

Fact sheet

# Chef

## (Asian Cookery)

(ANZSCO: 351311)



## Job description

Asian chefs 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 chefs work in restaurants, hotels, catering companies, clubs, cafes, and other food preparation businesses.

Their job involves:

- » managing, leading and monitoring staff in an Asian kitchen
- » planning and preparing Asian menus
- » cooking and ensuring the quality of a number of different Asian dishes
- » ordering supplies, controlling stock and budgeting
- » implementing and monitoring safe work health practices.

The qualification relevant to this job is [SIT40816 Certificate IV in Asian Cookery](#).

**NOTE:** SIT40816 Certificate IV in Asian Cookery requires you to have experience in managing staff and finances. If you do not have experience in management, review the fact sheet for SIT31116 Certificate III in Asian Cookery before you apply. 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 Chef (with no formal training) **OR**
- » 3 years' employment experience as an Asian Chef (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 SIT40816 Certificate IV 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 30 units of competency:

**23** Core units

and

**7** 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]
- » BSBSUS401 Implement and monitor environmentally sustainable work practices [Core]
- » SITHKOP001 Clean kitchen premises and equipment\* [Elective]
- » SITXFSA002 Participate in safe food handling practices\* [Core]
- » SITXWHS001 Participate in safe work practices [Elective]
- » SITXWHS003 Implement and monitor work health and safety practices [Core]
- » SITXINV002 Maintain the quality of perishable items\* [Core]
- » SITXINV001 Receive and store stock [Elective]
- » SITHCCC001 Use food preparation equipment\* [Core]

### PLANNING AND MANAGEMENT SKILLS

- » SITHKOP002 Plan and cost basic menus [Core]
- » TLIE1005 Carry out basic workplace calculations [Elective]
- » SITXFIN003 Manage finances within a budget [Core]
- » SITHCCC020 Work effectively as a cook\* [Core]
- » BSBDIV501 Manage diversity in the workplace [Core]
- » SITXHRM001 Coach others in job skills [Core]
- » SITXCOM005 Manage conflict [Core]
- » SITXHRM003 Lead and manage people [Core]
- » SITXMGMT001 Monitor work operations [Core]
- » SITHCCC018 Prepare food to meet special dietary requirements\* [Core]
- » SITHKOP004 Develop menus for special dietary requirements [Elective]
- » SITHKOP005 Coordinate cooking operations\* [Core]

### COOKING SKILLS

- » SITHASC001 Prepare dishes using basic methods of Asian cookery\* [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]
- » SITHCCC015 Produce and serve food for buffets\* [Elective]
- » SITHASC009 Prepare Asian desserts\* [Elective]

### OPTIONAL ELECTIVES [IF REQUIRED]

- » SITHIND002 Source and use information on the hospitality industry [Elective]
- » 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]
- » SITHASC014 Prepare dim sum\* [Elective]
- » SITHASC015 Prepare Chinese roast meat and poultry dishes\* [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?

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. Read the Unit of Competency information

## What will I receive after the assessment?

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

- » an Australian Certificate IV qualification and a Statement of Results
- » a migration outcome letter if the assessment is to support your visa application.

If you are **unsuccessful** in Stage 2 you will receive:

- » 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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