VETASSESS

Chef

(Commercial Cookery)

ANZSCO Code: 351311

Occupation Description:

Commercial chefs plan and organise the preparation and cooking of food in dining and catering establishments.

Their job involves:

- planning menus, estimating food and labour costs, and ordering food supplies.
- preparing, seasoning and cooking food.
- monitoring quality of dishes at all stages of preparation and presentation.
- demonstrating techniques and advising on cooking procedures.
- coordinating kitchen operations.
- implementing and monitoring workplace health, safety and hygiene regulations.

Commercial chefs may also:

- select and train kitchen staff and apprentices.
- manage finances and budgets.

NOTE: This occupation is for chefs who have a supervisory role in commercial kitchens within dining or catering establishments. It does not extend to positions in a factory or limited service setting, including fast food / fast casual / takeaway food services, coffee shops, drinking establishments or mall cafes that offer a limited food service.

How will I be assessed?

Stage 1: Documentary Evidence Assessment 1

We will review your documentary evidence to ensure it meets the employment and training requirements and indicates that you have the necessary skills, knowledge and experience as a Chef (Commercial Cookery).

You can find information about the employment, training, and document requirements below:

- For information on what evidence you need to include with your application, download the **Evidence guide.**
- If you are in pathway 1 you also need to find information on assessment for your specific occupation
  - **Video guide**
  - **Observation report**
- For information about the employment experience requirements for a Pathway 1 application, please refer to the **Pathway 1 Employment Experience Guidelines**.
- If you are applying for a Pathway 2 assessment:
  - read the **Pathway 2 Assessment Guide.**
  - complete and submit **Observation report** with your application

Stage 2: Technical Assessment 2

If you are successful in Stage 1, you will complete a technical assessment.

For more information about the technical assessment, see the **Pathway 1 Technical Assessment Guide** and **Pathway 2 Candidate Guide.**

What skills and knowledge do I need?

The qualification relevant to this occupation is **SIT40521 Certificate IV in Kitchen Management**. To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed below. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 33 units of competency:

- 27 core units
- 6 elective units

Core Units

Code	Title
SITHCCC023	Use food preparation equipment*
SITHCCC027	Prepare dishes using basic methods of cookery*
SITHCCC028	Prepare appetisers and salads*
SITHCCC029	Prepare stocks, sauces and soups*
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes*
SITHCCC031	Prepare vegetarian and vegan dishes*
SITHCCC035	Prepare poultry dishes*
SITHCCC036	Prepare meat dishes*
SITHCCC037	Prepare seafood dishes*
SITHCCC041	Produce cakes, pastries and breads*
SITHCCC042	Prepare food to meet special dietary requirements*
SITHCCC043	Work effectively as a cook*
SITHKOP010	Plan and cost recipes
SITHKOP012	Develop recipes for special dietary requirements*
SITHKOP013	Plan cooking operations*
SITHKOP015	Design and cost menus*
SITHPAT016	Produce desserts*
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXFSA008	Develop and implement a food safety program*
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people

Code	Title
SITXINV006	Receive, store and maintain stock*
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

Code	Title
SITHKOP011	Plan and implement service of buffets
SITHCCC038	Produce and serve food for buffets
SITHKOP014	Plan catering for events or functions
SITXCOM007	Show social and cultural sensitivity
SITXWHS006	Identify hazards, assess and control safety risks
SITXINV008	Control stock

How do I find out more about each unit of competency?

You are strongly encouraged to review each of the units of competency shown above. To do this:

1. Go to the following website: http://training.gov.au

2. Enter a unit code (e.g. MSMWHS200) into the search box.

3. Click on the Nationally recognised training button.

4. Click on the 'Search' button.

5. Read the Unit of Competency information.

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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