



## SIT31116 Certificate III in Asian Cookery

CRICOS Code 091755C

### Course Outcomes

This qualification reflects the role of qualified cooks in Asian kitchens who use a wide range of cookery skills. They use discretion and judgment 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.

### Career Opportunities

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.

### Entry Requirements

**Local/ International Students:** All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

### Third Parties

Evolution Hospitality Institute has a range of agreements with Third Party Organisations providing recruitment services.

### Prerequisites

There are no prerequisites associated with this qualification. Individuals may enter SIT31116 Certificate III in Asian Cookery with limited or no vocational experience and without a lower level qualification.

### Course fees

For the latest course fees and charges please visit our website at [www.evolution.edu.au](http://www.evolution.edu.au) Or contact the Enrolment Team.

### The following items are Included in the Course Costs:

- Full Chefs Uniform & Toolkit
- Computer Device & eLearning resources.

### Course Duration

This is a 62 weeks course consisting of 20 hours of training per week.

### Course intake dates

For information on course dates and timetables please visit [www.evolution.edu.au](http://www.evolution.edu.au)

Or contact the enrolment team Phone: 02 8275 5300

### Training Delivery

Training for this course is delivered at Evolutions Sydney George Street campus located at 552 George Street Sydney. The course comprises a blend of theoretical and practical training and assessment.

### Industry Work placement

It is essential that whilst undertaking this course you have access to a workplace through either paid or unpaid work employment.

### Course Content

The Certificate III in Asian Cookery requires the completion of 25 units of competency including 19 core units and 6 electives.

### Units of Competency

#### Core Units

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHASC001	Prepare dishes using basic methods of Asian cookery
SITHASC003	Prepare Asian stocks and soups
SITHASC004	Prepare Asian sauces, dips and accompaniments
SITXFSA001	Use hygienic practices for food safety
SITHKOP001	Clean kitchen premises and equipment
BSBSUS201	Participate in environmentally sustainable work practices
SITXINV002	Maintain the quality of perishable items
SITHKOP002	Plan and cost basic menus
SITXFSA002	Participate in safe food handling practices
SITHASC002	Prepare Asian appetisers and snacks
SITHASC005	Prepare Asian salads
SITXHRM001	Coach others in job skills
SITXWHS001	Participate in safe work practices
SITHCCC018	Prepare food to meet special dietary requirements
SITHASC006	Prepare Asian rice and noodles
SITHASC008	Prepare Asian cooked dishes
SITHCCC020	Work effectively as a cook

#### Elective Units

SITXCOM002	Show social and cultural sensitivity
SITXINV001	Receive and store stock
SITHASC009	Prepare Asian desserts
SITHASC011	Prepare sashimi

*\*The above list of electives is sample only*