

Job description

This qualification provides the skills and knowledge for an individual to be competent in a range of skilled catering operations with the need to apply discretion and judgment. Work would be undertaken in various catering settings such as hospitals and aged care facilities, sporting and entertainment venues, hotels banqueting departments, cook chill production kitchens and mobile catering businesses of varying size. Individuals may have some responsibility for others and provide technical advice and support to a team.

Job roles

Individuals with this qualification are able to perform roles such as:

- Basic cooking
- Apply cook chill and cook freeze production process
- Preparing menus and food according to dietary and cultural needs
- Packaging, transporting and storing food in a safe and hygienic manner
- Serving food and beverage to customers

Possible job titles include:

- Cook
- Leading hand or food service assistant

Competency assessment

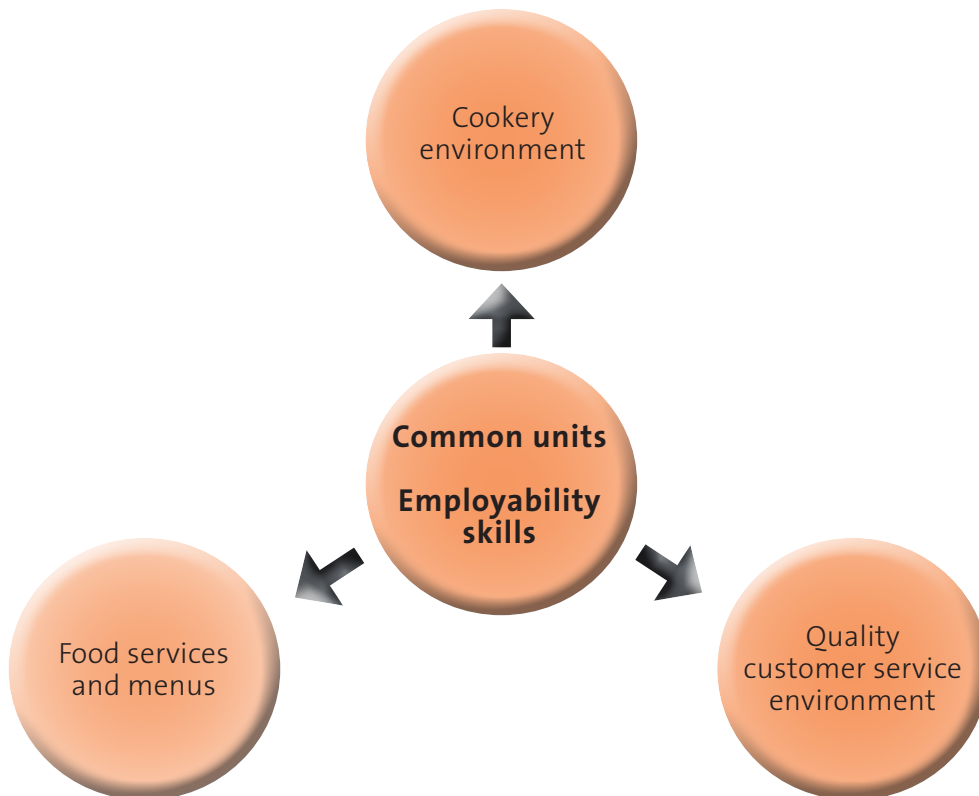
The VETASSESS assessment uses competency groups; these groups consist of units of competency for the Certificate III in Hospitality (Commercial Cookery) qualification (SIT31007).

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 catering operation 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
SITXFSA003A	Transport and store food in a safe and hygienic manner

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 colleague's customers and 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

Quality customer service environment

SITHIND003A	Provide and co-ordinate hospitality service
SITXCCS002A	Provide quality customer service

Develop menus for food service

Be able to prepare, cook and service as per menu

- | | |
|-------------|---|
| SITHCCC016A | Develop cost effective menus |
| SITHCCC027A | Prepare, cook and serve food for food service |
| SITHCCC030A | Package prepared food stuffs |
| SITHCCC033A | Apply catering control principles |

Qualification Rules

To achieve a Certificate III in Hospitality in Catering operations, 25 units must be completed.

- 20 core units
- 5 electives
- A minimum of 2 elective units must be selected from the electives listed below
- The remaining 3 units may be selected from any endorsed training package
- A maximum of 1 language other than the English unit may be counted as an elective within this qualification.

In all cases selection of electives must be guided by the job outcome sought and by the local industry requirement and the characteristics of this qualification

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>.