

Job description

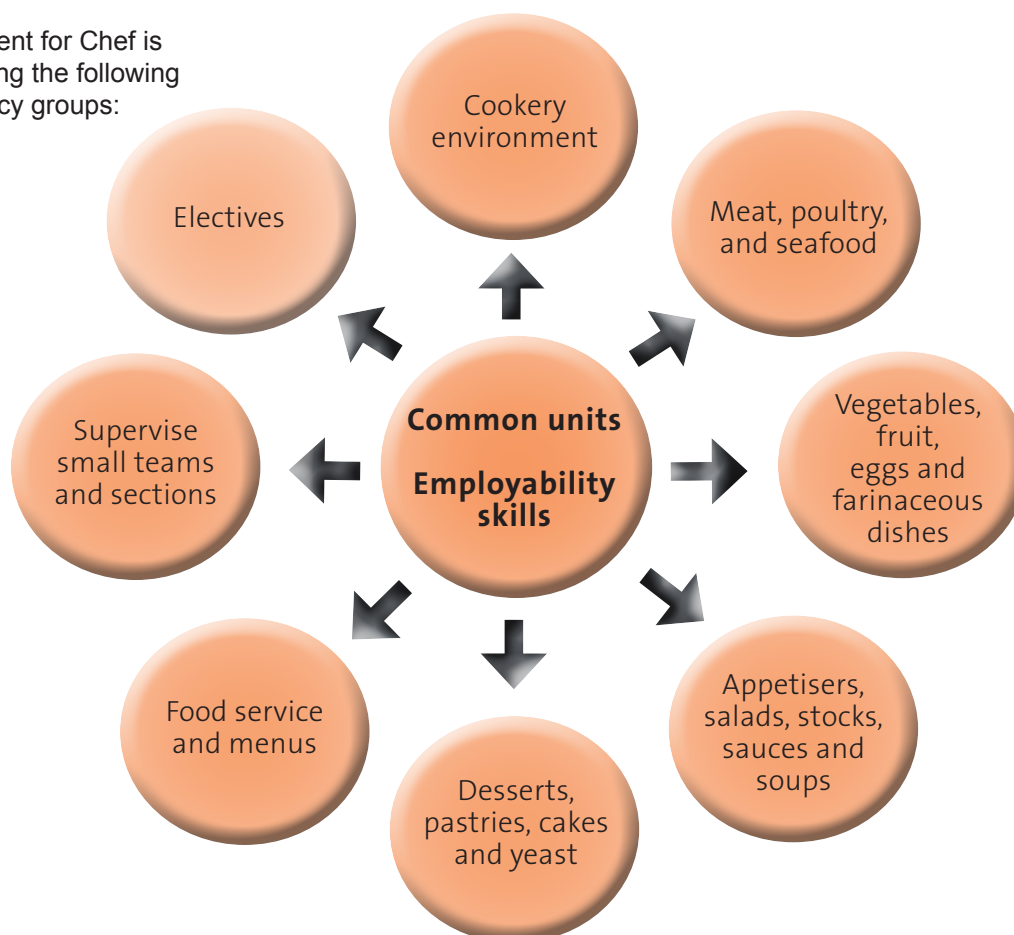
Chef/ chef de partie work within the kitchen and perform roles such as supervising one or more sections in a large kitchen or manage a small kitchen. The range of duties carried out by Chef may vary depending on where they work. In hotels, clubs, restaurants chefs perform roles such as supervising one or more sections in a large kitchen or independently manage a small kitchen; plan staff rosters and supervise cooks and assistants; give a demonstration on cooking techniques to cooks and advise on procedures; train staff; plan menus and work out food and labour costs and explain and implement hygiene regulations. A chef may also specialise in preparing and cooking a particular type of food/ Cuisine. They may also specialise in national cuisine (e.g. French or Italian). Other specialisations include entrees, desserts, international and pastry cooking.

Competency assessment

The VETASSESS assessment uses competency groups; these groups consist of units of competency for the Certificate IV in Hospitality (Commercial Cookery) qualification (SIT40407). They represent groups of tasks, skills and knowledge that are used to assess an applicant's competence in an occupation and are from the Tourism, Hospitality and Events Training Package (SIT)..

The minimum requirement for achievement of the Australian qualification is to demonstrate competence (employment and training evidence) in all of the units of competency. Please read the [Portfolio Builder](#) document for more information about how to complete a competency assessment for an Australian qualification.

The assessment for Chef is undertaken using the following competency groups:



Common units

Units of competency covering common skills and knowledge will be assessed with each of the competency groups. These common units relate to the workplace occupational health and safety requirements, work processes and procedures, hospitality industry standards and requirements to work as a chef in Australia.

Employability skills

The assessment includes the following employability skills: teamwork; communication; problem solving; planning and organising; learning; technology; self-management; initiative and enterprise. Competency units contain employability skills that will be assessed with each competency group.

Competency groups

The following is a breakdown of the competency groups shown in the diagram on page 1.

Common units

The following units of competency are common in all groups for assessment purposes.

