Updating Training Package Products – Cookery Qualifications

Consultation Briefing Paper

January 2019

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1.0   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 to various associations, including the Australian Culinary Federation (ACF), a peak body representing chefs, cooks, apprentices and culinary students, 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 commercial 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 the Hospitality sector, including Cookery and Kitchen Operations, be conducted.[1] The AISC endorsed the update work proposed in mid-2018 and the work is now referred to as the 'Commercial Cookery Training Package Project'.

The aim of this paper is to outline:

- the Qualifications, respective Units of Competency and Skill Sets in scope to be updated (*Section 2.0*)
- **a summary of the key changes proposed to the Training Package Products in scope** (*Section 3.0*)
- the stages and timings involved for the Training Package update work (*Section 4.0*).

The existing Training Package Products, as well as the Qualification structure and pathways, are outdated and do not reflect the current (or emerging) skills and operational needs of the sector. The changes proposed to the Training Package Products are therefore significant.

Prior to updating Qualification structures and drafting new Products, the Tourism, Travel and Hospitality IRC wishes to seek preliminary feedback on the key changes proposed in order to ensure that future updates are in line with the sector's needs.

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[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*.

2.0   Training Package Products in scope

10 Qualifications

SIT20416	Certificate II in Kitchen Operations	SIT31116	Certificate III in Asian Cookery
SIT20516	Certificate II in Asian Cookery	SIT40516	Certificate IV in Commercial Cookery
SIT30816	Certificate III in Commercial Cookery	SIT40616	Certificate IV in Catering Operations
SIT30916	Certificate III in Catering Operations	SIT40716	Certificate IV in Patisserie
SIT31016	Certificate III in Patisserie	SIT40816	Certificate IV in Asian Cookery

5 Skill Sets

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SITSS00054	Kitchen Management	SITSS00051	Food Safety Supervision
SITSS00057	Supervision of Cookery Apprentices	SITSS00052	Hospitality Compliance
SITSS00050	Food Handling		

68 Units of Competency

SITHASC001	Prepare dishes using basic methods of Asian cookery	SITHCCC016	Produce pates and terrines
		SITHCCC017	Handle and serve cheese
SITHASC002	Prepare Asian appetisers and snacks	SITHCCC018	Prepare food to meet special dietary requirements
SITHASC003	Prepare Asian stocks and soups		
SITHASC004	Prepare Asian sauces, dips and accompaniments	SITHCCC019	Produce cakes, pastries and breads
		SITHCCC020	Work effectively as a cook
SITHASC005	Prepare Asian salads	SITHCCC021	Prepare specialised food items
SITHASC006	Prepare Asian rice and noodles	SITHCCC022	Prepare portion-controlled meat cuts
SITHASC007	Prepare curry pastes and powders	SITHKOP001	Clean kitchen premises and equipment
SITHASC008	Prepare Asian cooked dishes	SITHKOP002	Plan and cost basic menus
SITHASC009	Prepare Asian desserts	SITHKOP003	Plan and display buffets
SITHASC010	Prepare Japanese cooked dishes	SITHKOP004	Develop menus for special dietary requirements
SITHASC011	Prepare sashimi		
SITHASC012	Prepare sushi	SITHKOP005	Coordinate cooking operations
SITHASC013	Produce Japanese desserts	SITHKOP006	Plan catering for events or functions
SITHASC014	Prepare dim sum	SITHKOP007	Design and cost menus
SITHASC015	Prepare Chinese roast meat and poultry dishes	SITHKOP008	Select catering systems
SITHASC016	Prepare tandoori dishes	SITHPAT001	Produce cakes
SITHASC017	Prepare Indian breads	SITHPAT002	Produce gateaux, torten and cakes
SITHASC018	Prepare Indian sweetmeats	SITHPAT003	Produce pastries
SITHASC019	Prepare Indian pickles and chutneys	SITHPAT004	Produce yeast-based bakery products
SITHCCC001	Use food preparation equipment	SITHPAT005	Produce petits fours
SITHCCC002	Prepare and present simple dishes	SITHPAT006	Produce desserts
SITHCCC003	Prepare and present sandwiches	SITHPAT007	Prepare and model marzipan
SITHCCC004	Package prepared foodstuffs	SITHPAT008	Produce chocolate confectionery
SITHCCC005	Prepare dishes using basic methods of cookery	SITHPAT009	Model sugar-based decorations
SITHCCC006	Prepare appetisers and salads	SITHPAT010	Design and produce sweet buffet showpieces
SITHCCC007	Prepare stocks, sauces and soups		
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	SITXFSA001	Use hygienic practices for food safety
		SITXFSA002	Participate in safe food handling practices
SITHCCC009	Produce cook-chill and cook-freeze foods	SITXFSA003	Transport and store food
SITHCCC010	Re-thermalise chilled and frozen foods	SITXFSA004	Develop and implement a food safety program
SITHCCC011	Use cookery skills effectively	SITXINV001	Receive and store stock
SITHCCC012	Prepare poultry dishes	SITXINV002	Maintain the quality of perishable items
SITHCCC013	Prepare seafood dishes	SITXINV003	Purchase goods
SITHCCC014	Prepare meat dishes	SITXINV004	Control stock
SITHCCC015	Produce and serve food for buffets	SITXINV005	Establish stock purchasing and control

