

Fact sheet

Chef

(Commercial Cookery)

(ANZSCO: 351311)



Job description

Commercial chefs prepare, cook and present food in a commercial kitchen for a number of different cuisines. Commercial chefs work in restaurants, hotels, catering companies, clubs, cafes, and other food preparation businesses.

Their job involves:

- » managing, training and leading staff in commercial kitchens
- » planning and preparing menus
- » preparing and ensuring the quality of a number of different dishes
- » ordering supplies
- » storing different ingredients and foods
- » working safely and following workplace hygiene procedures in their kitchens.

Commercial chefs are required to:

- » manage, train and lead staff in commercial kitchens
- » manage finances and budgets
- » plan, cost and prepare menus
- » liaise with customers and company directors
- » keep informed of trends and changes in the hospitality industry
- » prepare all types of foods from appetisers to main dishes and desserts
- » implement and monitor food safety guidelines and workplace health and safety (WHS) practices

The qualification relevant to this job is [SIT40516 Certificate IV in Commercial Cookery](#).

NOTE: SIT40516 Certificate IV in Commercial Cookery requires you to have experience in managing staff and finances. If you do not have experience in management, review the fact sheet for SIT30816 Certificate III in Commercial Cookery before you apply. This trade assessment is for commercial cookery only. It does not extend to Asian cookery, catering operations or patisserie.

How will I be assessed?

Assessment is conducted in two stages:

Stage 1:

We will review your training and employment evidence to ensure you have:

- » 5 years' employment experience as a Commercial Chef (with no formal training) **OR**
- » 3 years' employment experience as a Commercial Chef (with relevant formal training*).

*'Formal training' is training that aligns with the national training standards in your country of training.

Your evidence must show you have worked in your occupation for at least 12 months within the last 3 years.

[For more information on the documents required for Stage 1, see the Evidence Guide on our website.](#)

Stage 2:

If you are successful in Stage 1, an assessor will assess you via a technical interview. The technical interview will be conducted in English and no interpreters are allowed.

In addition to the technical interview, a 'Hygiene/safe food handling' online test must also be completed.

[For more information on Stage 2, see the Technical Interview Guide on our website.](#)

What skills and knowledge do I need?

To be awarded the qualification SIT40516 Certificate IV in Commercial Cookery, you must demonstrate competence in a number of **units of competency**. Each unit of competency defines a selection of knowledge and skill required in Australian workplaces.

You must achieve **33 units of competency**:

26 Core units

and

7 Elective units

These units have been organised into 4 groups as follows:

HEALTH, SAFETY AND ENVIRONMENT

- » SITXFSA001 Use hygienic practices for food safety (this unit is a pre-requisite for all units marked *) [Core]
- » BSBSUS401 Implement and monitor environmentally sustainable work practices [Core]
- » SITHKOP001 Clean kitchen premises and equipment* [Elective]
- » SITXFSA002 Participate in safe food handling practices* [Core]
- » SITXWHS001 Participate in safe work practices [Elective]
- » SITXWHS003 Implement and monitor work health and safety practices* [Core]
- » SITXINV002 Maintain the quality of perishable items* [Core]
- » SITXINV001 Receive and store stock* [Elective]
- » SITHCCC001 Use food preparation equipment* [Core]

PLANNING AND MANAGEMENT SKILLS

- » SITHKOP002 Plan and cost basic menus [Core]
- » TLIE1005 Carry out basic workplace calculations [Elective]
- » SITXFIN003 Manage finances within a budget [Core]
- » SITHCCC020 Work effectively as a cook* [Core]
- » BSBWOR203 Work effectively with others [Elective]
- » SITXHRM001 Coach others in job skills [Core]
- » SITXMGT001 Monitor work operations [Core]
- » SITXHRM003 Lead and manage people [Core]
- » SITXCOM005 Manage conflict [Core]
- » SITXCOM002 Show social and cultural sensitivity [Elective]
- » BSBDIV501 Manage diversity in the workplace [Core]
- » SITHCCC018 Prepare food to meet special dietary requirements* [Core]
- » SITHKOP004 Develop menus for special dietary requirements* [Core]
- » SITHKOP005 Coordinate cooking operations* [Core]

COOKING SKILLS

- » SITHCCC005 Prepare dishes using basic methods of cookery* [Core]
- » SITHCCC006 Prepare appetisers and salads* [Core]
- » SITHCCC007 Prepare stocks, sauces and soups* [Core]
- » SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes* [Core]
- » SITHCCC012 Prepare poultry dishes* [Core]
- » SITHCCC013 Prepare seafood dishes* [Core]
- » SITHCCC014 Prepare meat dishes* [Core]

- » SITHCCC019 Produce cakes, pastries and breads* [Core]
- » SITHCCC003 Prepare and present sandwiches* [Elective]
- » SITHPAT006 Produce desserts* [Core]

OPTIONAL ELECTIVES [IF REQUIRED]

- » SITHKOP003 Plan and display buffets* [Elective]
- » SITHIND002 Source and use information on the hospitality industry [Elective]
- » SITHCCC017 Handle and serve cheese* [Elective]
- » SITHASC007 Prepare curry pastes and powders* [Elective]
- » SITHASC012 Prepare sushi* [Elective]
- » SITHASC006 Prepare Asian rice and noodles* [Elective]
- » HLTAID003 Provide first aid [Elective] (Note: this unit requires provision of a current Level 2 First Aid Certificate)

Units marked * require the pre-requisite SITXFSA001 Use hygienic practices for food safety

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:

1. Go to the following website: <http://training.gov.au/Search/Training>
2. Enter a unit code (e.g. SITXFSA001) into the 'Title or code' search box
3. Tick the 'Units of competency' check box
4. Select the 'Search' button
5. Select the unit from the search results
6. Read the Unit of Competency information

What will I receive after the assessment?

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

- » an Australian Certificate IV qualification and a Statement of Results
- » a migration outcome letter if the assessment is to support your visa application.

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

- » a Statement of Attainment that lists the units of competency you successfully achieved
- » a Statement of Results.

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:

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