SKILLSIQ

CAPABLE PEOPLE MAKE CLEVER BUSINESS

Cookery
Consultation Guide
August 2019

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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 Employment, Skills, Small and Family Business to support the Industry Reference Committees (IRCs) responsible for the development and maintenance of training packages including the SIT Tourism Travel and Hospitality Training Package.

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.[1] The AISC endorsed the update work proposed and a sub-committee of the IRC was formed to oversee and guide this project.

The members of this sub-committee are:

Bradley Woods (IRC Chair)	Australian Hotels Association WA
John Hart (IRC Deputy Chair)	Restaurant and Catering Australia
Stephen Lunn	Australian Culinary Federation
Iain McDougall	Hospitality Group Training WA
David Gigg	Compass Group

[1] Further information regarding the Hospitality sector's key drivers for change and skills needs, as well as the IRC's proposed response, is outlined in the *2018 Tourism, Travel and Hospitality IRC Industry Skills Forecast*.

In January and February 2019, a discussion paper was released to gather feedback and input from industry. This feedback was then considered by the sub-committee when devising Draft 1 of the updated Training Package Products.

The resulting Draft 1 Training Package Products are now available for comment.

Consultation Activities and Timelines

National consultation for Draft 1 is open from 14 August to 9 October 2019. During this period input will be sought on the following training package products relating to Cookery:

- 9 Qualifications
- 5 Skill Sets
- 68 Units of Competency and associated Assessment Requirements.

SkillsIQ will be undertaking a number of key activities to engage community stakeholders and VET professionals. Further details are posted on the SkillsIQ website here:

https://www.skillsiq.com.au/CurrentProjectsandCaseStudies/CookeryTPD

Feedback can also be provided **online** via the SkillsIQ Feedback Forum, accessed at

https://www.skillsiq.com.au/FeedbackForum/TrainingPackages1/SITTourismTravelandHospitality/CookeryDraft1

When accessing the Feedback Forum, please first refer to the "How To" guide located on the page. It will provide directions for leaving and submitting comments.

Following the close of the consultation period, feedback received will be collated and evaluated by the Cookery Sub-Committee and the IRC. This feedback will inform the development of the Validation Draft.

To remain up to date with project developments, subscribe to SkillsIQ at:
http://www.skillsiq.com.au/Subscribetoournewsletter.aspx

About this Consultation Guide

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

- list of Draft 1 Training Package Products (9 Qualifications, 5 Skill Sets 68 Units of Competency and associated Assessment Requirements)
- mapping of Qualifications and Units
- key consultation questions on which SkillsIQ seeks feedback to provide information to the IRC.

Contact details

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List of Cookery Qualifications

Qualification Code	Qualification Title
SIT20419	Certificate II in Cookery
SIT30819	Certificate III in Cookery
SIT30919	Certificate III in Catering
SIT31019	Certificate III in Patisserie
SIT31119	Certificate III in Asian Cookery
SIT40519	Certificate IV in Kitchen Management
SIT40619	Certificate IV in Catering Management
SIT40719	Certificate IV in Patisserie
SIT40819	Certificate IV in Asian Cookery

List of Cookery Skill Sets

Skill Set Title
Kitchen Management
Supervision of Cookery Apprentices
Food Handling
Food Safety Supervision
Hospitality Compliance

List of Cookery Units and Prerequisites

Unit Code	Unit Title	Prerequisite(s)
SITHASC001	Prepare dishes using basic methods of Asian cookery	SITXFSA001 Use hygienic practices for food safety
SITHASC002	Prepare Asian appetisers and snacks	SITXFSA001 Use hygienic practices for food safety
SITHASC003	Prepare Asian stocks and soups	SITXFSA001 Use hygienic practices for food safety
SITHASC004	Prepare Asian sauces, dips and accompaniments	SITXFSA001 Use hygienic practices for food safety
SITHASC005	Prepare Asian salads	SITXFSA001 Use hygienic practices for food safety
SITHASC006	Prepare Asian rice and noodles	SITXFSA001 Use hygienic practices for food safety