3.0 Proposed changes – streamline, simplify and modernise

Figure 1 outlines the new pathway proposed for Vocational Education and Training (VET) Cookery Qualifications. The key proposed features are as follows:

a. Students may complete a *Certificate I in Hospitality*[2] and/or *Certificate II in Cookery* prior to commencing an Apprenticeship in cookery, or through a school-based pathway.

b. A sequence for studying Qualifications may be established via Entry Requirements. For example, prior to commencing a *Certificate III in Cookery*, individuals may need to have completed a *Certificate I in Hospitality* or a *Certificate II in Cookery*.

c. Existing Certificate II, III and IV qualifications in Commercial Cookery, Catering Operations and Asian Cookery will be consolidated into one Qualification per level:
   o *Certificate II in Cookery*
   o *Certificate III in Cookery*
   o *Certificate IV in Kitchen Management.*

d. *Certificate III in Patisserie* and *Certificate IV in Patisserie* will remain distinct Qualifications available for study.

e. The Certificate IV Qualification will be aimed at senior-level job roles and will include key skills and knowledge areas for managing and supervising kitchens and business operations. Studying specialisms in cooking with different meat and fish types will also be available at the Certificate IV level.

f. Students may progress further in management after a *Certificate IV in Kitchen Management* via existing Qualifications such as the *Diploma of Hospitality* or *Advanced Diploma of Hospitality*.

**Figure 1: Proposed pathway for Cookery Qualifications**

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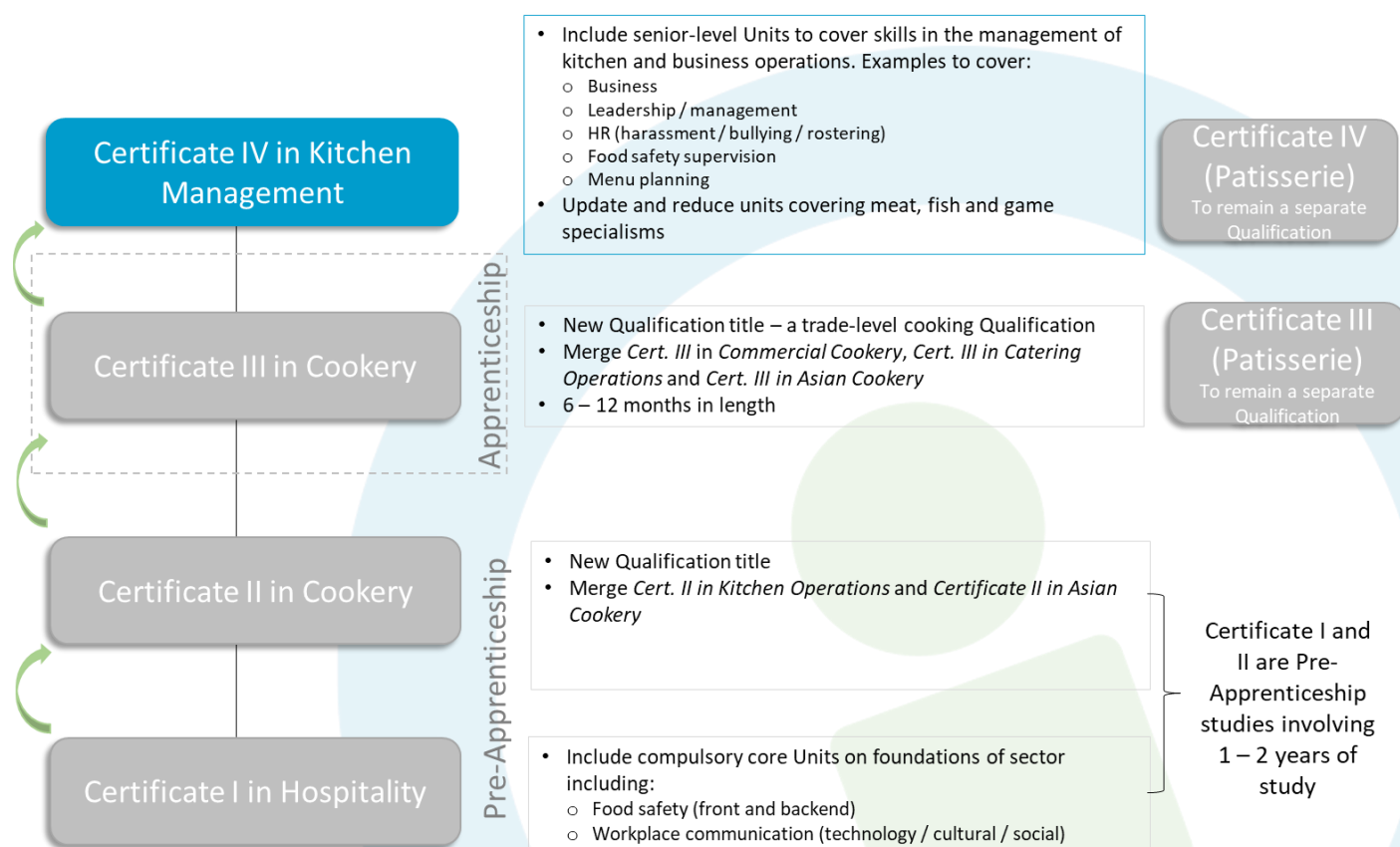
[2] This Qualification is not in scope for review in this project. This Qualification is proposed for review in 2019–20, along with other Hospitality-related Training Package Products.

