

Fact sheet

Cook

(Asian Cookery)

(ANZSCO: 351411)



Job description

Asian cooks prepare, cook and present food for a number of Asian cuisines including but not limited to Indian, Chinese, Malaysian, Vietnamese, Japanese, Thai cuisines, etc. Asian cooks work in restaurants, hotels, catering companies, clubs, cafes, and other food preparation businesses.

Their job involves:

- » planning and preparing menus for a variety of Asian cuisines
- » preparing and ensuring the quality of a number of different Asian dishes
- » ordering, storing and maintaining items
- » working safely and following workplace hygiene procedures in their kitchens
- » storing different ingredients and foods.

The qualification relevant to this job is **SIT31116 Certificate III in Asian Cookery**.

NOTE: This trade assessment is for Asian cookery only. It does not extend to commercial cookery, catering operations or patisserie.

How will I be assessed?

Assessment is conducted in two stages:

Stage 1:

We will review your training and employment evidence to ensure you have:

- » 5 years' employment experience as an Asian Cook (with no formal training) **OR**
- » 3 years' employment experience as an Asian Cook (with relevant formal training*).

*'Formal training' is training that aligns with the national training standards in your country of training.

Your evidence must show you have worked in your occupation for at least 12 months within the last 3 years.

For more information on the documents required for Stage 1, see the Evidence Guide on our website.

Stage 2:

If you are successful in Stage 1, an assessor will assess you via a technical interview. The technical interview will be conducted in English and no interpreters are allowed.

In addition to the technical interview, a 'Hygiene/safe food handling' online test must also be completed.

For more information on Stage 2, see the Technical Interview Guide on our website.

What skills and knowledge do I need?

To be awarded the qualification SIT31116 Certificate III in Asian Cookery, you must demonstrate competence in a number of **units of competency**. Each unit of competency defines a selection of knowledge and skill required in Australian workplaces.

You must achieve 25 units of competency:

19 Core units

and

6 Elective units

These units have been organised into 4 groups as follows:

HEALTH, SAFETY AND ENVIRONMENT

- » SITXFSA001 Use hygienic practices for food safety (this unit is a pre-requisite for all units marked *) [Core]
- » BSBSUS201 Participate in environmentally sustainable work practices [Core]
- » SITHKOP001 Clean kitchen premises and equipment* [Core]
- » SITXFSA002 Participate in safe food handling practices* [Core]
- » SITXINV002 Maintain the quality of perishable items* [Core]
- » SITXINV001 Receive and store stock [Elective]
- » SITXWHS001 Participate in safe work practices [Core]
- » SITHCCC001 Use food preparation equipment* [Core]

PLANNING AND TEAMWORK SKILLS

- » SITHKOP002 Plan and cost basic menus [Core]
- » TLIE1005 Carry out basic workplace calculations [Elective]
- » SITHCCC020 Work effectively as a cook* [Core]
- » BSBWOR203 Work effectively with others [Core]
- » SITXHRM001 Coach others in job skills [Core]

COOKING SKILLS

- » SITHASC001 Prepare dishes using basic methods of Asian cookery* [Core]
- » SITHCCC018 Prepare food to meet special dietary requirements* [Core]
- » SITHASC002 Prepare Asian appetisers and snacks* [Core]
- » SITHASC003 Prepare Asian stocks and soups* [Core]
- » SITHASC004 Prepare Asian sauces, dips and accompaniments* [Core]
- » SITHASC005 Prepare Asian salads* [Core]
- » SITHASC006 Prepare Asian rice and noodles* [Core]
- » SITHASC008 Prepare Asian cooked dishes* [Core]
- » SITHASC009 Prepare Asian desserts* [Elective]
- » SITHASC015 Prepare Chinese roast meat and poultry dishes* [Elective]
- » SITHASC014 Prepare dim sum* [Elective]
- » SITHCCC015 Produce and serve food for buffets* [Elective]

OPTIONAL ELECTIVES [IF REQUIRED]

- » SITHASC007 Prepare curry pastes and powders* [Elective]
- » SITHASC016 Prepare tandoori dishes* [Elective]
- » SITHASC017 Prepare Indian breads* [Elective]
- » SITHASC010 Prepare Japanese cooked dishes* [Elective]
- » SITHASC012 Prepare sushi* [Elective]
- » HLTAID003 Provide first aid [Elective] (Note: this unit requires provision of a current Level 2 First Aid Certificate)

Units marked * require the pre-requisite SITXFSA001 Use hygienic practices for food safety



How do I find out more about each unit of competency?

You are **strongly encouraged** to review each of the units of competency shown above. To do this:

1. Go to the following website: <http://training.gov.au/Search/Training>
2. Enter a unit code (e.g. SITXFSA001) into the 'Title or code' search box
3. Tick the 'Units of competency' check box
4. Select the 'Search' button
5. Select the unit from the search results
6. Review the detailed unit description.

What will I receive after the assessment?

If you **successfully** complete Stage 2 of the assessment process you will receive the following:

- » an Australian Certificate III qualification and a Statement of Results that lists the units of competency you successfully achieved
- » a migration outcome letter if the assessment is to support your visa application.

If you are **unsuccessful** in Stage 2 of the assessment process you will be issued:

- » a Statement of Attainment that lists the units of competency you successfully achieved
- » a Statement of Results that lists units of competency you have successfully achieved and those that were not achieved.

Where can I find more information?

Please refer to our website: <http://www.vetassess.com.au/skills-assessment-for-migration/trade-occupations>

If you have further questions, contact us at:

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