



Version date: April 2015

## (For fees for serviced student)

**National Course Code:** SIT30913

**Course qualification and name:** Certificate III in Asian Cookery

### **Course Description**

This qualification reflects the role of qualified cooks in Asian kitchens who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

### **Course fees:**

#### **Fees for serviced student:**

2015          \$8500

#### **Course- specific materials fees:**

\$1100 (including Textbooks, Uniform and Tools, Course materials)

### **Job roles**

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

Possible job titles include:

- cook.

### **Qualification Rules**

25 units must be completed:

- 20 core units
- 5 elective units, consisting of:
  - 1 unit from the list below
  - 4 units from the list below, elsewhere in SIT12 Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry

requirements and the complexity of skills appropriate to the AQF level of this qualification.

### **Entry Requirement**

Applicants must:

Over 18 years old

Currently working in an Asian kitchen (training will be delivered on the workplace)

Have satisfactorily completed a minimum of year 10 or equivalent;

Be sufficiently proficient in English to be able to work successfully in a highly communicative and regulated environment;

### **Core Units**

Core units

BSBSUS201A Participate in environmentally sustainable work practices

BSBWOR203B Work effectively with others

HLTAID003 Provide first aid

SITHASC201 Produce dishes using basic methods of Asian cookery \*

SITHASC202 Produce Asian appetisers and snacks \*

SITHASC203 Produce Asian stocks and soups \*

SITHASC204 Produce Asian sauces, dips and accompaniments \*

SITHASC205 Produce Asian salads \*

SITHASC206 Produce Asian rice and noodles \*

SITHASC301 Produce Asian cooked dishes \*

SITHCCC101 Use food preparation equipment \*

SITHCCC307 Prepare food to meet special dietary requirements \*

SITHCCC309 Work effectively as a cook \*

SITHKOP101 Clean kitchen premises and equipment \*

SITHKOP302 Plan and cost basic menus

SITXFSA101 Use hygienic practices for food safety

SITXFSA201 Participate in safe food handling practices

SITXHRM301 Coach others in job skills

SITXINV202 Maintain the quality of perishable items \*

SITXWHS101 Participate in safe work practices

\*Prerequisite is SITXFSA101 Use hygienic practices for food safety

### **Sample Electives**

BSBCMM201A Communicate in the workplace

SITHASC302 Produce Asian desserts

SITHASC307 Produce dim sum

BSBWOR204A Use business technology

SITXCCS303 Provide service to customers

### **Notes for Students**

#### 1. LEARNER SUPPORT

Students who require support to meet their learning goals may talk to EWTS training

manger or your trainer if you think you may require learner support.

## 2. SELECTION OF ELECTIVES

Talk to EWTS training manger or your trainer to ensure that your combination of electives provides you with a suitable vocational outcome.

## 3. RECOGNITION

If you have completed other relevant training you may be eligible to have units of competency from previous training counted towards completion for this course. Talk to EWTS Training Manager or workplace trainer if you think you may be eligible for recognition for units previously completed.

## 4. PREREQUISITE UNITS

Some units in this course may have prerequisites that must be completed in a lower level qualification or selected as part of this course. Refer to the Training Package or consult your teacher for information about prerequisites to elective units.

### **Recognition:**

EAST WEST TRAINING SOLUTIONS recognises the skills and knowledge you have gained through previous studies, work and life experiences. We call this RECOGNITION. If you are given recognition for a unit/module you do not need to do it. In some cases recognition may allow you to complete your course faster. If you want to apply for recognition for any unit/module in your course you should obtain a copy of the Recognition Guide for that unit/module and discuss it with EWTS Training Manager or your trainer.

### **East west training solutions obligations**

EWTS is responsible for:

- a) The quality of the training and assessment in compliance with the VET Quality Framework
- b) For the issuance of the AQF certification documentation. More details about the AQF certification standards can be found at <http://www.aqf.edu.au>
- c) Advising students, in advance, of any changes to the services, including new subcontracting arrangements or a change to existing subcontracting arrangements. This will be done by an announcement on the EWTS web site.
- d) Advising students about their rights via the Code of Practice published on the EWTS web site
- e) Advising students about the complaints and appeals procedure published on the EWTS web site
- f) Advising students if the EWTS, or a third party delivering services on behalf of the EWTS, closes or ceases to deliver a unit or units that the learner is enrolled in. This will be done by an announcement on the EWTS web site.
- g) Advising students about any changes to services. This will be done by an announcement on the EWTS web site.

**Location of Delivery**

Workplace

**Duration**

Estimated duration for fees for serviced student: 2 years

This course will be delivered over 1232 hours of Scheduled Classes and Work Based Learning, Off-the-job training, workplace reinforcement and practice.

**Delivery mode for fees for serviced student**

The course will be delivered on Workplace and be supported by student work books

**Contact Details:**

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