



TradeSET Report

Name:	Saw Ko Lin
TradeSET Number:	TS254349
My Trade:	Cook
Specialisation:	Cook

About TradeSET

TradeSET is a free service provided by Trades Recognition Australia (TRA) to help you understand how trade occupations operate in Australia and is part of the process for applicants applying for the:

1. 457 Skills Assessment Program (eligible applicants seeking skills assessments for temporary migration or to facilitate access to occupational licensing)
2. Offshore Skills Assessment Program (eligible applicants seeking skills assessments for permanent migration)
3. The Trades Recognition Service (eligible applicants seeking skills assessments for employment purposes or to facilitate access to occupational licensing); or
4. TradeSET may also be used as a guide for [Job Ready Program](#) participants

Your TradeSET report will also show any additional training you may require to work in Australia.

Skills assessments for the 457 Skills Assessment Program, the Offshore Skills Assessment Program and the Trades Recognition Service (TRS) are conducted by registered training organisations (RTOs) approved by TRA. Please read the relevant [457 Skills Assessment Program Applicant Guidelines](#), [Offshore Skills Assessment Program Applicant Guidelines](#) or [Trades Recognition Service Guidelines](#) for information, including eligibility requirements and how to locate a TRA-approved RTO.

Your TradeSET report must be given to the TRA-approved RTO conducting your skills assessment.

Important Notes:

The TradeSET report is not a formal skills assessment or a qualification. Persons applying for skilled migration are required to meet all requirements of the Department of Immigration and Border Protection (DIBP). This includes English language requirements and any other requirements as directed by DIBP. Further information about migration requirements can be found at <http://www.border.gov.au/>.



TradeSET Report

Name:	Saw Ko Lin
TradeSET Number:	TS254349
My Trade:	Cook
Specialisation:	Cook

Details	
Gender:	Male
Date of Birth:	02/05/1970
City:	Sydney
Passport Number:	66756
Country where I live:	Australia
Country of passport issue:	Australia
Country of Training:	Australia
Skills Assessment Program:	457 or Offshore Skills Assessment Program
Finalisation Date:	25/09/2015



TradeSET Report

Name:	Saw Ko Lin
TradeSET Number:	TS254349
My Trade:	Cook
Specialisation:	Cook

Skills Report

Mandatory Skills	Skilled
Work with colleagues and customers.	Yes
Use food preparation equipment.	Yes
Plan and modify menus for nutritional plans.	Yes
Prepare dishes using basic methods of cookery.	Yes
Produce appetisers and salads.	Yes
Prepare stocks, sauces and soups.	Yes
Prepare vegetables, fruit, eggs and flour or starchy dishes.	Yes
Produce poultry dishes.	Yes
Produce seafood dishes.	Yes
Produce meat dishes.	Yes
Prepare foods according to dietary and cultural needs.	Yes
Prepare pastries, cakes and breads.	Yes
Work effectively as a cook.	Yes
Use food safety practices in the workplace.	Yes
Handle food safely.	Yes
Coach others in the skills required in the workplace.	Yes
Maintain perishable items.	Yes
Clean and maintain kitchen premises.	Yes
Plan and cost basic menus.	Yes
Prepare hot and cold desserts.	Yes
Follow workplace health and cleanliness steps and rules.	Yes
Provide first aid.	Yes

Elective Skills	Skilled
Communicate well with customers and people you work with.	Yes
Produce simple word documents.	Yes
Use basic Asian methods of cooking to make a range of food.	Yes
Make Asian style small dishes and snacks.	Yes
Make Asian style soups and stocks.	Yes
Make sauces, dips and other foods to go with Asian meals.	Yes

Elective Skills	Skilled
Make Asian style salads to be eaten with main meals.	Yes
Prepare Asian style rice and noodles to be eaten with main meals.	Yes
Prepare, cook and serve food for customers.	Yes
Package prepared food for storage and transport.	Yes
Handle and serve cheese.	Yes
Select, make and serve special food items.	Yes
Transport and store food in a clean and safe way.	Yes
Receive and store kitchen supplies.	Yes
Maintain and order stock.	Yes
Keep your knowledge updated on the hospitality industry in areas such as legal and ethical issues.	Yes



TradeSET Report

Name:	Saw Ko Lin
TradeSET Number:	TS254349
My Trade:	Cook
Specialisation:	Cook

Skills Assessment Plan

Australian Qualification

Code:	SIT30813
Name:	Commercial Cookery

My Skills and Evidence

Mandatory Skills	Tasks
<p>Work: Work with colleagues and customers. Unit of Competency Code: BSBWOR203B Unit Title: Work effectively with others</p>	<ul style="list-style-type: none"> - Deal effectively with issues, problems and conflict - Develop effective workplace relationships - Contribute to workgroup activities
<p>Work: Use food preparation equipment. Unit of Competency Code: SITHCCC101 Unit Title: Use food preparation equipment</p>	<ul style="list-style-type: none"> - Select food preparation equipment. - Use equipment to prepare food. - Clean and maintain food preparation equipment.
<p>Work: Plan and modify menus for nutritional plans. Unit of Competency Code: SITHCCC201 Unit Title: Produce dishes using basic methods of cookery</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Assemble and prepare ingredients. - Cook dishes.
<p>Work: Prepare dishes using basic methods of cookery. Unit of Competency Code: SITHCCC201 Unit Title: Produce dishes using basic methods of cookery</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Assemble and prepare ingredients. - Cook dishes.

