



# 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/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:



**+61 3 9655 4801**



**tradeassess@vetassess.com.au**