SKILLSIQ

CAPABLE PEOPLE MAKE CLEVER BUSINESS

Cookery Validation Guide

June 2021

Contents

Introduction **3**
Project Background **3**
Draft 1 4
Draft 2 Validation and Timelines 4
Webinars 5
Online Feedback Forum 5
About this Validation Guide 5
Contact Details 5
List of Training Package Products **6**
Qualifications 6
Skill Sets 6
Units of Competency 6
Key Changes - Draft 1 to Draft 2 ..... **13**
Qualifications 13
Units of Competency 13
Mapping Guide - Draft 2 Qualifications and Units of Competency **14**
Qualifications 14
Skill Sets 15
Units of Competency 16
Questions for Consideration **25**
Appendix A: Training Package Unit of Competency Terminology Guide **26**

Introduction

SkillsIQ is a not-for-profit Skills Service Organisation (SSO) supporting industry in developing standards to equip the 'people-facing' workforce with the right skills for jobs now and into the future. SkillsIQ is funded by the Department of Education, Skills and Employment to support the Industry Reference Committees (IRCs) responsible for the development and maintenance of Training Packages in the following sectors:

- Community Services
- Health
- Local Government
- Public Sector
- Floristry
- Hairdressing and Beauty Services
- Funeral Services
- Retail Services
- Sport, Fitness and Recreation
- Tourism, Travel and Hospitality.

The SIT Tourism, Travel and Hospitality Training Package is overseen by the Tourism, Travel and Hospitality IRC. IRCs drive the process of training package development and are made up of people with experience, skills and knowledge of their particular industry sector. They are responsible for the provision of strategic input and advice that represents the needs of their workforce and ensuring training package products reflect these needs.

Project Background

Employment projections for the Hospitality sector are strong, particularly for café, restaurant and accommodation services with regard to hospitality workers, food trade workers and accommodation and restaurant managers.

The sector, however, is currently experiencing several challenges which are impacting workforce skills. Key challenges include:

Workforce shortages in food trade occupations – Demand for skilled food trade workers such as chefs, bakers and pastry cooks (patissiers) is strong. However, applicant numbers are low and nearly all areas across Australia, particularly regional areas, are experiencing workforce shortages.

Skills training not reflective of current industry practices – Employers have voiced that workers entering the industry after completing their Qualification (or apprenticeship) lack contemporary skills in food preparation.

Working across the cookery sector – The transition of workers across sectors is common, and career progression no longer takes the traditional linear pathway. The cookery sector is no different, and its workforce can now experience multiple hospitality environments, ranging from fine dining restaurants and clubs to catering to mine sites and other mass operations.

Lack of business and commercial skills in graduates – Employers have indicated that, after finishing a Qualification (or an apprenticeship), workers may be required to run a small operation within a business environment, which may include rostering staff, ordering stock using various online platforms, or other business functions. These skill areas need to be better reflected in the Training Package.

To address the workforce skills issues faced by the sector, the Tourism, Travel and Hospitality IRC proposed to the Australian Industry and Skills Committee (AISC) that an update of those Training Package Products supporting job roles in Cookery and Kitchen Operations, be conducted. The AISC endorsed the update work proposed and a sub-committee of the IRC was formed to oversee and guide this project.

The subcommittee approved the establishment of feedback review meetings, which included specialist subject matter experts from the Commercial Cookery, Asian Cookery, Patisserie, and Catering sectors to review and consider the Draft 1 feedback and inform the development of Draft 2 for IRC approval.

The aim of the update is to ensure that input from industry specialists is incorporated into the SIT Training Package Products so that the Products reflect current professional standards and practice, and that industry has access to graduates who have the requisite skills and knowledge of current industry content, language, and terminology.

Draft 1

National consultation on Draft 1 was open from Wednesday 14 August to Wednesday 9 October 2019. It was promoted across SkillsIQ's networks and stakeholders and the Tourism, Travel and Hospitality IRC members' networks.

Draft 1 of the 9 qualifications, 5 skill sets and 68 Units of Competency were published and made available via SkillsIQ's Online Feedback Forum. A Consultation Guide was also included on the Feedback Forum for individuals to download and review. Overall, the Feedback Forum received 1799 unique views during the consultation period.

In addition to collecting feedback via the Feedback Forum, consultation activities comprised 8 workshops and 2 webinars held during August/September 2019.