Unit Code	Unit Title	Prerequisite(s)
SITHASC007	Prepare curry pastes and powders	SITXFSA001 Use hygienic practices for food safety
SITHASC008	Prepare Asian cooked dishes	SITXFSA001 Use hygienic practices for food safety
SITHASC009	Prepare Asian desserts	SITXFSA001 Use hygienic practices for food safety
SITHASC010	Prepare Japanese cooked dishes	SITXFSA001 Use hygienic practices for food safety
SITHASC011	Prepare sashimi	SITXFSA001 Use hygienic practices for food safety
SITHASC012	Prepare sushi	SITXFSA001 Use hygienic practices for food safety
SITHASC013	Produce Japanese desserts	SITXFSA001 Use hygienic practices for food safety
SITHASC014	Prepare dim sum	SITXFSA001 Use hygienic practices for food safety
SITHASC015	Prepare Chinese roast meat and poultry dishes	SITXFSA001 Use hygienic practices for food safety
SITHASC016	Prepare tandoori dishes	SITXFSA001 Use hygienic practices for food safety
SITHASC017	Prepare Indian breads	SITXFSA001 Use hygienic practices for food safety
SITHASC018	Prepare Indian sweetmeats	SITXFSA001 Use hygienic practices for food safety
SITHASC019	Prepare Indian pickles and chutneys	SITXFSA001 Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment	SITXFSA001 Use hygienic practices for food safety
SITHCCC002	Prepare and present simple dishes	SITXFSA001 Use hygienic practices for food safety
SITHCCC003	Prepare and present sandwiches	SITXFSA001 Use hygienic practices for food safety
SITHCCC004	Package prepared foodstuffs	SITXFSA001 Use hygienic practices for food safety

Unit Code	Unit Title	Prerequisite(s)
SITHCCC005	Prepare dishes using basic methods of cookery	SITXFSA001 Use hygienic practices for food safety
SITHCCC006	Prepare appetisers and salads	SITXFSA001 Use hygienic practices for food safety
SITHCCC007	Prepare stocks, sauces and soups	SITXFSA001 Use hygienic practices for food safety
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	SITXFSA001 Use hygienic practices for food safety
SITHCCC009	Produce cook-chill and cook-freeze foods	SITXFSA001 Use hygienic practices for food safety
SITHCCC010	Re-thermalise chilled and frozen foods	SITXFSA001 Use hygienic practices for food safety
SITHCCC023	Use cookery skills effectively	SITXFSA001 Use hygienic practices for food safety
SITHCCC012	Prepare poultry dishes	SITXFSA001 Use hygienic practices for food safety
SITHCCC013	Prepare seafood dishes	SITXFSA001 Use hygienic practices for food safety
SITHCCC014	Prepare meat dishes	SITXFSA001 Use hygienic practices for food safety
SITHCCC015	Produce and serve food for buffets	SITXFSA001 Use hygienic practices for food safety
SITHCCC016	Produce pates and terrines	SITXFSA001 Use hygienic practices for food safety
SITHCCC017	Handle and serve cheese	SITXFSA001 Use hygienic practices for food safety
SITHCCC018	Prepare food to meet special dietary requirements	SITXFSA001 Use hygienic practices for food safety
SITHCCC019	Produce cakes, pastries and breads	SITXFSA001 Use hygienic practices for food safety
SITHCCC024	Work effectively as a cook	SITXFSA001 Use hygienic practices for food safety
SITHCCC021	Prepare specialised food items	SITXFSA001 Use hygienic practices for food safety

