



SIT31116 Certificate III in Asian Cookery

National ID: SIT31116 | State ID: AZT9

About this course

Want to specialise in cooking delicious Asian food?

When you complete the Certificate III in Asian Cookery you will be able to work as a cook or chef in a range of Asian restaurants.

You will gain the knowledge and skills to work effectively in a kitchen team and to plan, prepare and cook food using Asian methods. Such foods you will make include sushi, sashimi, desserts, sauces and accompaniments. You will produce dishes for different cultural and dietary requirements and learn more about cleaning, first aid, food safety programs, hygiene, and workplace health and safety.

Overview

Semester 1, 2019

Bentley Campus - Full Time-Classroom



Duration: **1 Year**



When: **Semester 1, 2019**



**JOBS &
SKILLS WA**

RTO code: 52787
Printed: 19/08/2019



How:

Full Time

Units

Core

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

Unit Title	National ID
Maintain the quality of perishable items	SITXINV002
Participate in safe work practices	SITXWHS001

Elective

Unit Title	National ID
Prepare Asian desserts	SITHASC009
Prepare sushi	SITHASC012
Prepare dim sum	SITHASC014
Prepare and present simple dishes	SITHCCC002
Use cookery skills effectively	SITHCCC011
Prepare portion-controlled meat cuts and meat products	SITHCCC022

Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

This course is available as an apprenticeship.

Entrance requirements for apprenticeships

You must be employed in a training contract by an appropriate organisation to study an apprenticeship or traineeship.

An apprenticeship involves full time work with an employer who provides an opportunity to learn all aspects of a trade. This is a structured program for a fixed period of time and while you learn on the job, you also attend off the job

training at SM TAFE.

Some of the benefits of an Apprenticeship are that you can:

- Earn a wage while you train
- Learn on the job skills combined with off the job training
- Receive a nationally recognised qualification on successful completion
- Start a valuable step towards a rewarding career path

Job opportunities

- When you complete the Certificate III in Asian Cookery you will be looking at a career as a cook or chef in a range of Asian restaurants.

For information about jobs and pathways, please see <http://joboutlook.gov.au/>

Further study opportunities:

- SIT40816 Certificate IV in Asian Cookery, State ID AZU8

Fees and charges

Indicative fees and charges

[2019 general admission fees list](#)

[2019 apprenticeship/traineeship fees list](#)

Fees and charges published on our website are indicative. Your fees will depend on your eligibility for government funding or a concession rate, and the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Our Indicative fees lists show fees that are:

- Based on the full possible study plan of units, including the recommended electives
- Based on full time study in 2019
- Charged at the government funded rate for over 18 years of age students
- Based on unit electives designed to meet localised industry demand for skills
- Made up of course fees and resource fees, or RPL fees. Course fees are the cost of your tuition, while resource fees pay for consumables provided to you to aid your study (such as printing and paper). You may also be required to purchase text books or equipment that are not part of our tuition or resource fees.

Fees may vary between students and between educational providers. Other charges may apply.

Visit our [Fees and payment options](#) page for more information.

Call 1800 001 001 to get a more accurate fee indication based on your eligibility and study plan before applying.

VET Student Loans

Selected courses are VET Student Loan eligible courses.

A VET Student Loan creates a debt that must be repaid to the Commonwealth and is only available to students who are eligible.

To find out if you are eligible or to see the list of eligible courses visit our [Student Loans](#) page.

International students

Selected courses are available to International students for full time study only.

Fees, charges, available locations, applications and enrolment procedures for International students are different to those for students who have Australian permanent residency.

For more information or to find a course visit the [TAFE International WA](#) website.

Apprenticeships and traineeships

Fees for apprenticeships and traineeships are charged at a rate per nominal hour of study.

This means that your fees will vary depending on the units you study as part of your training plan.

Apprentices and trainees are liable to pay for their own fees but some industrial agreements (awards) dictate that employers are required to reimburse their apprentice upon receipt of satisfactory progress. An employer may also opt to pay on behalf of the apprentice or trainee.

For more information visit our [Apprenticeships and traineeships](#) page.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) enrolments are charged at \$3.25 per nominal hour of study.

No concession fees apply to RPL enrolments. Refer to the institutional or apprenticeship/traineeship fee lists for an indicative RPL course fee.

Please note, fees are subject to change.