The impact of COVID-19 in 2020 caused some delays to the project as industry stakeholders were dealing with the significant impacts of lockdowns and the need for new business models to comply with government requirements.

Throughout 2020, specialist subject matter expert groups met to analyse and discuss feedback received on Draft 1 and determined actions for the development of Draft 2.

Draft 2 Validation and Timelines

Feedback reviewed during the Draft 1 consultation period has informed the development of Draft 2. Validation of Draft 2 allows stakeholders to review changes made to the Draft 1 components and confirm that the resultant Training Package Products meet their needs. It provides an opportunity for final input prior to submission for endorsement.

National validation of Draft 2 will be open from **7 June to 25 June 2021**. During this period input will be sought on the following:

- 9 qualifications
- 5 skill sets
- 68 Units of Competency.

Following the close of validation, feedback will be collated and evaluated by the IRC. This feedback will inform the development of the final draft for submission.

Webinars

SkillsIQ will host a series of webinars to seek stakeholder input. To register your interest in attending a webinar, please click on one of the links below.

Webinar 1: **Tuesday 15 June 2.00pm-4.00pm**

Cookery Draft 2 Validation - Webinar 1

Webinar 2: **Thursday 17 June 2.00pm-4.00pm**

Cookery Draft 2 Validation - Webinar 2

Webinar 3: **Tuesday 22 June 2.00pm-4.00pm**

Cookery Draft 2 Validation - Webinar 3

Online Feedback Forum

Feedback can be provided online via the SkillsIQ Online Feedback Forum. The Feedback Forum is a tool designed to capture stakeholder feedback on draft Training Package Products. It also provides an opportunity for stakeholders to view feedback left by others.

To access the Feedback Forum, please click here.

For information on how to use the Feedback Forum, please click here.

About this Validation Guide

This guide, which should be read in conjunction with the Draft 2 Training Package Products, provides:

- A summary of the proposed changes from Draft 1 to Draft 2
- The draft qualification
- The draft skill set
- A list of Draft 2 Units of Competency and associated prerequisites
- Mapping of Draft 2 Units to existing SIT versions
- An explanation of the contents of the Units of Competency and Assessment Requirements found in **Appendix A**.

This guide does not include Draft 2 Training Package components. These can be accessed via the Feedback Forum link above.

Contact Details

For more information, please contact:

Melinda Brown

General Manager

E: melinda.brown@skillsiq.com.au

P: 02 9392 8100

List of Training Package Products

Qualifications

Qualification Code	Qualification Title
SIT20421	Certificate II in Cookery
SIT20521	Certificate II in Asian Cookery
SIT30821	Certificate III in Cookery
SIT30921	Certificate III in Catering
SIT31021	Certificate III in Patisserie
SIT31121	Certificate III in Asian Cookery
SIT40521	Certificate IV in Kitchen Management
SIT40621	Certificate IV in Catering Management
SIT40721	Certificate IV in Patisserie
SIT40821	Certificate IV in Asian Cookery

Skill Sets

Skill Set Title
SITSS00066 Kitchen Management Skill Set
SITSS00067 Supervision of Cookery Apprentices Skill Set
SITSS00068 Food Handling Skill Set
SITSS00069 Food Safety Supervision Skill Set
SITSS00070 Hospitality Compliance Skill Set

Units of Competency

Unit Code	Unit Title	Prerequisite(s)
Asian Cookery		
SITHASC020	Prepare dishes using basic methods of Asian cookery	*SITXFSA005 Use hygienic practices for food safety*
SITHASC021	Prepare Asian appetisers and snacks	*SITXFSA005 Use hygienic practices for food safety*

