



Cook

(Asian Cookery)

ANZSCO Code: 351411

Occupation Description:

Cooks (Asian Cookery) prepare, season and cook food in Asian cuisine dining or catering establishments. Asian cuisines include, but are not limited to, Indian, Chinese, Malaysian, Vietnamese, Japanese, Korean, and Thai food.



Their job involves:

- examining foodstuffs to ensure quality
- preparing, seasoning and cooking food
- operating cooking equipment
- portioning food, placing it on plates, and adding gravies, sauces and garnishes
- storing food in temperature-controlled facilities
- preparing food to meet special dietary requirements
- cleaning food preparation areas

Commercial cooks may also:

- plan menus and estimate food requirements
- train other kitchen staff and apprentices

NOTE: This occupation is for cooks working 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 only 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 Cook (Asian 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 the **SIT31121 Certificate III in Asian Cookery**.

To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed on the following pages. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 24 units of competency:

- > 17 core units
- > 7 elective units

Core Units

Code	Title
SITHASC020	Prepare dishes using basic methods of Asian cookery*
SITHASC021	Prepare Asian appetisers and snacks*
SITHASC022	Prepare Asian stocks and soups*
SITHASC023	Prepare Asian sauces, dips and accompaniments*
SITHASC024	Prepare Asian salads*
SITHASC025	Prepare Asian rice and noodles*
SITHASC027	Prepare Asian cooked dishes*
SITHCCC023	Use food preparation equipment*
SITHCCC042	Prepare food to meet special dietary requirements*
SITHCCC043	Work effectively as a cook*
SITHKOP009	Clean kitchen premises and equipment*
SITHKOP010	Plan and cost recipes
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock*
SITXWHS005	Participate in safe work practices

Elective Units

Code	Title
Asian Cookery (Choose Three Units)	
SITHASC026	Prepare curry pastes and powders*
SITHASC028	Prepare Asian desserts*
SITHASC036	Prepare Indian breads*
SITHASC035	Prepare tandoori dishes*
SITHASC031	Prepare sushi*
SITHASC034	Prepare Chinese roast meat and poultry dishes*
SITHASC033	Prepare dim sum*
SITHASC029	Prepare Japanese cooked dishes*
General Cookery	
SITHCCC026	Package prepared foodstuffs*
SITHCCC038	Produce and serve food for buffets*
SITXWHS006	Identify hazards, assess and control safety risks

Pre Requisite Unit**

Code	Title
SITHCCC027	Prepare dishes using basic methods of cookery

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/Search>.
2. Enter a unit code (e.g. MSMWHS200) into the 'Title or code' search box.
3. Click on the 'NRT' 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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