

Course Description

The SIT30913 Certificate III in Asian Cookery is a qualification that 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. 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. To achieve a Certificate III in Asian Cookery, 25 units must be completed.

SIT30913 Certificate III in Asian Cookery

Duration: 853 hours over 12 months (4 terms x 10 weeks; approx. 21 hours per week over 3 days)

Training Hours: 9:00am – 6:00pm

<u>UNIT CODE</u>	<u>UNIT NAME</u>	<u>UNIT CODE</u>	<u>UNIT NAME</u>
Core Units			
BSBSUS201A	Participate in environmentally sustainable work practices	SITHKOP101	Clean kitchen premises and equipment
BSBWOR203B	Work effectively with others	SITHKOP302	Plan and cost basic menus
HLTAID003	Provide first aid	SITXFSA101	Use hygienic practices for food safety
SITHASC201	Produce dishes using basic methods of Asian cookery	SITXFSA201	Participate in safe food handling practices
SITHASC202	Produce Asian appetisers and snacks	SITXHRM301	Coach others in job skills
SITHASC203	Produce Asian stocks and soups	SITXINV202	Maintain the quality of perishable items
SITHASC204	Produce Asian sauces, dips and accompaniments	SITXWHS101	Participate in safe work practices
SITHASC205	Produce Asian salads	Elective Units	
SITHASC206	Produce Asian rice and noodles	TLIE1005A	Carry out basic workplace calculations
SITHASC301	Produce Asian cooked dishes	SITXCCS303	Provide service to customers
SITHCCC101	Use food preparation equipment	BSBWOR204A	Use business technology
SITHCCC307	Prepare food to meet special dietary requirements	SITXINV201	Receive and store stock
SITHCCC309	Work effectively as a cook	SITXWHS301	Identify hazards, assess and control safety risks

Entry Requirements: There are no entry requirements to this qualification. However, all applicants must be a minimum 18 years of age who have successfully completed Year 10 or have sufficient relevant work experience.

2014 Fees

Total Fees: \$12,500*

Monthly Tuition Fee Payment: \$1,000 per month

Material and Equipment: \$600

Material and equipment fees are payable on receipt of materials only and not before.

* Fees are inclusive of tuition and learning material and equipment kit (valued at \$600). Fees are correct at time of printing, and are indicative only and subject to change given individual circumstances at enrolment.



For more information, visit www.taie.com.au

Training and Assessment is competency based with course delivery involving face-to-face, classroom information, practical skills development in the college's fully equipped commercial kitchen under the direct supervision of qualified trainers. Students will also be able to practice and apply their skills in the real life kitchen through holistic cookery experience.

Victoria and Commonwealth
Government Funding available.
Eligibility criteria applies.

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