Unit Code	Unit Title	Prerequisite(s)
SITHASC022	Prepare Asian stocks and soups	*SITXFSA005 Use hygienic practices for food safety*
SITHASC023	Prepare Asian sauces, dips and accompaniments	*SITXFSA005 Use hygienic practices for food safety*
SITHASC024	Prepare Asian salads	*SITXFSA005 Use hygienic practices for food safety*
SITHASC025	Prepare Asian rice and noodles	*SITXFSA005 Use hygienic practices for food safety*
SITHASC026	Prepare curry pastes and powders	*SITXFSA005 Use hygienic practices for food safety*
SITHASC027	Prepare Asian cooked dishes	*SITXFSA005 Use hygienic practices for food safety*
SITHASC028	Prepare Asian desserts	*SITXFSA005 Use hygienic practices for food safety*
SITHASC029	Prepare Japanese cooked dishes	*SITXFSA005 Use hygienic practices for food safety*
SITHASC030	Prepare sashimi	*SITXFSA005 Use hygienic practices for food safety*
SITHASC031	Prepare sushi	*SITXFSA005 Use hygienic practices for food safety*
SITHASC032	Produce Japanese desserts	*SITXFSA005 Use hygienic practices for food safety*
SITHASC033	Prepare dim sum	*SITXFSA005 Use hygienic practices for food safety*
SITHASC034	Prepare Chinese roast meat and poultry dishes	*SITXFSA005 Use hygienic practices for food safety*
SITHASC035	Prepare tandoori dishes	*SITXFSA005 Use hygienic practices for food safety*
SITHASC036	Prepare Indian breads	*SITXFSA005 Use hygienic practices for food safety*
SITHASC037	Prepare Indian sweetmeats	*SITXFSA005 Use hygienic practices for food safety*
SITHASC038	Prepare Indian pickles and chutneys	*SITXFSA005 Use hygienic practices for food safety*

Unit Code	Unit Title	Prerequisite(s)
Commercial Cookery and Catering		
SITHCCC023	Use food preparation equipment	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC024	Prepare and present simple dishes	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC025	Prepare and present sandwiches	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC026	Package prepared foodstuffs	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC027	Prepare dishes using basic methods of cookery	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC028	Prepare appetisers and salads	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC029	Prepare stocks, sauces and soups	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC031	Prepare vegetarian and vegan dishes	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC032	Produce cook-chill and cook-freeze foods	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC033	Re-thermalise chilled and frozen foods	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITHCCC032 Produce cook-chill and cook-freeze foods*

Unit Code	Unit Title	Prerequisite(s)
		SITXFSA005 Use hygienic practices for food safety
SITHCCC034	Work effectively in a commercial kitchen	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC035	Prepare poultry dishes	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC037	Prepare seafood dishes	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC036	Prepare meat dishes	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC038	Produce and serve food for buffets	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC039	Produce pates and terrines	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC040	Handle and serve cheese	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC042	Prepare food to meet special dietary requirements	*SITXFSA005 Use hygienic practices for food safety*

Unit Code	Unit Title	Prerequisite(s)
SITHCCC041	Produce cakes, pastries and breads	*SITXFSA005 Use hygienic practices for food safety*
SITHCCC043	Work effectively as a cook	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 Use hygienic practices for food safety*
SITHCCC044	Prepare specialised food items	*SITXFSA005 Use hygienic practices for food safety*
Kitchen Operations		
SITHKOP009	Clean kitchen premises and equipment	*SITXFSA005 Use hygienic practices for food safety*
SITHKOP010	Plan and cost recipes	*Nil*
SITHKOP011	Plan and implement service of buffets	*SITXFSA005 Use hygienic practices for food safety*
SITHKOP012	Develop recipes for special dietary requirements	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITHCCC042 Prepare food to meet special dietary requirements* *SITHKOP010 Plan and cost recipes* *SITXFSA005 Use hygienic practices for food safety*
SITHKOP013	Plan cooking operations	*SITXFSA005 Use hygienic practices for food safety*
SITHKOP014	Plan catering for events or functions	*Nil*
SITHKOP015	Design and cost menus	*SITHKOP010 Plan and cost recipes*
SITHKOP016	Select catering systems	*Nil*
Patisserie		

Unit Code	Unit Title	Prerequisite(s)
SITHPAT0011	Produce cakes	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT012	Produce specialised cakes	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT013	Produce pastries	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT014	Produce yeast-based bakery products	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT015	Produce petits fours	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT016	Produce desserts	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT017	Prepare and model marzipan	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT018	Produce chocolate confectionery	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT019	Model sugar-based decorations	*SITXFSA005 Use hygienic practices for food safety*
SITHPAT020	Design and produce sweet buffet showpieces	*SITXFSA005 Use hygienic practices for food safety*
Food Safety		
SITXFSA005	Use hygienic practices for food safety	Nil
SITXFSA006	Participate in safe food handling practices	*SITXFSA005 Use hygienic practices for food safety*
SITXFSA007	Transport and store food	Nil
SITXFSA008	Develop and implement a food safety program	*SITXFSA005 Use hygienic practices for food safety* *SITXFSA006 Participate in safe*

Unit Code	Unit Title	Prerequisite(s)
		food handling practices
Inventory		
SITXINV006	Receive, store and maintain stock	*SITXFSA005 Use hygienic practices for food safety*
SITXINV007	Purchase goods	Nil
SITXINV008	Control stock	Nil

Key Changes - Draft 1 to Draft 2

Substantial changes were made to Qualification structures and the content of Units of Competency, in particular in relation to Assessment Requirements (Performance Evidence, Knowledge Evidence and Assessment Conditions) in response to the feedback received from Draft 1 public consultation.

