

VTP455 Introduction to Asian Cookery

DESCRIPTION

This short program is for individuals wishing to explore Asian cookery and obtain the skills and knowledge required to use a range of basic Asian cookery methods to prepare dishes.

It applies to hospitality and catering organisations that offer any type of Asian cuisine and to cooks who usually work under the guidance of more senior chefs.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements, however all potential applicants will need to demonstrate an appropriate level of language and literacy skills and knowledge to undertake this program.

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston Campus Alice Springs Campus	This program is delivered over six (6) lessons (4) hours per lesson	Face to Face and practical hands-on delivery in a simulated commercial kitchen environment at CDU's Palmerston and Alice Springs Campus.

* Duration will vary depending on how long a student takes to reach the required competency level.

FEES

Fee Type	2024 Course Fees
NT Government Supported*	\$210.00
Full Fee	\$1,575.00

*This course is supported by the NT Government for domestic eligible students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [TAFE Fees and Payments](#)

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

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RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

RESOURCES

Students are issued with all required resources for this program.

STUDY AND CAREER PATHWAYS

This short program can be used by individuals interested in Asian cuisine as a study or pathway into cooking for the hospitality industry. Further training pathways from this program include but are not limited to SIT30821 Certificate III in Commercial Cookery.

Possible occupations relevant to this qualification include:

- Commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops

PROGRAM CONTENT

This training program covers two (02) units of competency taken from the SIT Tourism, Travel and Hospitality Training Package, which is recognised nationwide.

CORE UNITS

SITXFSA005	Use hygienic practices for food safety
SITHASC020	Prepare dishes using basic methods of Asian cookery

WITHDRAWING FROM A PROGRAM

You may withdraw from this program and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

CONTACT DETAILS

Culinary Arts and Hospitality

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T. 08 8946 7800 (PAL); 08 8959 5311 (ASP)
W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.