VETASSESS

Cook

(Commercial Cookery)

ANZSCO Code: 351411

Occupation Description:

Commercial cooks prepare, season and cook food in dining or catering establishments.



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 Commercial Cook.

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 **SIT30821 Certificate III in Commercial Cookery**. To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed in the tables on the following pages. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 25 units of competency:

- 20 core units
- 5 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*
SITHKOP009	Clean kitchen premises and equipment*
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts*
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
SITHCCC025	Prepare and present sandwiches*
SITHCCC038	Produce and serve food for buffets*
SITHASC026	Prepare curry pastes and powders*
SITHASC021	Prepare Asian appetisers and snacks*
SITXCOM007	Show social and cultural sensitivity

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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