A list of key changes follows:

Qualifications

- Changes to packaging rules and number of core and elective units
- Changes to total number of units required to complete some qualifications
- Changes to core units of competency
- Changes to elective units of competency

Skill Sets

- Removal of units not considered essential to skill set
- Updated units to current endorsed versions

Units of Competency

- Changes to titles for some units to reflect modified content
- Changes to application statements in some units to reflect modified content
- Addition of prerequisites for some units
- Changes to elements and performance criteria
- Updates to terminology
- Updates to foundation skills
- Removal of range of conditions for most units
- Updates to performance evidence
- Removal of performance evidence requirement for customers in most units
- Updates to knowledge evidence
- Updates to assessment conditions, including equipment lists and assessor requirements
- Merge of SITXINV001 and SITXINV002
- Deletion of SITHCCC022

A full mapping table follows with details of the changes listed for each Training Package Product.

Mapping Guide - Draft 2 Qualifications and Units of Competency

Qualifications

Previous Qualification Code and Title	New Qualification Code and Title	Comment in Relation to Qualification E = equivalent N = not equivalent
SIT20416 Certificate II in Kitchen Operations	*SIT20421 Certificate II in Cookery*	N Changes to packaging Changes to core units Change to title
SIT20516 Certificate II in Asian Cookery	*SIT20521 Certificate II in Asian Cookery*	Deleted
SIT30816 Certificate III in Commercial Cookery	*SIT30821 Certificate III in Cookery*	N Changes to packaging Changes to core units Change to title
SIT30916 Certificate III in Catering Operations	*SIT30921 Certificate III in Catering*	N Changes to packaging Changes to core units 1 less unit in qual Change to title
SIT31016 Certificate III in Patisserie	*SIT31021 Certificate III in Patisserie*	N Changes to packaging Changes to core units 1 less unit in qual
SIT31116 Certificate III in Asian Cookery	*SIT31121 Certificate III in Asian Cookery*	N Changes to packaging Changes to core units 1 less unit in qual
SIT40516 Certificate IV in Commercial Cookery	*SIT40521 Certificate IV in Kitchen Management*	N Changes to packaging Changes to core units Change to title
SIT40616 Certificate IV in Catering Operations	*SIT40621 Certificate IV in Catering Management*	N Changes to packaging Changes to core units

Previous Qualification Code and Title	New Qualification Code and Title	Comment in Relation to Qualification E = equivalent N = not equivalent
		Change to title
SIT40716 Certificate IV in Patisserie	*SIT40721 Certificate IV in Patisserie*	N Changes to packaging Changes to core units
SIT40816 Certificate IV in Asian Cookery	*SIT40821 Certificate IV in Asian Cookery*	N Changes to packaging Changes to core units

Skill Sets

Code and Name		
Previous Skill Set Code and Title	**New Skill Set Code and Title**	**E = equivalent N = not equivalent**
SITSS00054 Kitchen Management	*SITSS00066 Kitchen Management*	N Removal of 2 units
SITSS00057 Supervision of Cookery Apprentices	*SITSS00067 Supervision of Cookery Apprentices*	E
SITSS00050 Food Handling	*SITSS00068 Food Handling*	E
SITSS00051 Food Safety Supervision	*SITSS00069 Food Safety Supervision*	E
SITSS00052 Hospitality Compliance	*SITSS00070 Hospitality Compliance*	E

