VETASSESS

# 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

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:

+61 3 9655 4801

tradeassess@vetassess.com.au