Unit Code	Unit Title	Prerequisite(s)
SITHCCC022	Prepare portion-controlled meat cuts	SITXFSA001 Use hygienic practices for food safety
SITHKOP001	Clean kitchen premises and equipment	SITXFSA001 Use hygienic practices for food safety
SITHKOP002	Plan and cost basic menus	Nil
SITHKOP003	Plan and display buffets	SITXFSA001 Use hygienic practices for food safety
SITHKOP004	Develop menus for special dietary requirements	Nil
SITHKOP005	Coordinate cooking operations	SITXFSA001 Use hygienic practices for food safety
SITHKOP006	Plan catering for events or functions	Nil
SITHKOP007	Design and cost menus	Nil
SITHKOP008	Select catering systems	Nil
SITHPAT001	Produce cakes	SITXFSA001 Use hygienic practices for food safety
SITHPAT002	Produce gateaux, torten and cakes	SITXFSA001 Use hygienic practices for food safety
SITHPAT003	Produce pastries	SITXFSA001 Use hygienic practices for food safety
SITHPAT004	Produce yeast-based bakery products	SITXFSA001 Use hygienic practices for food safety
SITHPAT005	Produce petits fours	SITXFSA001 Use hygienic practices for food safety
SITHPAT006	Produce desserts	SITXFSA001 Use hygienic practices for food safety
SITHPAT007	Prepare and model marzipan	SITXFSA001 Use hygienic practices for food safety
SITHPAT008	Produce chocolate confectionery	SITXFSA001 Use hygienic practices for food safety
SITHPAT009	Model sugar-based decorations	SITXFSA001 Use hygienic practices for food safety
SITHPAT010	Design and produce sweet buffet showpieces	SITXFSA001 Use hygienic practices for food safety
SITXFSA001	Use hygienic practices for food safety	Nil
SITXFSA002	Participate in safe food handling practices	Nil

Unit Code	Unit Title	Prerequisite(s)
SITXFSA003	Transport and store food	Nil
SITXFSA004	Develop and implement a food safety program	Nil
SITXINV001	Receive and store stock	Nil
SITXINV002	Maintain the quality of perishable items	SITXFSA001 Use hygienic practices for food safety
SITXINV003	Purchase goods	Nil
SITXINV004	Control stock	Nil
SITXINV005	Establish stock purchasing and control systems	Nil

Qualification Mapping

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	SIT20419 Certificate II in Cookery	N Change to title Packaging of core and elective units changed Changes to core units of competency: BSBWOR203 removed Changes to various elective units of competency and groupings.
SIT20516 Certificate II in Asian Cookery	SIT20519 Certificate II in Asian Cookery	Deleted.
SIT30816 Certificate III in Commercial Cookery	SIT30819 Certificate III in Cookery	N Change to title Packaging of core and elective units changed Changes to core units of competency: BSBSUS201 removed; BSBWOR203 removed; SITXINV001 added Changes to various elective units of competency and groupings.
SIT30916 Certificate III in Catering Operations	SIT30919 Certificate III in Catering	N Change to title Packaging of core and elective units changed

Previous Qualification Code and Title	New Qualification Code and Title	Comment in relation to Qualification E = equivalent N = not equivalent
		Changes to core units of competency: BSBSUS201 removed; BSBWOR203 removed; SITXCOM002 removed; SITHCCC011 added; SITXINV001 added Changes to various elective units of competency and groupings.
SIT31016 Certificate III in Patisserie	SIT31019 Certificate III in Patisserie	N Packaging of core and elective units changed Changes to core units of competency: BSBSUS201 removed; BSBWOR203 removed; SITXINV001 added Changes to various elective units of competency and groupings.
SIT31116 Certificate III in Asian Cookery	SIT31119 Certificate III in Asian Cookery	N Packaging of core and elective units changed Changes to core units of competency: BSBSUS201 removed; SITXHRM002 added; SITXINV001 added Changes to various elective units of competency and groupings.
SIT40516 Certificate IV in Commercial Cookery	SIT40519 Certificate IV in Kitchen Management	N Change to title Packaging of core and elective units changed Changes to core units of competency: BSBSUS201 removed; BSBWOR203 removed; SITXCOM002 removed; SITHCCC011 added; SITXINV001 added Changes to various elective units of competency and groupings.