Units of Competency

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
A = Application, EL = Elements, PE = Performance Evidence, KE = Knowledge Evidence, AC = Assessment Conditions, PC = Performance Criteria		
Asian Cookery		
SITHASC001 Prepare dishes using basic methods of Asian cookery	*SITHASC020 Prepare dishes using basic methods of Asian cookery*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHASC002 Prepare Asian appetisers and snacks	*SITHASC021 Prepare Asian appetisers and snacks*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC003 Prepare Asian stocks and soups	*SITHASC022 Prepare Asian stocks and soups*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC004 Prepare Asian sauces, dips and accompaniments	*SITHASC023 Prepare Asian sauces, dips and accompaniments*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC005 Prepare Asian salads	*SITHASC024 Prepare Asian salads*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC006 Prepare Asian rice and noodles	*SITHASC025 Prepare Asian rice and noodles*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC007 Prepare curry pastes and powders	*SITHASC026 Prepare curry pastes and powders*	N Removal of range of conditions

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
		Changes to PE, KE and AC
SITHASC008 Prepare Asian cooked dishes	*SITHASC027 Prepare Asian cooked dishes*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC009 Prepare Asian desserts	*SITHASC028 Prepare Asian desserts*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC010 Prepare Japanese cooked dishes	*SITHASC029 Prepare Japanese cooked dishes*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC011 Prepare sashimi	*SITHASC030 Prepare sashimi*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC012 Prepare sushi	*SITHASC031 Prepare sushi*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC013 Produce Japanese desserts	*SITHASC032 Produce Japanese desserts*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC014 Prepare dim sum	*SITHASC033 Prepare dim sum*	N Removal of range of conditions Changes to PE, KE and AC
SITHASC015 Prepare Chinese roast meat and poultry dishes	*SITHASC034 Prepare Chinese roast meat and poultry dishes*	N Removal of range of conditions

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
		Changes to PE, KE and AC
SITHASC016 Prepare tandoori dishes	*SITHASC035 Prepare tandoori dishes*	E Removal of range of conditions Minor changes to PE, KE and AC
SITHASC017 Prepare Indian breads	*SITHASC036 Prepare Indian breads*	E Removal of range of conditions Minor changes to PE, KE and AC
SITHASC018 Prepare Indian sweetmeats	*SITHASC037 Prepare Indian sweetmeats*	E Removal of range of conditions Minor changes to PE, KE and AC
SITHASC019 Prepare Indian pickles and chutneys	*SITHASC038 Prepare Indian pickles and chutneys*	E Removal of range of conditions Minor changes to PE, KE and AC
Commercial Cookery and Catering		
SITHCCC001 Use food preparation equipment	*SITHCCC023 Use food preparation equipment*	E
SITHCCC002 Prepare and present simple dishes	*SITHCCC024 Prepare and present simple dishes*	E
SITHCCC003 Prepare and present sandwiches	*SITHCCC025 Prepare and present sandwiches*	E
SITHCCC004 Package prepared foodstuffs	*SITHCCC026 Package prepared foodstuffs*	E
SITHCCC005 Prepare dishes using basic methods of cookery	*SITHCCC027 Prepare dishes using basic methods of cookery*	N Removal of range of conditions Changes to PE, KE and AC
SITHCCC006 Prepare appetisers and salads	*SITHCCC028 Prepare appetisers and salads*	N

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
		Removal of range of conditions Changes to PE, KE and AC
SITHCCC007 Prepare stocks, sauces and soups	*SITHCCC029 Prepare stocks, sauces and soups*	N Removal of range of conditions Changes to PE, KE and AC
SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes	*SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
New Unit	*SITHCCC031 Prepare vegetarian and vegan dishes*	New unit
SITHCCC009 Produce cook-chill and cook-freeze foods	*SITHCCC032 Produce cook-chill and cook-freeze foods*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC010 Re-thermalise chilled and frozen foods	*SITHCCC033 Re-thermalise chilled and frozen foods*	N Addition of prerequisites Removal of range of conditions Changes to PE, KE and AC
SITHCCC011 Use cookery skills effectively	*SITHCCC034 Work effectively in a commercial kitchen*	N Title changed Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC012 Prepare poultry dishes	*SITHCCC035 Prepare poultry dishes*	N Addition of prerequisite

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
		Removal of range of conditions Changes to PE, KE and AC
SITHCCC013 Prepare seafood dishes	*SITHCCC036 Prepare seafood dishes*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC014 Prepare meat dishes	*SITHCCC037 Prepare meat dishes*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC015 Produce and serve food for buffets	*SITHCCC038 Produce and serve food for buffets*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC016 Produce pates and terrines	*SITHCCC039 Produce pates and terrines*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC017 Handle and serve cheese	*SITHCCC040 Handle and serve cheese*	N Removal of range of conditions Changes to PE, KE and AC
SITHCCC018 Prepare food to meet special dietary requirements	*SITHCCC042 Prepare food to meet special dietary requirements*	N Addition of prerequisite Removal of range of conditions Changes to A, PC, PE, KE and AC

