



Chef (Asian Cookery)

ANZSCO Code: 351311



Occupation Description

Chefs (Asian Cookery) plan and organise the preparation and cooking of food in Asian cuisine dining and catering establishments. Asian cuisines include, but are not limited to, Indian, Chinese, Malaysian, Vietnamese, Japanese, Korean, and Thai food.

Their job involves:

- » planning menus, estimating food and labour costs, and ordering food supplies
- » preparing, seasoning and cooking food
- » monitoring quality of dishes at all stages of preparation and presentation
- » demonstrating techniques and advising on cooking procedures
- » coordinating kitchen operations
- » implementing and monitoring workplace health, safety and hygiene regulations.

Commercial cooks may also:

- » select and train kitchen staff and apprentices
- » manage finances and budgets.

NOTE: This occupation is for chefs who have a supervisory role 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 a limited food service.

How will I be assessed?

Stage 1: Documentary Evidence Assessment

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 Chef (Asian Cookery).

You can find more information about the employment and training requirements, and the documents required in the Pathway 1, Pathway 2 and Evidence guides on our [website](#).

Stage 2: Technical Assessment

If you are successful in Stage 1, you will complete a technical interview with our assessor. The technical interview will be conducted in English and no interpreters are allowed.

For more information about the technical interview, see the Stage 2 Assessment Guide on our [website](#).

What skills and knowledge do I need?

The qualification relevant to this occupation is **SIT40821 Certificate IV in Asian Cookery**.

To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed in the table on page 3. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 30 units of competency:

- » 23 core units
- » 7 elective units.

CORE UNITS	
Code	Title
BSBTWK501	Lead diversity and inclusion
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*
SITHKOP010	Plan and cost recipes
SITHKOP013	Plan cooking operations*
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006	Receive, store and maintain stock*
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

ELECTIVE UNITS	
Code	Title
ASIAN COOKERY (CHOOSE THREE UNITS)	
SITHASC026	Prepare curry pastes and powders*
SITHASC028	Prepare Asian desserts*
SITHASC036	Prepare Indian breads*
SITHASC035	Prepare tandoori dishes*
SITHASC031	Prepare sushi*
SITHASC034	Prepare Chinese roast meat and poultry dishes*
SITHASC033	Prepare dim sum*
GENERAL COOKERY	
SITHKOP014	Plan catering for events or functions
SITHCCC038	Produce and serve food for buffets*
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC027	Prepare dishes using basic methods of cookery

You must demonstrate competency in all core and elective units of competency and all of their pre-requisite units.

NOTE: * indicates that a unit requires a pre-requisite/s

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. SITHASC020) into the 'Keyword search' search box
3. Click on the 'Search' button
4. Read the Unit of Competency information.

What will I receive after the assessment?

If you **successfully** complete Stage 2 you will receive:

- » A Skills Assessment Result Letter to support your visa application.

And if applying under Pathway 1:

- » An Australian Certificate III qualification and a Statement of Results.

If you are **unsuccessful** in Stage 2 you will receive:

- » A Skills Assessment Result Letter.

And if applying under Pathway 1:

- » A Statement of Attainment that lists the units of competency you have successfully achieved
- » A Statement of Results that lists the units of competency you have successfully achieved and those that were not achieved.



Where can I find more information?

Please refer to our [website](#)

If you have further questions, contact us at:

- » Phone: +61 3 9655 4801
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