

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.

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

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

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

^ Course timetable will be provided on application for the course.

^^ Information relating to study modes can be found in the 2026 TAFE Student Guide

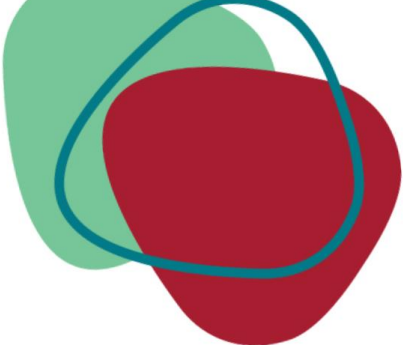
FEES

Fee Type	2026 Course Fees
NT Government Supported*	\$220.50
Flat Fee	\$480.00

*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. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

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

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

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](#).

CREDIT TRANSFER (CT)

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.

RESOURCES

Students are issued with all required resources for this program, including hair nets. Students are to wear long pants and shirts with sleeves and covered footwear during class.

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.

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.

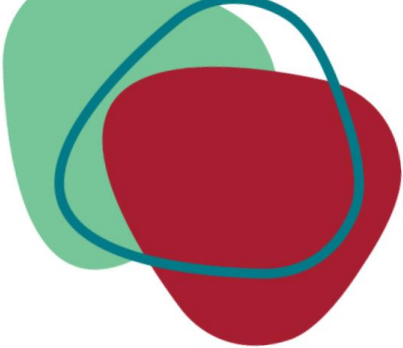
UNITS

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

* Pre-requisite unit SITXFSA005 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 all units of competency you have successfully completed.



SUPPORT SERVICES

The University provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support 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 - Life, Health and Wellbeing](#)

CONTACT DETAILS

Culinary Arts and Hospitality

E. vet.culinaryarts@cdu.edu.au
T. 08 8946 7800 (PAL)
W. <https://www.cdu.edu.au/tafe>

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