



# 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, 2020

#### Bentley - Full Time-Classroom



Duration: **2 Semesters**



When: **Semester 1, 2020**



**JOBS &  
SKILLS WA**

RTO code: 52787  
Printed: 23/01/2020



How:

**Full Time**

## Units

### Core

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

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

## Elective

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

## 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

[2020 general admission fees list](#)

[2020 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.**