Mandatory Skills	Tasks
<p>Work: Produce appetisers and salads. Unit of Competency Code: SITHCCC202 Unit Title: Produce appetisers and salads</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Prepare appetisers and salads. - Present and store appetisers and salads.
<p>Work: Prepare stocks, sauces and soups. Unit of Competency Code: SITHCCC203 Unit Title: Produce stocks, sauces and soups</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Prepare stocks, sauces and soups. - Present and store soups, sauces and stocks.
<p>Work: Prepare vegetables, fruit, eggs and flour or starchy dishes. Unit of Competency Code: SITHCCC204 Unit Title: Produce vegetable, fruit, egg and farinaceous dishes</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook vegetable, fruit, egg and farinaceous dishes. - Present and store vegetable, fruit, egg and farinaceous dishes.
<p>Work: Produce poultry dishes. Unit of Competency Code: SITHCCC301 Unit Title: Produce poultry dishes</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook poultry dishes. - Present poultry dishes.
<p>Work: Produce seafood dishes. Unit of Competency Code: SITHCCC302 Unit Title: Produce seafood dishes</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook fish and shellfish. - Present fish and shellfish.
<p>Work: Produce meat dishes. Unit of Competency Code: SITHCCC303 Unit Title: Produce meat dishes</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook meat dishes. - Present meat dishes.

Mandatory Skills	Tasks
<p>Work: Prepare foods according to dietary and cultural needs.</p> <p>Unit of Competency Code: SITHCCC307</p> <p>Unit Title: Prepare food to meet special dietary requirements</p>	<ul style="list-style-type: none"> - Confirm special dietary requirements and select ingredients. - Prepare foods to satisfy nutritional and special dietary requirements.
<p>Work: Prepare pastries, cakes and breads.</p> <p>Unit of Competency Code: SITHCCC308</p> <p>Unit Title: Produce cakes, pastries and breads</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook cakes pastries and breads. - Decorate present and store cakes pastries and breads.
<p>Work: Work effectively as a cook.</p> <p>Unit of Competency Code: SITHCCC309</p> <p>Unit Title: Work effectively as a cook</p>	<ul style="list-style-type: none"> - Organise and prepare for food service or production. - Cook and present menu items for food service or production. - Complete end of shift requirements.
<p>Work: Use food safety practices in the workplace.</p> <p>Unit of Competency Code: SITXFSA101</p> <p>Unit Title: Use hygienic practices for food safety</p>	<ul style="list-style-type: none"> - Follow hygiene procedures and identify food hazards. - Report any personal health issues. - Prevent food contamination. - Prevent cross contamination by washing hands.
<p>Work: Handle food safely.</p> <p>Unit of Competency Code: SITXFSA201</p> <p>Unit Title: Participate in safe food handling practices</p>	<ul style="list-style-type: none"> - Follow food safety program. - Store food safely. - Prepare food safely. - Provide safe single use items. - Maintain a clean environment. - Dispose of food safely.
<p>Work: Coach others in the skills required in the workplace.</p> <p>Unit of Competency Code: SITXHRM301</p> <p>Unit Title: Coach others in job skills</p>	<ul style="list-style-type: none"> - Prepare for on the job coaching. - Coach colleagues on the job. - Follow up coaching.
<p>Work: Maintain perishable items.</p> <p>Unit of Competency Code: SITXINV202</p> <p>Unit Title: Maintain the quality of perishable items</p>	<ul style="list-style-type: none"> - Store supplies in appropriate conditions. - Maintain perishable supplies at optimum quality. - Check perishable supplies and dispose of spoilt stock.

Mandatory Skills	Tasks
<p>Work: Clean and maintain kitchen premises. Unit of Competency Code: SITHKOP101 Unit Title: Clean kitchen premises and equipment</p>	<ul style="list-style-type: none"> - Clean and sanitise kitchen equipment. - Clean serviceware and utensils. - Clean and sanitise kitchen premises. - Work safely and reduce negative environmental impacts.
<p>Work: Plan and cost basic menus. Unit of Competency Code: SITHKOP302 Unit Title: Plan and cost basic menus</p>	<ul style="list-style-type: none"> - Identify customer preferences. - Plan menus. - Cost menus. - Write menu content. - Evaluate menu success.
<p>Work: Prepare hot and cold desserts. Unit of Competency Code: SITHPAT306 Unit Title: Produce desserts</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Prepare desserts and sauces. - Portion, present and store desserts.
<p>Work: Follow workplace health and cleanliness steps and rules. Unit of Competency Code: SITXWHS101 Unit Title: Participate in safe work practices</p>	<ul style="list-style-type: none"> - Work safely. - Follow procedures for emergency situations. - Participate in organisational work health and safety practices.
<p>Work: Provide first aid. Unit of Competency Code: HLTAID003 Unit Title: Provide first aid</p>	<ul style="list-style-type: none"> - Respond in an emergency situation - Apply appropriate first aid procedures - Communicate details of the incident - Evaluate own performance

