

ANZSCO Code: 351411

Cook

(Commercial Cookery)



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Occupation Description:

Commercial cooks prepare, season and cook food in dining or catering establishments.



Their job involves:

- › Examining foodstuffs to ensure quality
- › Preparing, seasoning and cooking food
- › Operating cooking equipment
- › Portioning food, placing it on plates, and adding gravies, sauces and garnishes
- › Storing food in temperature-controlled facilities
- › Preparing food to meet special dietary requirements
- › Cleaning food preparation areas

Commercial cooks may also:

- › Plan menus and estimate food requirements
- › Train other kitchen staff and apprentices

NOTE:

This occupation is for cooks working in commercial kitchens within dining or catering establishments. It does not extend to positions in a factory or limited service setting, including fast food /fast casual/takeaway food services, coffee shops, drinking establishments or mall cafes that offer only a limited food service.

How will I be assessed?

Stage 1: Documentary Evidence Assessment

1

We will review your documentary evidence to ensure it meets the employment and training requirements and indicates that you have the necessary skills, knowledge and experience as a Commercial Cook.

You can find more information about the employment and training requirements, and the documents required, in the Pathway 1, Pathway 2 and Evidence guides on our website.

> vetassess.com.au

Stage 2: Technical Assessment

2

If you are successful in Stage 1, you will complete a technical interview with our assessor. The technical interview will be conducted in English and no interpreters are allowed.

For more information about the technical interview, see the Pathway 1 and Pathway 2 Assessment Guides on our website.

> vetassess.com.au

What skills and knowledge do I need?

The qualification relevant to this occupation is the **SIT30821 Certificate III in Commercial Cookery**.

To be awarded this qualification, you must demonstrate your skills and knowledge in the units of competency listed in the tables on the following pages. Each unit of competency defines a selection of knowledge and skills required in Australian workplaces.

You must achieve 25 units of competency:

- > 20 core units
- > 5 elective units.

Core Units

Code	Title
SITHCCC023	Use food preparation equipment*
SITHCCC027	Prepare dishes using basic methods of cookery*
SITHCCC028	Prepare appetisers and salads*
SITHCCC029	Prepare stocks, sauces and soups*
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes*
SITHCCC031	Prepare vegetarian and vegan dishes*
SITHCCC035	Prepare poultry dishes*
SITHCCC036	Prepare meat dishes*
SITHCCC037	Prepare seafood dishes*
SITHCCC041	Produce cakes, pastries and breads*
SITHCCC042	Prepare food to meet special dietary requirements*
SITHCCC043	Work effectively as a cook*
SITHKOP009	Clean kitchen premises and equipment*
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts*
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock*
SITXWHS005	Participate in safe work practices

Where can I find more information?

Please refer to our website: <http://www.vetassess.com.au/skills-assessment-for-migration/trade-occupations>

If you have further questions, contact us at:



+61 3 9655 4801



tradeassess@vetassess.com.au

Elective Units

Code	Title
SITHCCC025	Prepare and present sandwiches*
SITHCCC038	Produce and serve food for buffets*
SITHASC026	Prepare curry pastes and powders*
SITHASC021	Prepare Asian appetisers and snacks*
SITXCOM007	Show social and cultural sensitivity

You must demonstrate competency in all core and elective units of competency and all of their pre-requisite units.

NOTE:

* — indicates that a unit requires a pre-requisite/s

How do I find out more about each unit of competency?

You are strongly encouraged to review each of the units of competency shown above.

To do this:

- › Go to the following website:
<http://training.gov.au/Search/>
- › Enter a unit code (e.g. SITHCCC043) into the search box
- › Click on the 'NRT' button
- › Click on the 'Search' button
- › Read the Unit of Competency information.

What will I receive after the assessment?

If you *successfully* complete Stage 2 you will receive:

- › A Skills Assessment Result Letter to support your visa application.

And if applying under Pathway 1:

- › An Australian Certificate III qualification and a Statement of Results.

If you are *unsuccessful* in Stage 2 you will receive:

- › A Skills Assessment Result Letter

And if applying under Pathway 1:

- › a Statement of Attainment that lists the units of competency you have successfully achieved
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- › a Statement of Results that lists the units of competency you have successfully achieved and those that were not achieved.

Contact us

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