VETASSESS

Chef

(Asian Cookery)

ANZSCO Code: 351311

Occupation Description:

Chefs (Asian Cookery) plan and organise the preparation and cooking of food in Asian cuisine dining and catering establishments. Asian cuisines include, but are not limited to, Indian, Chinese, Malaysian, Vietnamese, Japanese, Korean, and Thai food.



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 cooks 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 (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 **SIT40821 Certificate IV in Asian Cookery**. To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed in the table on the following pages. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 30 units of competency:

- 23 core units
- 7 elective units

Core Units

Code	Title
BSBTWK501	Lead diversity and inclusion
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*
SITHKOP010	Plan and cost recipes
SITHKOP013	Plan cooking operations*
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006	Receive, store and maintain stock*
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

Code	Title
Asian Cookery (Choose four 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*
General Cookery	
SITHKOP014	Plan catering for events or functions
SITHCCC038	Produce and serve food for buffets*
SITXWHS006	Identify hazards, assess and control safety risks
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:

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