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
SITHCCC019 Produce cakes, pastries and breads	*SITHCCC041 Produce cakes, pastries and breads*	N Removal of range of conditions Changes to PC, PE, KE and AC
SITHCCC020 Work effectively as a cook	*SITHCCC043 Work effectively as a cook*	N Addition of prerequisite Removal of range of conditions Changes to PC, PE, KE and AC
SITHCCC021 Prepare specialised food items	*SITHCCC044 Prepare specialised food items*	N Addition of prerequisite Removal of range of conditions Changes to PE, KE and AC
SITHCCC022 Prepare portion-controlled meat cuts and meat products		Deleted.
Kitchen Operations		
SITHKOP001 Clean kitchen premises and equipment	*SITHKOP009 Clean kitchen premises and equipment*	N Changes to PE, KE and AC
SITHKOP002 Plan and cost basic menus	*SITHKOP010 Plan and cost recipes*	N Title changed Removal of range of conditions Changes to A, EL, PC, PE, KE and AC
SITHKOP003 Plan and display buffets	*SITHKOP011 Plan and implement service of buffets*	N Title changed Removal of range of conditions Changes to A, EL, PC, PE, KE and AC
SITHKOP004 Develop menus for special dietary requirements	*SITHKOP012 Develop recipes for special dietary requirements*	N Title changed

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
		Addition of prerequisites Removal of range of conditions Changes to A, EL, PC, PE, KE and AC
SITHKOP005 Coordinate cooking operations	*SITHKOP013 Plan cooking operations*	N Title changed Removal of range of conditions Changes to A, EL, PC, PE, KE and AC
SITHKOP006 Plan catering for events or functions	*SITHKOP014 Plan catering for events or functions*	N Removal of range of conditions Changes to PE, KE and AC
SITHKOP007 Design and cost menus	*SITHKOP015 Design and cost menus*	N Addition of prerequisite Removal of range of conditions Changes to EL, PC, PE, KE and AC
SITHKOP008 Select catering systems	*SITHKOP016 Select catering systems*	N Removal of range of conditions Changes to AC
Patisserie		
SITHPAT001 Produce cakes	*SITHPAT0011 Produce cakes*	N Removal of range of conditions Changes to PE, KE and AC
SITHPAT002 Produce gateaux, torten and cakes	*SITHPAT012 Produce specialised cakes*	N Title changed Removal of range of conditions Changes to PE, KE and AC

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
SITHPAT003 Produce pastries	*SITHPAT013 Produce pastries*	N Removal of range of conditions Changes to PE, KE and AC
SITHPAT004 Produce yeast-based bakery products	*SITHPAT014 Produce yeast-based bakery products*	N Removal of range of conditions Changes to PE, KE and AC
SITHPAT005 Produce petits fours	*SITHPAT015 Produce petits fours*	N Removal of range of conditions Changes to PC, PE, KE and AC
SITHPAT006 Produce desserts	*SITHPAT016 Produce desserts*	N Removal of range of conditions Changes to PC, PE, KE and AC
SITHPAT007 Prepare and model marzipan	*SITHPAT017 Prepare and model marzipan*	E
SITHPAT008 Produce chocolate confectionery	*SITHPAT018 Produce chocolate confectionery*	N Removal of range of conditions Changes to PE, KE and AC
SITHPAT009 Model sugar-based decorations	*SITHPAT019 Model sugar-based decorations*	N Removal of range of conditions Changes to PE, KE and AC
SITHPAT010 Design and produce sweet buffet showpieces	*SITHPAT020 Design and produce sweet buffet showpieces*	E
Food Safety		
SITXFSA001 Use hygienic practices for food safety	*SITXFSA005 Use hygienic practices for food safety*	N

Previous Unit Code and Title	New Unit Code and Title	Comment in Relation to Unit E = equivalent N = not equivalent
		Changes to PC, PE, KE and AC
SITXFSA002 Participate in safe food handling practices	*SITXFSA006 Participate in safe food handling practices*	N Changes to PC, PE, KE and AC
SITXFSA003 Transport and store food	*SITXFSA007 Transport and store food*	E
SITXFSA004 Develop and implement a food safety program	*SITXFSA008 Develop and implement a food safety program*	N Addition of prerequisites Changes to PC, PE, KE and AC
Inventory		
SITXINV001 Receive and store stock *SITXINV002 Maintain the quality of perishable items*	*SITXINV006 Receive, store and maintain stock*	N Unit supersedes and merges content from two previous units
SITXINV003 Purchase goods	*SITXINV007 Purchase goods*	E
SITXINV004 Control stock	*SITXINV008 Control stock*	E
SITXINV005 Establish stock and purchasing and control systems		This unit will be addressed as part of the upcoming hospitality project.

