



Australian Government

SIT31121 Certificate III in Asian Cookery

Release 1

SIT31121 Certificate III in Asian Cookery

Modification History

Not applicable.

Qualification Description

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare Asian food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a cook in organisations where Asian food is prepared and served, including restaurants, hotels, clubs, pubs and cafés.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

24 units must be completed:

- 17 core units
- 7 elective units, consisting of:
 - 4 units from Group A below
 - 2 units from Group A or Group B below
 - 1 unit from Group A, Group B or Group C below.

All electives chosen must contribute to a valid, industry-supported vocational outcome.

Note: Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

Core units

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

Group A - Asian Cookery

- SITHASC026* Prepare curry pastes and powders
- SITHASC028* Prepare Asian desserts
- SITHASC029* Prepare Japanese cooked dishes
- SITHASC030* Prepare sashimi
- SITHASC031* Prepare sushi
- SITHASC032* Produce Japanese desserts
- SITHASC033* Prepare dim sum
- SITHASC034* Prepare Chinese roast meat and poultry dishes
- SITHASC035* Prepare tandoori dishes
- SITHASC036* Prepare Indian breads

SITHASC037* Prepare Indian sweetmeats

SITHASC038* Prepare Indian pickles and chutneys

Group B - Cookery and Catering

SITHCCC026* Package prepared foodstuffs

SITHCCC032* Produce cook-chill and cook-freeze foods

SITHCCC033* Re-thermalise chilled and frozen foods

SITHCCC038* Produce and serve food for buffets

SITHCCC044* Prepare specialised food items

SITXFSA007* Transport and store food

Group C - General electives

HLTAID011 Provide First Aid

SIRXOSM002 Maintain ethical and professional standards when using social media and online platforms

SIRXOSM003* Use social media and online tools

SITXCOM007 Show social and cultural sensitivity

SITXCCS014 Provide service to customers

SITXINV007 Purchase goods

SITXWHS006 Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is equivalent to SIT31116 Certificate III in Asian Cookery.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>