



Version date: August 2018

**(For NSW Smart & Skilled apprenticeship)**

**National Course Code:** SIT31116

**Course qualification and name:** Certificate III in Asian Cookery

**Course Description**

This qualification reflects the role of commercial 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.

**Course fees:**

**For Australian Apprenticeship**

This training is funded by the NSW Government in partnership with the Australian Government.

*More details please refer to*

<https://www.training.nsw.gov.au/> and <https://smartandskilled.nsw.gov.au/>

**Course- specific materials fees:**

\$1100 (including Textbooks, Uniform and Tools, Course materials)

**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 titles include:

- cook.

**Qualification Rules**

25 units must be completed:

- 19 core units
- 6 elective units, consisting of:
- 2 units from the list below,
- 4 units from the list below elsewhere in SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

## **Entry Requirement**

Applicants must:

Over 18 years old

Currently working in an Asian 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**

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHASC001	Prepare dishes using basic methods of Asian cookery
SITHASC002	Prepare Asian appetisers and snacks
SITHASC003	Prepare Asian stocks and soups
SITHASC004	Prepare Asian sauces, dips and accompaniments
SITHASC005	Prepare Asian salads
SITHASC006	Prepare Asian rice and noodles
SITHASC008	Prepare Asian cooked dishes
SITHCCC001	Use food preparation equipment
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

## **Sample Electives**

BSBCMM201	Communicate in the workplace
SITXCCS006	Provide service to customers
SITXINV001	Receive and store stock
HLTAID003	Provide first aid
SITHASC014	Prepare dim sum
SITHCCC015	Produce and serve food for buffets

## **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 manager 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 NSW Traineeship/Apprenticeship: 2 years

This course will be delivered over 1058 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

**Contact Details:**

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