

SIT40816 - Certificate IV in Asian Cookery

ASMI

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in kitchens preparing Asian food. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

EMPLOYMENT PATHWAYS

Chef, Chef de partie.

EDUCATIONAL PATHWAYS

After successful completion of this qualification, students may have the opportunity to enter into other qualifications in the SIT Training Package.

MATERIALS REQUIRED

Students must have access to a workplace that has personal protective equipment in place, including appropriate head attire and suitable tools of the trade.

COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit reduces the amount of learning required to achieve a qualification and may be acquired through Credit Transfer or Recognition of Prior Learning (RPL).

ENTRY REQUIREMENTS

Individuals must hold industry experience prior to entering the qualification.

DELIVERY MODELS

Workplace Based - offered in Queensland, workplace based (combination of assessment methods, including written assessment, portfolio of evidence and practical observation), 6 months (assessment only, no gap training).

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted. For more information on the RPL process please visit our website asmitraining.edu.au.

FEES AND FUNDING ARRANGEMENTS

Workplace Based (Fee for Service): Administration Fee: \$30.00, Tuition Fees: \$4,000.00

CORE UNITS

Students must successfully complete all 23 mandatory core units in order to achieve this qualification:

- BSBDIV501 Manage diversity in the workplace
- BSBSUS401 Implement and monitor environmentally sustainable work practices
- SITHASC001 Prepare dishes using basic methods of Asian cookery
- SITHASC002 Prepare Asian appetisers and snacks
- SITHASC003 Prepare Asian stocks and soups
- SITHASC004 Prepare Asian sauces, dips and accompaniments
- SITHASC005 Prepare Asian salads
- SITHASC006 Prepare Asian rice and noodles
- SITHASC008 Prepare Asian cooked dishes
- SITHCCC001 Use food preparation equipment
- SITHCCC018 Prepare food to meet special dietary requirements
- SITHCCC020 Work effectively as a cook
- SITHKOP002 Plan and cost basic menus
- SITHKOP005 Coordinate cooking operation
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITXHRM001 Coach others in job skills
- SITXHRM003 Lead and manage people
- SITXINV002 Maintain the quality of perishable items
- SITXMGTO01 Monitor work operations
- SITXWHS003 Implement and monitor work health and safety practices

ELECTIVE UNITS

Students must successfully complete a minimum of 7 elective units of competency in order to achieve this qualification:

- BSBITU201 Produce simple word documents
- SITHASC007 Prepare curry pastes and powders
- SITHASC009 Prepare Asian desserts
- SITHASC014 Prepare dim sum
- SITHIND002 Source and use information on the hospitality industry
- SITXINV001 Receive and store stock
- SITXINV004 Control stock

CONTEXTUALISATION

Elective unit selection may be contextualised to business requirements. All electives chosen must contribute to a valid, industry-supported vocational outcome.

CONTACT US

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