

Course Matrix: SIT40507 Certificate IV in Hospitality (Asian Cookery)			
Units of Competency			
	Unit Code	Unit Title	Core
1	SITHASC001A	Use basic Asian methods of cookery	Core
2	SITHASC002A	Produce appetisers and snacks for Asian cuisines	Core
3	SITHASC003A	Prepare stocks and soups for Asian cuisines	Core
4	SITHASC004A	Prepare sauces, dips and accompaniments for Asian cuisines	Core
5	SITHASC005A	Prepare salads for Asian cuisines	Core
6	SITHASC006A	Prepare rice and noodles for Asian cuisines	Core
7	SITHASC007A	Prepare meat, poultry, seafood and vegetables for Asian cuisines	Core
8	SITHASC011A	Prepare vegetarian dishes for Asian cuisines	Core
9	SITHASC012A	Select, prepare and serve specialised Asian cuisines	Core
10	SITHASC013A	Plan menus for Asian cuisines	Core
11	SITHASC027A	Prepare, cook and serve Asian food for food service	Core
12	SITHASC028A	Prepare, cook and serve Asian food for menus	Core
13	SITHCCC001A	Organise and prepare food	Core
14	SITHCCC002A	Present food	Core
15	SITHCCC003A	Receive and store kitchen supplies	Core
16	SITHCCC004A	Clean and maintain kitchen premises	Core
17	SITHCCC016A	Develop cost-effective menus	Core
18	SITHCCC029A	Prepare foods according to dietary and cultural needs	Core
19	SITXCOM001A	Work with colleagues and customers	Core
20	SITXCOM002A	Work in a socially diverse environment	Core
21	SITXCOM003A	Deal with conflict situations	Core
22	SITXFIN003A	Interpret financial information	Core
23	SITXFSA001A	Implement food safety procedures	Core
24	SITXHRM001A	Coach others in job skills	Core
25	SITXHRM005A	Lead and manage people	Core
26	SITXINV002A	Control and order stock	Core
27	SITXMGT001A	Monitor work operations	Core
28	SITXOHS001A	Follow health, safety and security procedures	Core
29	SITXOHS002A	Follow workplace hygiene procedures	Core
30	SITXOHS004A	Implement and monitor workplace health, safety and secur	Core
31	HLTFA301B	Apply first aid	Core
	Unit Code	Unit Title	Elective
1	SITHASC020A	Prepare and produce Chinese dim sum	Elective
2	SITHASC021A	Prepare and cook Chinese roast meat cuts and poultry	Elective
3	SITHASC022A	Prepare and produce tandoori food items	Elective
4	SITHASC023A	Prepare and produce Indian breads	Elective
5	SITHASC024A	Prepare and produce Indian sweetmeats	Elective

	Unit Code	Unit Title	Elective
6	SITHASC025A	Prepare Indian pickles and chutneys	Elective
7	SITHASC026A	Prepare and produce Indonesian crackers	Elective
8	SITXFSA002A	Develop and implement a food safety program	Elective
9	SITXCOM004A	Communicate on the telephone	Elective

Students need to select 7 of the electives above. For Asian Chinese it may be suitable for the workplace you intend to work in to select Elective units 1, 2, 3, 4, 7, 8 and 9. If however you wish to work in an Indian workplace it may be appropriate to select Elective units 3, 4, 5, 6, 7, 8 & 9. If you wish to study other elective units please contact the Director of Vocational Studies by email on arvind@ait.vic.edu.au

This course also has a Work Based Training (WBT) component of 450 hours where students are placed into a commercial food business for training and assessment. The units of competence that are part of the WBT are listed below:

- SITHASC027A Prepare, cook and serve Asian food for food service
- SITHASC028A Prepare, cook and serve Asian food for menus.

IHMA theory training is conducted face to face in a classroom setting. Theory training utilises a range of classroom activities, multimedia material, workbooks, text books and activities that require internet research and other methods of collecting information and recording/making observations.

Assessments may be paper based, make use of multimedia and/or Information Technology. A range of assessment methods are used such as assignments, class activities and written tests/assessments.

IHMA practical training is conducted face to face in commercial training kitchens. IHMA kitchens are designed specifically to simulate a commercial food business but allow for safety and to operate as a training environment. Students take advantage of demonstrations and tastings prior to attempting to create a meal themselves. Students are provided with guidance and can practice their skills in a range of ways while learning a range of culinary arts. Assessments are menu based and require the student to produce commercially saleable food items and dishes. Put simply, student practical outcomes are assessed on wastage, ingredient suitability, colour, appearance, balance, taste, smell, and portion size.

This course runs for 92 weeks and is delivered in our training facilities located in Richmond and McKinnon. The Richmond facility caters for both theory and practical training while the McKinnon facility caters for practical training in Tandoori Cookery, Chinese Barrel Oven Cookery (Duck etc) and Mainstream Chinese Cookery only.

It should be noted that the McKinnon facility is a converted restaurant (not open to the public) and has limited places. The Chef/Trainer/Assessor is a well experienced Chef (5*) with many years of Asian Cookery experience. Students wishing to study Chinese cookery must ensure that they book a seat well in advance due to the limited availability of places.

If you or a friend/member of your family would like to visit any of our practical or theory training facilities, a visit can be arranged by contacting the Director of Vocational Studies by email on arvind@ait.vic.edu.au. Please see the 'Contact Us' page of this web site for the physical address of all IHMA training facilities.