Previous Qualification Code and Title	New Qualification Code and Title	Comment in relation to Qualification E = equivalent N = not equivalent
SIT40616 Certificate IV in Catering Operations	SIT40619 Certificate IV in Catering Management	N Change to title Packaging of core and elective units changed Changes to core units of competency: BSBSUS201 removed; BSBDIV501 added; SITHCCC011 added; SITXHRM002 added; SITXHRM003 added; SITXINV001 added Changes to various elective units of competency and groupings.
SIT40716 Certificate IV in Patisserie	SIT40719 Certificate IV in Patisserie	N Packaging of core and elective units changed Changes to core units of competency: BSBSUS401 removed; SITXHRM002 added; SITXINV001 added Changes to various elective units of competency and groupings.
SIT40816 Certificate IV in Asian Cookery	SIT40819 Certificate IV in Asian Cookery	N Packaging of core and elective units changed Changes to core units of competency: BSBSUS401 removed; SITXHRM002 added; SITXINV001 added Changes to various elective units of competency and groupings.

Unit of Competency Mapping

Previous Unit Code and Title SIT V1.2	New Unit Code and Title SIT V2.0	Comment in relation to Unit E = equivalent N = not equivalent
Asian Cookery (ASC)		
SITHASC001 Prepare dishes using basic methods of Asian cookery	SITHASC001 Prepare dishes using basic methods of Asian cookery	E
SITHASC002 Prepare Asian appetisers and snacks	SITHASC002 Prepare Asian appetisers and snacks	E
SITHASC003 Prepare Asian stocks and soups	SITHASC003 Prepare Asian stocks and soups	E
SITHASC004 Prepare Asian sauces, dips and accompaniments	SITHASC004 Prepare Asian sauces, dips and accompaniments	E
SITHASC005 Prepare Asian salads	SITHASC005 Prepare Asian salads	E
SITHASC006 Prepare Asian rice and noodles	SITHASC006 Prepare Asian rice and noodles	E
SITHASC007 Prepare curry pastes and powders	SITHASC007 Prepare curry pastes and powders	E
SITHASC008 Prepare Asian cooked dishes	SITHASC008 Prepare Asian cooked dishes	E
SITHASC009 Prepare Asian desserts	SITHASC009 Prepare Asian desserts	E
SITHASC010 Prepare Japanese cooked dishes	SITHASC010 Prepare Japanese cooked dishes	E
SITHASC011 Prepare sashimi	SITHASC011 Prepare sashimi	E
SITHASC012 Prepare sushi	SITHASC012 Prepare sushi	E
SITHASC013 Produce Japanese desserts	SITHASC013 Produce Japanese desserts	E
SITHASC014 Prepare dim sum	SITHASC014 Prepare dim sum	E
SITHASC015 Prepare Chinese roast meat and poultry dishes	SITHASC015 Prepare Chinese roast meat and poultry dishes	E
SITHASC016 Prepare tandoori dishes	SITHASC016 Prepare tandoori dishes	E
SITHASC017 Prepare Indian breads	SITHASC017 Prepare Indian breads	E
SITHASC018 Prepare Indian sweetmeats	SITHASC018 Prepare Indian sweetmeats	E
SITHASC019 Prepare Indian pickles and chutneys	SITHASC019 Prepare Indian pickles and chutneys	E
Commercial Cookery and Catering (CCC)		
SITHCCC001 Use food preparation equipment	SITHCCC001 Use food preparation equipment	E