Evidence I can provide

- Qualification / Certificate

Elective Trade Skills	Tasks
<p>Work: Communicate well with customers and people you work with.</p> <p>Unit of Competency Code: BSBCMM201A</p> <p>Unit Title: Communicate in the workplace</p>	<ul style="list-style-type: none"> - Gather, convey and receive information and ideas - Complete workplace documentation and correspondence - Communicate in a way that responds positively to individual differences
<p>Work: Produce simple word documents.</p> <p>Unit of Competency Code: BSBITU201A</p> <p>Unit Title: Produce simple word processed documents</p>	<ul style="list-style-type: none"> - Prepare to produce documents - Produce documents - Finalise documents
<p>Work: Use basic Asian methods of cooking to make a range of food.</p> <p>Unit of Competency Code: SITHASC201</p> <p>Unit Title: Produce dishes using basic methods of Asian cookery</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Assemble and prepare ingredients. - Cook dishes.
<p>Work: Make Asian style small dishes and snacks.</p> <p>Unit of Competency Code: SITHASC202</p> <p>Unit Title: Produce Asian appetisers and snacks</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Prepare appetisers and snacks. - Present and store appetisers and snacks.
<p>Work: Make Asian style soups and stocks.</p> <p>Unit of Competency Code: SITHASC203</p> <p>Unit Title: Produce Asian stocks and soups</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook stocks and soups. - Present stocks and soups.
<p>Work: Make sauces, dips and other foods to go with Asian meals.</p> <p>Unit of Competency Code: SITHASC204</p> <p>Unit Title: Produce Asian sauces, dips and accompaniments</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Prepare sauces, dips and accompaniments. - Present and store sauces, dips and accompaniments.

Elective Trade Skills	Tasks
<p>Work: Make Asian style salads to be eaten with main meals. Unit of Competency Code: SITHASC205 Unit Title: Produce Asian salads</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Prepare salads, sauces and dressings. - Present and store salads.
<p>Work: Prepare Asian style rice and noodles to be eaten with main meals. Unit of Competency Code: SITHASC206 Unit Title: Produce Asian rice and noodles</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook rice and noodle dishes. - Present cooked rice and noodle dishes.
<p>Work: Prepare, cook and serve food for customers. Unit of Competency Code: SITXCCS303 Unit Title: Provide service to customers</p>	<ul style="list-style-type: none"> - Communicate with internal and external customers. - Deliver service according to defined standards. - Provide service to customers. - Respond to customer complaints. - Provide internal feedback on customer service practices.
<p>Work: Package prepared food for storage and transport. Unit of Competency Code: SITHCCC104 Unit Title: Package prepared foodstuffs</p>	<ul style="list-style-type: none"> - Select food and packaging materials. - Package and label foods.
<p>Work: Handle and serve cheese. Unit of Competency Code: SITHCCC306 Unit Title: Handle and serve cheese</p>	<ul style="list-style-type: none"> - Prepare cheese for service. - Present and store cheese.
<p>Work: Select, make and serve special food items. Unit of Competency Code: SITHCCC401 Unit Title: Produce specialised food items</p>	<ul style="list-style-type: none"> - Select ingredients. - Select, prepare and use equipment. - Portion and prepare ingredients. - Cook specialised food items. - Present and store specialised food items.
<p>Work: Transport and store food in a clean and safe way. Unit of Competency Code: SITXFSA202 Unit Title: Transport and store food</p>	<ul style="list-style-type: none"> - Transport food safely and hygienically. - Store food safely and hygienically.
<p>Work: Receive and store kitchen supplies. Unit of Competency Code: SITXINV201 Unit Title: Receive and store stock</p>	<ul style="list-style-type: none"> - Take delivery of stock. - Store stock. - Rotate and maintain stock.

Elective Trade Skills	Tasks
<p>Work: Maintain and order stock. Unit of Competency Code: SITXINV301 Unit Title: Purchase goods</p>	<ul style="list-style-type: none"> - Determine purchasing requirements. - Source suppliers and discuss requirements. - Assess quality of goods and make purchase.
<p>Work: Keep your knowledge updated on the hospitality industry in areas such as legal and ethical issues. Unit of Competency Code: SITHIND201 Unit Title: Source and use information on the hospitality industry</p>	<ul style="list-style-type: none"> - Source and use relevant industry information. - Source and use compliance information in daily activities. - Source and use information on hospitality technology. - Update personal and organisational knowledge of the hospitality industry.

Evidence I can provide

- Qualification / Certificate

Skills and Evidence I may need