

Job description

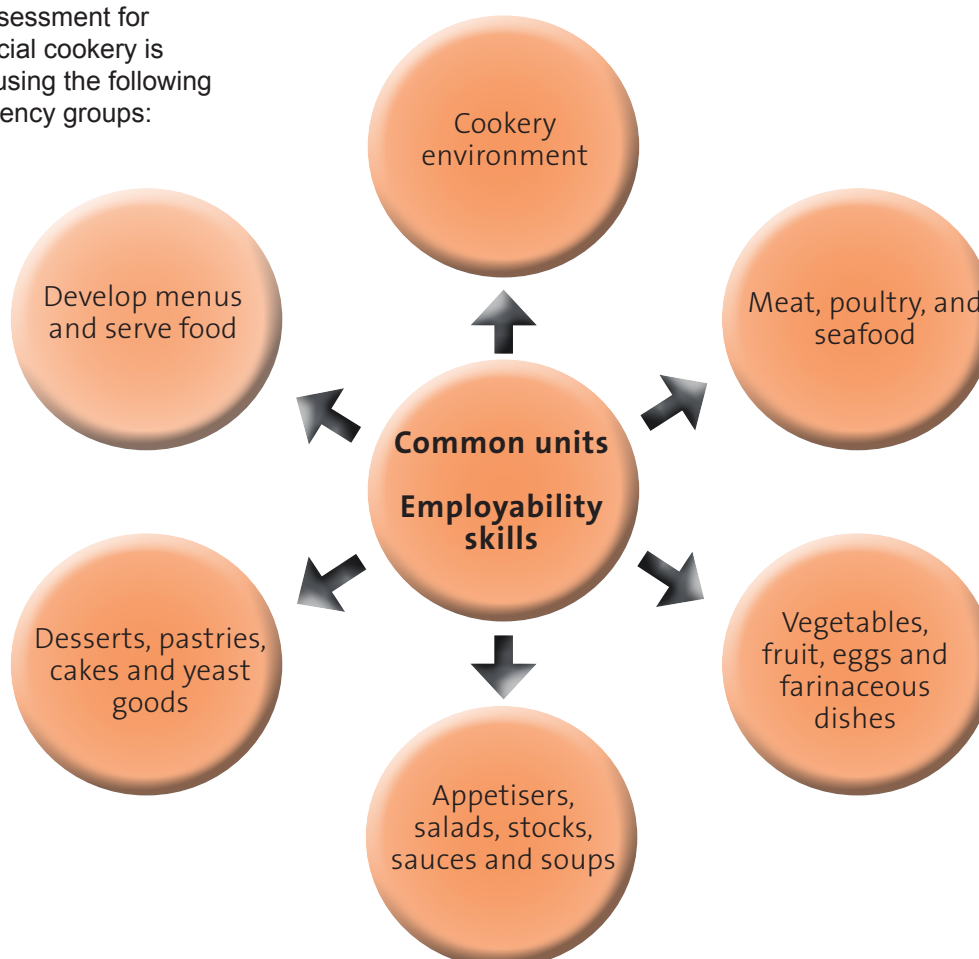
Cooks work in a commercial kitchen environment preparing food, catering a range of dishes, planning menus and controlling costs. The work that a cook undertakes may vary depending on where they work. For example, cooks may specialise in preparing and cooking a particular style of food, such as pizzas, fried or barbecued meat, if they work in hotels, take-away outlets or clubs. Cooks may also specialise in a national cuisine, for example, French or Italian. Other specialisations may include entrées or desserts.

Competency assessment

The VETASSESS assessment uses competency groups. These groups consist of units of competency for the Certificate III in Hospitality (Commercial Cookery) qualification (SIT30807). 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 commercial cookery 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 cook 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
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
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.

Cookery environment

Be able to work with colleagues and customers in a socially diverse environment. Deal with conflict situations. Develop and update industry knowledge.

SITHIND001A	Develop and update hospitality 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 fruit, eggs 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, stocks, sauces and soups.

SITHCCC006A Prepare appetisers and salads

SITHCCC008A Prepare stocks, sauces and soups

Desserts, pastries, cakes and yeast goods

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

Develop menus and serve food

Be able to develop cost effective menus. Be able to prepare, cook and serve for service and for menus. Be able to prepare foods 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

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.