

Course Description

The SIT40507 Certificate IV in Hospitality (Asian Cookery) is a qualification that provides the skills and knowledge for an individual to be competent as a qualified chef or cook in an Asian kitchen and in a supervisory or team leading role. Work would be undertaken in various hospitality enterprises where Asian food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. To achieve a Certificate IV in Hospitality (Asian Cookery), 38 units must be completed.

SIT40507 Certificate IV in Hospitality (Asian Cookery)

Duration: 1449 hours

<u>UNIT CODE</u>	<u>UNIT NAME</u>	<u>UNIT CODE</u>	<u>UNIT NAME</u>
Core Units			
SITXCOM001A	Work with colleagues and customers	SITHASC028A	Prepare, cook and serve Asian food for menus
SITXCOM002A	Work in a socially diverse environment	SITXFSA001A	Implement food safety procedures
SITXCOM003A	Deal with conflict situations	SITXFIN003A	Interpret financial information
SITHCCC001B	Organise and prepare food	SITXINV002A	Control and order stock
SITHCCC002A	Present food	SITXHRM001A	Coach others in job skills
SITHCCC003B	Receive and store kitchen supplies	SITXHRM005A	Lead and manage people
SITHCCC004B	Clean and maintain kitchen premises	SITXMG001A	Monitor work operations
SITHCCC016A	Develop cost-effective menus	SITXOHS001B	Follow health, safety and security procedures
SITHCCC029A	Prepare foods according to dietary and cultural needs	SITXOHS002A	Follow workplace hygiene procedures
SITHASC001A	Use basic Asian methods of cookery	SITXOHS004B	Implement and monitor workplace health, safety and security practices
SITHASC002A	Produce appetisers and snacks for Asian cuisines	HLTFA301B	Apply first aid
SITHASC003A	Prepare stocks and soups for Asian cuisines		
SITHASC004A	Prepare sauces, dips and accompaniments for Asian cuisines		
SITHASC005A	Prepare salads for Asian cuisines	SITHASC008B	Prepare desserts for Asian cuisines
SITHASC006A	Prepare rice and noodles for Asian cuisines	SITHASC010A	Prepare satay for Asian cuisines
SITHASC007A	Prepare meat, poultry, seafood and vegetables for Asian cuisines	SITHASC020A	Prepare and produce Chinese dim sum
SITHASC011A	Prepare vegetarian dishes for Asian cuisines	SITHIND001B	Develop and update hospitality industry knowledge
SITHASC012A	Select, prepare and serve specialised Asian cuisines	SITXCCS002A	Provide quality customer service
SITHASC013B	Plan menus for Asian cuisines	SITXENV001A	Participate in environmentally sustainable work practices
SITHASC027A	Prepare, cook and serve Asian food for food service	SITXINV001A	Receive and store stock
			Elective Units



For course fee information
and further details,
go to www.taie.com.au

Victoria and Commonwealth
Government Funding available.
Eligibility criteria applies.