title includes:

- cook.

Qualification Rules

24 units must be completed:

- 17 core units
- 7 elective units

All electives chosen must contribute to a valid, industry-supported vocational outcome.

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

Entry Requirement

Applicants must:

- Over 18 years old
- Currently working in a commercial kitchen (training will be delivered on the workplace)
- Have satisfactorily completed a minimum of year 10 or equivalent;
- Be sufficiently proficient in English to be able to work successfully in a highly communicative and regulated environment;

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

Sample Electives

- SITHASC028* Prepare Asian desserts
- SITHASC033* Prepare dim sum
- SITHASC034* Prepare Chinese roast meat and poultry dishes
- SITHASC026* Prepare curry pastes and powders
- SITXFSA007* Transport and store food

SITHCCC026* Package prepared foodstuffs
SITXCCS014 Provide service to customers

Notes for Students

1. LEARNER SUPPORT

Students who require support to meet their learning goals may talk to EWTS training manger or your trainer if you think you may require learner support.

2. SELECTION OF ELECTIVES

Talk to EWTS training manger or your trainer to ensure that your combination of electives provides you with a suitable vocational outcome.

3. RECOGNITION

If you have completed other relevant training you may be eligible to have units of competency from previous training counted towards completion for this course. Talk to EWTS Training Manager or workplace trainer if you think you may be eligible for recognition for units previously completed.

4. PREREQUISITE UNITS

Some units in this course may have prerequisites that must be completed in a lower level qualification or selected as part of this course. Refer to the Training Package or consult your teacher for information about prerequisites to elective units.

Recognition:

EAST WEST TRAINING SOLUTIONS recognises the skills and knowledge you have gained through previous studies, work and life experiences. We call this RECOGNITION. If you are given recognition for a unit/module you do not need to do it. In some cases recognition may allow you to complete your course faster. If you want to apply for recognition for any unit/module in your course you should obtain a copy of the Recognition Guide for that unit/module and discuss it with EWTS Training Manager or your trainer.

East west training solutions obligations:

EWTS is responsible for:

- a) The quality of the training and assessment in compliance with the VET Quality Framework
- b) For the issuance of the AQF certification documentation. More details about the AQF certification standards can be found at <http://www.aqf.edu.au>
- c) Advising students, in advance, of any changes to the services, including new subcontracting arrangements or a change to existing subcontracting arrangements. This will be done by an announcement on the EWTS web site.
- d) Advising students about their rights via the Code of Practice published on the EWTS web site
- e) Advising students about the complaints and appeals procedure published on the EWTS web site
- f) Advising students if the EWTS, or a third party delivering services on behalf of the EWTS, closes or ceases to deliver a unit or units that the learner is enrolled in. This will be done by an announcement on the EWTS web site.
- g) Advising students about any changes to services. This will be done by an announcement on the EWTS web site.

Location of Delivery

Workplace

Duration

Estimated duration for fees for serviced student: 1 year

This course will be delivered over 1232 hours of Scheduled Classes and Work Based Learning, Off-the-job training, workplace reinforcement and practice.

Delivery mode for fees for serviced student

The course will be delivered on Workplace and be supported by student work books



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