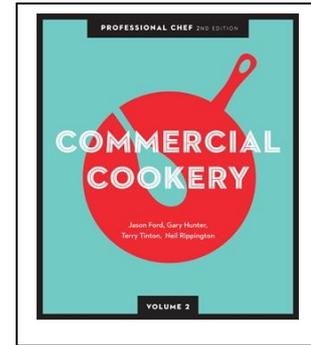


Brief Competency Mapping Grid

Professional Chef: Volume 2 Commercial Cookery, 2e
ISBN: 9780170245548
Ford/Hunter/Tinton/Rippington
Avail: Print, eBook, eChapters



Qualification Code and title:

SIT30813 Certificate III in Commercial Cookery

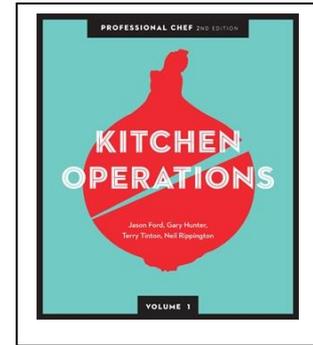
Professional Chef 2e is the ultimate guide for aspiring chefs looking to excel in their studies and progress towards a rewarding and stimulating career. It clearly explains the skills, techniques and theory needed to excel in your studies, succeed in the kitchen and compete for some of the finest jobs in the catering industry.

Chapter	Unit of Competency
1. Produce poultry dishes	SITHCCC301 Produce poultry dishes
2. Produce seafood dishes	SITHCCC302 Produce seafood dishes
3. Produce meat dishes	SITHCCC303 Produce meat dishes
4. Produce breads, cakes and pastries	SITHCCC308 Produce cakes, pastries and breads
5. Produce desserts	SITHPAT306 Produce desserts
6. Produce and serve food for buffets	SITHCCC304 Produce and serve food for buffets
7. Plan and cost menus	SITHKOP302 Plan and cost basic menus
8. Produce food that meets special dietary requirements	SITHCCC307 Prepare food to meet special dietary requirements
9. Work effectively as a cook	SITHCCC309 Work effectively as a cook
10. Coach others in job skills	SITXHRM301 Coach others in job skills
11. Prepare and serve cheese	SITHCCC306 Handle and serve cheese
12. Receive and store stock	SITXINV201 Receive and store stock
13. Source and use information on the hospitality industry	SITHIND201 Source and use information on the hospitality industry

Note: Detailed grid, mapping content to units of competency, elements and performance criteria is also available for purchase. Speak with your local Cengage VPG Consultant for more information.

Brief Competency Mapping Grid

Professional Chef: Volume 1 Kitchen Operations, 2e
ISBN: 9780170245555
Ford/Hunter/Tinton/Rippington
Avail: Print, eBook, eChapters



Qualification Code and title:

SIT20312 Certificate II in Kitchen Operations

Professional Chef 2e is the ultimate guide for aspiring chefs looking to excel in their studies and progress towards a rewarding and stimulating career. It clearly explains the skills, techniques and theory needed to excel in your studies, succeed in the kitchen and compete for some of the finest jobs in the catering industry.

Chapter	Unit of Competency – CORE
1. Work effectively with others	BSBWOR203 Work effectively with others
2. Participate in safe work practices	SITXWHS101 Participate in safe work practices
3. Use hygienic practices for food safety	SITXFSA101 Use hygienic practices for food safety
4. Clean kitchen premises and equipment	SITHKOP101 Clean kitchen premises and equipment
5. Maintain the quality of perishables	SITXINV202 Maintain the quality of perishable items
6. Use food preparation equipment	SITHCCC101 Use food preparation equipment
7. Produce simple dishes using basic methods	SITHCCC201 Produce dishes using basic methods of cookery
8. Use cookery skills effectively	SITHCCC207 Use cookery skills effectively
Chapter	Unit of Competency - ELECTIVES
9. Produce salads and appetisers	SITHCCC202 Produce appetisers and salads
10. Produce stocks, sauces and soups	SITHCCC203 Produce stocks, sauces and soups
11. Produce vegetable, fruit, egg and farinaceous dishes	SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
12. Preparing sandwiches	SITHCCC103 Prepare sandwiches
13. Participate in safe food handling processes	SITXFSA201 Participate in safe food handling practices
14. Participate in environmentally sustainable work practices	BSBSUS201 Participate in environmentally sustainable work practices

Note: Detailed grid, mapping content to units of competency, elements and performance criteria is also available for purchase. Speak with your local Cengage VPG Consultant for more information.