Questions for Consideration

The following series of questions has been developed to guide feedback for Draft 2 of the Cookery Training Package Products.

Qualifications

- Do the qualifications provide a clear and accurate description of the skills outcomes for the qualification?
- Are the packaging rules for the core composition of Units attainable at the various qualification levels?

Skill Sets

- Do the skill sets reflect the skill requirements for workers in the sector?
- Is the composition of Units suitable for workers seeking to broaden their skills?

Suite of Units of Competency

- Are all draft Units required? Should any be deleted? Are any additional Units required?
- Are there any essential prerequisites that should be nominated?

Titles and Application Statements - Units of Competency

- Does the Title reflect the skill being described? Could any Title be changed to better indicate what the Unit covers?
- Does the Application Statement provide a clear and accurate description of the skill being described?

Elements and Performance Criteria

- Do the Elements and Performance Criteria accurately describe what people do in these job roles? If not, what could be added?
- Do the Performance Criteria adequately describe the level of proficiency?

Performance Evidence

- Would the types of evidence prove that a person is competent in all the Unit outcomes, including Performance Criteria, Foundation Skills and Knowledge?
- Is the suggested volume (sufficiency) of evidence appropriate? Too little, too much?
- Are the statements clear? Would assessors understand exactly what they must do?

Knowledge Evidence

- What is the essential knowledge required of an individual to perform the tasks described in the Performance Criteria? Is the Knowledge Evidence requirement specific enough? Is there anything which should be added or deleted?
- What is the breadth and depth of knowledge required? Is this described well enough to assist assessors in understanding the scope?

Assessment Conditions

- Are the nominated environments appropriate?
- Are the statements clear? Would assessors understand what they must provide for assessment?

Appendix A: Training Package Unit of Competency Terminology Guide

Units of Competency specify the skills and knowledge a learner needs in order to complete a work task. Each Unit of Competency has associated Assessment Requirements, which detail what a learner must know and demonstrate in order to be deemed competent, along with any special conditions which apply to the assessment of competency.

UNIT CODE	Unique code which identifies the Unit of Competency
UNIT TITLE	The Unit Title is a brief statement of the outcome of the Unit of Competency, i.e. what the task is that learners will be able to complete once they are deemed competent
APPLICATION	The application summarises: • the content of the Unit of Competency and the skill area it addresses • any relationship with other Units of Competency • any licensing requirements or relevant legislation. and elaborates the Unit of Competency's scope, purpose and operation in different contexts - for example, by showing how it applies in the workplace.
PREREQUISITE UNIT	Prerequisites are other Units of Competency or in some cases licences, etc. that a learner must complete before undertaking this Unit of Competency. This may be in order to provide underpinning skills or knowledge that is essential for a learner to undertake this Unit.
ELEMENTS	The Elements are the basic themes of the Unit of Competency. They describe the significant functions that form part of the work task that the Unit of Competency covers.
PERFORMANCE CRITERIA	The Performance Criteria specify the required steps that enable the learner to undertake the work task.
Assessment Requirements	
PERFORMANCE EVIDENCE	Identifies what a learner must demonstrate in order to be deemed competent at the work task.
KNOWLEDGE EVIDENCE	Identifies what a learner needs to know to perform the work task effectively.

ASSESSMENT CONDITIONS	Assessment Conditions provide the context for the Unit of Competency, describing essential operating conditions that must be present for assessment, depending on the work situation, needs of the candidate, accessibility of the items required, and local industry and regional contexts. They may specify any of the following: • The conditions under which competency must be assessed, including variables such as the assessment environment or necessary equipment or tools • Whether or not the Unit must be assessed in the workplace or may also be assessed via simulation • Resource implications, for example access to particular equipment, infrastructure or situations • Any required characteristics of the assessor, e.g. whether the assessor must hold a higher qualification in that field, etc.