

Job description

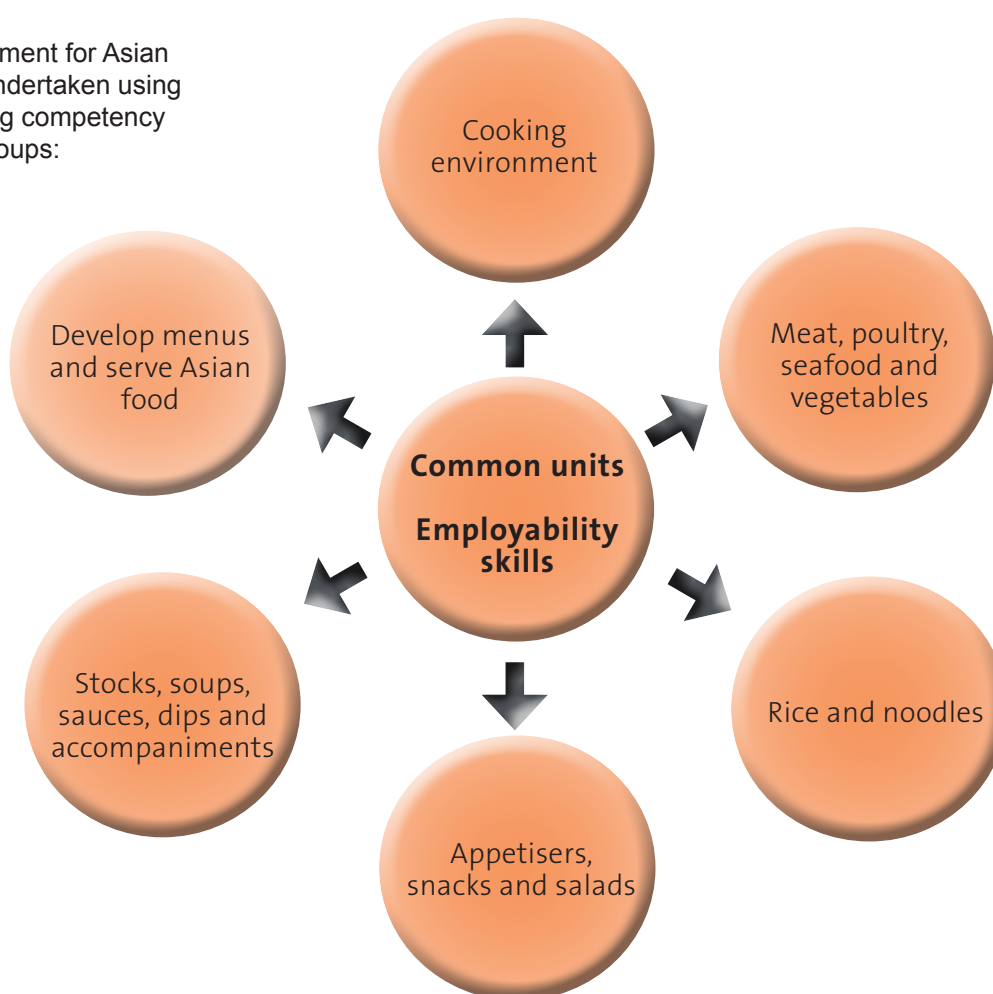
Asian cooks prepare cuisines such as Vietnamese, Japanese, Indian, Chinese or Thai. Asian food may be prepared and served in a range of hospitality establishments including restaurants, hotels, clubs, cafes, cafeterias and catering operations. An Asian cook performs roles including preparing and organising food, preparing menus and cooking a variety of Asian style menu items.

Competency assessment

The VETASSESS assessment uses competency groups. These groups consist of units of competency for the Certificate III in Hospitality (Asian 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 Asian 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 included 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
SITHASC001A	Use basic Asian 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.

Cooking environment

Be able to work with colleagues, customers and in a socially diverse environment; deal with conflict situations; and 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, seafood and vegetables

Be able to prepare meat, poultry, seafood and vegetables for Asian cuisines.

SITHASC007A	Prepare meat, poultry, seafood and vegetables for Asian cuisines
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Rice and noodles

Be able to prepare rice and noodles for Asian cuisines.

SITHASC006A Prepare rice and noodles for Asian cuisines

Appetisers, snacks and salads

Be able to prepare appetisers, snacks and salads for Asian Cuisine.

SITHASC002A Produce appetisers and snacks for Asian cuisines

SITHASC005A Prepare salads for Asian cuisines

Stocks, soups, sauces, dips and accompaniments

Be able to prepare stocks, soups, sauces, dips and accompaniments for Asian cuisine.

SITHASC003A Prepare stocks and soups for Asian cuisines

SITHASC004A Prepare sauces, dips and accompaniments for Asian cuisines

Develop menus and serve Asian food

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

SITHASC027A Develop and update hospitality industry knowledge

SITHASC028A Prepare, cook and serve Asian food for menus

SITHCCC016A Develop cost-effective 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.