Previous Unit Code and Title SIT V1.2	New Unit Code and Title SIT V2.0	Comment in relation to Unit E = equivalent N = not equivalent
SITHCCC002 Prepare and present simple dishes	SITHCCC002 Prepare and present simple dishes	E
SITHCCC003 Prepare and present sandwiches	SITHCCC003 Prepare and present sandwiches	E
SITHCCC004 Package prepared foodstuffs	SITHCCC004 Package prepared foodstuffs	E
SITHCCC005 Prepare dishes using basic methods of cookery	SITHCCC005 Prepare dishes using basic methods of cookery	E
SITHCCC006 Prepare appetisers and salads	SITHCCC006 Prepare appetisers and salads	E
SITHCCC007 Prepare stocks, sauces and soups	SITHCCC007 Prepare stocks, sauces and soups	E
SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes	SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes	E
SITHCCC009 Produce cook-chill and cook-freeze foods	SITHCCC009 Produce cook-chill and cook-freeze foods	E
SITHCCC010 Re-thermalise chilled and frozen foods	SITHCCC010 Re-thermalise chilled and frozen foods	E
SITHCCC011 Use cookery skills effectively	SITHCCC023 Use cookery skills effectively	N Changes to elements and performance criteria.
SITHCCC012 Prepare poultry dishes	SITHCCC012 Prepare poultry dishes	E
SITHCCC013 Prepare seafood dishes	SITHCCC013 Prepare seafood dishes	E
SITHCCC014 Prepare meat dishes	SITHCCC014 Prepare meat dishes	E
SITHCCC015 Produce and serve food for buffets	SITHCCC015 Produce and serve food for buffets	E
SITHCCC016 Produce pates and terrines	SITHCCC016 Produce pates and terrines	E
SITHCCC017 Handle and serve cheese	SITHCCC017 Handle and serve cheese	E
SITHCCC018 Prepare food to meet special dietary requirements	SITHCCC018 Prepare food to meet special dietary requirements	E
SITHCCC019 Produce cakes, pastries and breads	SITHCCC019 Produce cakes, pastries and breads	E
SITHCCC020 Work effectively as a cook	SITHCCC024 Work effectively as a cook	N Changes to elements and performance criteria.
SITHCCC021 Prepare specialised food items	SITHCCC021 Prepare specialised food items	E

Previous Unit Code and Title SIT V1.2	New Unit Code and Title SIT V2.0	Comment in relation to Unit E = equivalent N = not equivalent
SITHCCC022 Prepare portion-controlled meat cuts	SITHCCC022 Prepare portion-controlled meat cuts	E
Kitchen Operations (KOP)		
SITHKOP001 Clean kitchen premises and equipment	SITHKOP001 Clean kitchen premises and equipment	E
SITHKOP002 Plan and cost basic menus	SITHKOP002 Plan and cost basic menus	E
SITHKOP003 Plan and display buffets	SITHKOP003 Plan and display buffets	E
SITHKOP004 Develop menus for special dietary requirements	SITHKOP004 Develop menus for special dietary requirements	E
SITHKOP005 Coordinate cooking operations	SITHKOP005 Coordinate cooking operations	E
SITHKOP006 Plan catering for events or functions	SITHKOP006 Plan catering for events or functions	E
SITHKOP007 Design and cost menus	SITHKOP007 Design and cost menus	E
SITHKOP008 Select catering systems	SITHKOP008 Select catering systems	E
Patisserie (PAT)		
SITHPAT001 Produce cakes	SITHPAT001 Produce cakes	E
SITHPAT002 Produce gateaux, torten and cakes	SITHPAT002 Produce gateaux, torten and cakes	E
SITHPAT003 Produce pastries	SITHPAT003 Produce pastries	E
SITHPAT004 Produce yeast-based bakery products	SITHPAT004 Produce yeast-based bakery products	E
SITHPAT005 Produce petits fours	SITHPAT005 Produce petits fours	E
SITHPAT006 Produce desserts	SITHPAT006 Produce desserts	E
SITHPAT007 Prepare and model marzipan	SITHPAT007 Prepare and model marzipan	E
SITHPAT008 Produce chocolate confectionery	SITHPAT008 Produce chocolate confectionery	E
SITHPAT009 Model sugar-based decorations	SITHPAT009 Model sugar-based decorations	E
SITHPAT010 Design and produce sweet buffet showpieces	SITHPAT010 Design and produce sweet buffet showpieces	E