SITHCCC001A	Organise and prepare food
SITHCCC002A	Present food
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHCCC005A	Use basic methods of cookery
SITXFSA001A	Implement food safety procedures
SITXFSA002A	Develop and Implement a food safety program
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITXOHS004A	Implement and monitor workplace health, safety and security practices
HLTFA301B	Apply first aid (see note on last page)

Note: The tasks, skills, knowledge and employability skills required for the common units are assessed with the following competency groups.

Cooking environment

Be able to work with colleagues and customers in a socially diverse environment, deal with conflict situations and develop and update industry knowledge.

SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXCOM003A	Deal with conflict situations
SITXHRM001A	Coach others in job skills

Meat, poultry and seafood

Be able to select, prepare and cook meat, poultry and seafood.

SITHCCC012A	Select, prepare and cook meat
SITHCCC010A	Select, prepare and cook poultry
SITHCCC011A	Select, prepare and cook seafood

Vegetables, fruit, eggs and farinaceous dishes

Be able to prepare vegetable, fruit, egg and farinaceous (starch based) dishes

SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes

Appetisers, salads, stocks, sauces and soups

Be able to prepare appetisers, salads, stock, sauces and soups.

SITHCCC006A Prepare appetisers and salads

SITHCCC008A Prepare stocks, sauces and soups

Desserts, pastries, cakes and yeast

Be able to prepare hot and cold desserts, pastries, cakes and yeast goods.

SITHCCC013A Prepare hot and cold desserts

SITHCCC014A Prepare pastries, cakes and yeast goods

Food service menus

Be able to develop cost effective menus; prepare, cook and serve food for service and for menus. Be able to prepare food according to dietary needs.

SITHCCC016A Develop cost-effective menus

SITHCCC027A Prepare, cook and serve food for food service

SITHCCC028A Prepare, cook and serve food for menus

SITHCCC029A Prepare foods according to dietary and cultural needs

SITHCCC015A Plan and prepare food for Buffets

Supervise small teams and sections

Be able to lead and manage a section of a large hotel or supervise in a small kitchen as per budgets and staffing to ensure profitability.

SITXFIN003A Interpret Financial information

SITXHRM005A Lead and Manage People

SITXINV002A Control and order stock

SITHCCC025A Monitor catering revenue and cost

SITHCCC026A Establish and maintain quality control of food

SITXMGT001A Monitor work operations

Electives areas

Elective areas are comprised of units that represent the work context or environment in which a chef (commercial cook) works. They are included specifically to meet particular work organisation and skill requirements of the chef (commercial cook) qualification.

You are required to provide evidence of your skills, knowledge and experience in at least **FIVE** of the following elective units as part of the assessment process.

Asian cookery

- SITHASC001A Use basic Asian methods of cookery
- SITHASC006A Prepare rice and noodles for Asian cuisines
- SITHASC010A Prepare satay for Asian cuisines
- SITHASC015A Prepare and produce Japanese raw fish (sashimi)
- SITHASC017A Prepare and produce Japanese one pot cookery
- SITHASC022A Prepare and produce tandoori food items
- SITHASC023A Prepare and produce Indian breads

Client and customer service

- SITXCCS002A Provide quality customer service

Commercial cookery and catering

- SITHCCC017A Organise bulk cooking operations
- SITHCCC019A Plan, prepare and display a buffet
- SITHCCC021A Handle and serve cheese
- SITHCCC032A Apply cook-chill production processes
- SITHCCC038A Plan catering for an event or function

Finance and human resource management

- SITXFIN001A Process financial transactions
- SITXFIN005A Prepare and monitor budgets
- SITXHRM002A Recruit, select and induct staff
- SITXHRM003A Roster staff
- SITXHRM006A Monitor staff performance

Languages other than English

- SITXLAN1__A Conduct basic workplace oral communication in a language other than English

Assessment outcome

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

- an **Australian Certificate III** qualification that lists the units of competency you successfully achieved.

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

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

Licensing and industry information

A licence, registration or certification may be required for this occupation.

For further information regarding any licensing requirements refer to:

- Department of Immigration and Citizenship (DIAC) - Australian Skills Recognition Information (ASRI): www.immi.gov.au/asri
- Mutual recognition for occupational licences in Australia:
www.licencerecognition.gov.au

Additional industry information that may assist you can be found at:

- the myfuture website is Australia's national career information and exploration service, helping people to make career decisions, plan career pathways and manage work transitions:
<http://www.myfuture.edu.au>

Qualification information

If you would like detailed information about the units of competency that make up this qualification please refer to the National Training Information Service (NTIS) website:

<http://www.ntis.gov.au>

About first aid requirements

The unit of competency HLTF301B Apply First Aid is a compulsory requirement for the occupation of cook or chef. **To receive a qualification you will need to provide evidence of a recent first aid certificate completed to an international standard.**

If you do not hold recent certification of your first aid skills and are successful in all other aspects of the skills assessment you will be issued with a Statement of Attainment.

This confirms that for migration purposes you can perform to the standard expected of an Australian tradesperson in this occupation.

If your Subclass 457 – Business (Long Stay) visa is approved, upon arrival in Australia you will be required to complete a training program to achieve the unit of competency *HLTF301B Apply First Aid*. This unit of competency is a compulsory requirement for this occupation.

Once you complete the training program, present your Statement of Attainment to VETASSESS and we will issue you with the final qualification. This will incur an administrative fee.