4.0   Stages of review of Training Packages

Training Package reviews and updates involve a series of processes. This consultation forms part of the preliminary stages of the overall process (see **Figure 2**).

Figure 2: Stages of review and development of Training Packages – Commercial Cookery Training Package project
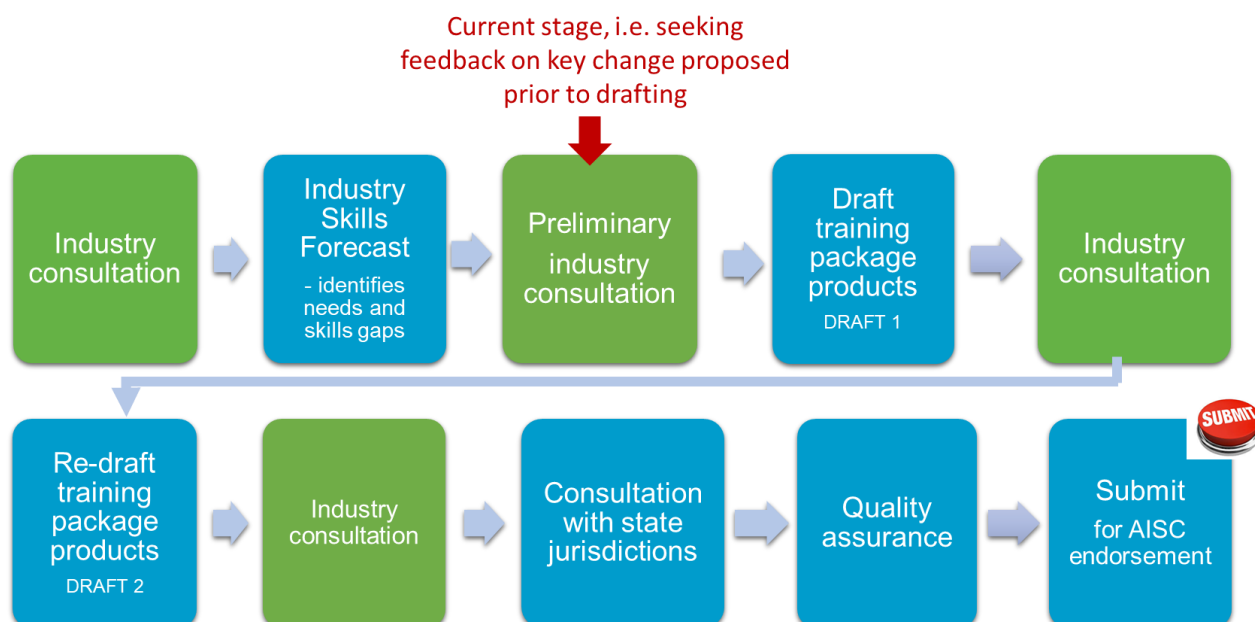
5.0   Providing feedback

National consultation on the proposed changes outlined in Section 3.0 of this paper is now open and will close at 5.00pm on Tuesday, 12 February 2019.

To register your feedback and/or any other comments or observations regarding this project, please use the SkillsIQ Online Feedback Form by clicking here.

You are encouraged to share this invitation to provide feedback with your peers and networks to ensure Training Package development work is in line with the needs of your sector.

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