Previous Unit Code and Title SIT V1.2	New Unit Code and Title SIT V2.0	Comment in relation to Unit E = equivalent N = not equivalent
Cross-Sector (X)		
Food Safety (FSA)		
SITXFSA001 Use hygienic practices for food safety	SITXFSA001 Use hygienic practices for food safety	E
SITXFSA002 Participate in safe food handling practices	SITXFSA002 Participate in safe food handling practices	E
SITXFSA003 Transport and store food	SITXFSA003 Transport and store food	E
SITXFSA004 Develop and implement a food safety program	SITXFSA004 Develop and implement a food safety program	E
Inventory (INV)		
SITXINV001 Receive and store stock	SITXINV001 Receive and store stock	E
SITXINV002 Maintain the quality of perishable items	SITXINV002 Maintain the quality of perishable items	E
SITXINV003 Purchase goods	SITXINV003 Purchase goods	E
SITXINV004 Control stock	SITXINV004 Control stock	E
SITXINV005 Establish stock purchasing and control systems	SITXINV005 Establish stock purchasing and control systems	E

Questions for Consideration

The following specific questions have been developed to clarify detailed information within the Draft 1 of the Cookery Training Package Products.

QUALIFICATIONS

Certificate III in Catering

- Does this qualification meet the requirements for the job roles as specified in the qualification description?
- Does this qualification meet the requirements for the job role of "Catering Assistant"? If not, what are the specific requirements for this role that are missing?
- Should the focus of the qualification be changed to include a front-of-house option for a counter-hand style of catering assistant, who assembles meals and serves them to customers (without requiring the underpinning cookery skills)?

Potential merging of Certificate III in Cookery and Certificate III in Catering

- Should the Certificate III in Cookery and the Certificate III in Catering be merged into one qualification that covers all of the associated job roles?
- If so, what, if any, changes would be required to packaging of core and elective units of competency to allow flexibility for a learner to pursue either outcome?

UNITS OF COMPETENCY

- In respect to the following three units of competency:
  - *SITHCCC012 Prepare poultry dishes*
  - *SITHCCC013 Prepare seafood dishes*
  - *SITHCCC014 Prepare meat dishes*

  Do these units meet the requirements for skills and knowledge for the job outcomes of the qualifications in which they are used? If not, what skills are required to be included in these units to ensure they meet the job outcome/s?
- What additional information on allergens should be added to *SITHCCC018 Prepare food to meet special dietary requirements*?
- Should the following two prerequisites be added to the unit *SITHPAT010 Design and produce sweet buffet showpieces*:
  - *SITHPAT008 Produce chocolate confectionary*
  - *SITHPAT009 Model sugar based decorations*
- What additional aspects of allergens and eggs should be added to the unit *SITXFSA001 Use hygienic practices for food safety* in order to ensure safety of food served to customers?
- Should the unit *SITXWHS001 Participate in safe work practices* be listed as a prerequisite for cookery units, to ensue that safety and hygiene skills are acquired and demonstrated before any cookery takes place? If so, to which units should this prerequisite be applied?
- Is there sufficient coverage of the issues of employee well-being, including mental health, bullying and work-life balance in the current units of competency? If not, what are the gaps? Should these be addressed by adding content to existing units of competency or should a new unit of competency be developed to address these issues?

SKILL SETS

- Are all of the proposed skill sets required?
- Should any changes be made to the units included in the skill sets?

The following series of general questions have been developed to guide feedback for Draft 1 of the Cookery Training Package Products.

Qualifications

- Does each qualification reflect the skills and knowledge required by the job outcome?
- Are the core units appropriate and required by all workers in these roles?
- Is there sufficient flexibility through electives to allow for diverse work contexts?

Suite of units of competency

- Are all draft units required? Should any be deleted?
- Are there any essential prerequisites that should be nominated?
- Are there any existing prerequisites that are no longer required?
- Are there any additional units of competency required?

Titles and Application statement - units of competency

- Does the title reflect the skill being described? Could any 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 cookery 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 in order 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 understand the scope?

Assessment Conditions

- Are the nominated environments appropriate?
- Are the equipment lists appropriate to the tasks within the unit of competency?
- 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 demonstrate and know, 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 is the task 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 • 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.