

Core Units (11)

SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXCOM010	Manage conflict
SITXWHS007	Implement and monitor work health and safety practices
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with the law
SITXMGT005	Establish and conduct business relationships
SITXHRM008	Roster staff

Elective Units (17)

SITXFSA005	Use hygienic practices for food safety
SITHKOP013	Plan cooking operations
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC038	Produce and serve food for buffets
SITHFAB021	Provide responsible service of alcohol
SITHASC022	Prepare Asian stocks and soups
SITHCCC039	Produce pates and terrines