

VTP263 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 for 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
CDU Palmerston Campus CDU Alice Springs Campus CDU Katherine Rural Campus	This program is delivered over six (6) lessons (4) four hours per lesson.	Face to face and practical hands on delivery in simulated commercial kitchen environment at CDU Palmerston, Alice Springs or Katherine campus.

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

2022 FEES

The 2022 indicative fee for this course is \$157.50 for eligible students and receive an NT Domestic Subsidised place or \$1,312.50 for Domestic Full fee places.

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students, so contact us now to secure your place for 2022.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [VET Fees and Payments](#).

ASSESSMENT

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

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.

For WHS requirements students are to wear closed in shoes, trousers and polo shirt style top that covers shoulders

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 qualification include but are not limited to SIT30816 Certificate III in Commercial Cookery.

Possible occupations relevant to this program include:

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

PROGRAM CONTENT

This training program covers two (2) units of competency taken from the SIT Tourism, Travel and Hospitality Training Package, which is recognised nationwide.

UNITS

SITXFSA001	Use hygienic practices for food safety
SITHASC001	Prepare dishes using basic methods of Asian cookery

* Pre-requisite unit: SITXFSA001 Use hygienic practices for food safety

WITHDRAWING FROM A PROGRAM

You may withdraw from this program and receive, where relevant, a Statement of Attainment for the unit 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

E. student.central@cdu.edu.au
T. 1800 061 963 (free call)
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>.