

Comparison of the Hospitality Curriculum Framework (2008) and SIT07 to the Hospitality Curriculum Framework (2002) and THH02

The following information is drawn from the *Tourism, Hospitality and Events Training Package (SIT07)*.¹

Qualifications available in the Hospitality Curriculum Framework (2008)

SIT07 Qualification code and title	Hospitality Curriculum Framework (2008) HSC Course				
	Hospitality (120 indicative hours)	Hospitality (240 indicative hours)	Hospitality Specialisation Study (60 or 120 indicative hours)	Hospitality School-based Apprenticeship (240 indicative hours)	Hospitality School-based Apprenticeship Specialisation Study (60 or 120 indicative hours)
SIT10207 Certificate I in Hospitality	✓	✓	✗	✗	✗
SIT10307 Certificate I in Hospitality (Kitchen Operations)	✓	✓	✗	✗	✗
SIT20207 Certificate II in Hospitality	SOA	✓	✓	✗	✗
SIT20307 Certificate II in Hospitality (Kitchen Operations)	SOA	SOA	✓	✗	✗
SIT30707 Certificate III in Hospitality	✗	SOA	SOA	✗	✗
SIT30807 Certificate III in Hospitality (Commercial Cookery)	✗	SOA	SOA	SOA	SOA
SIT31007 Certificate III in Hospitality (Catering Operations)	✗	SOA	SOA	✗	✗

✓ – full qualification available through course
✗ – qualification not available through course

SOA – Statement of Attainment available through course

¹ DEEWR, 2007, *Tourism, Hospitality and Events Training Package (SIT07)*, Volume 1.

Summary mapping of SIT07 Training Package qualifications to THH02 Training Package qualifications

SIT07 Qualification code and title	Relates to THH02 Qualification	Nature of relationship
SIT10207 Certificate I in Hospitality	THH11002 Certificate I in Hospitality (Operations)	Replaces THH11002. The intent of the qualification remains unchanged. Qualification packaging remains unchanged. Total number of units required to achieve this qualification has remained 7.
SIT10307 Certificate I in Hospitality (Kitchen Operations)	THH11102 Certificate I in Hospitality (Kitchen Operations)	Replaces THH11102. The intent of the qualification remains unchanged. Qualification packaging remains unchanged. Total number of units required to achieve this qualification has remained 10.
SIT20207 Certificate II in Hospitality	THH21802 Certificate II in Hospitality (Operations)	Replaces THH21802. The intent of the qualification remains unchanged. Total number of units required to achieve this qualification has increased from 11 to 12. Qualification packaging has been modified to increase number of core units from 5 to 6. Number of required elective units remains at 6.
SIT20307 Certificate II in Hospitality (Kitchen Operations)	THH22002 Certificate II in Hospitality (Kitchen Operations)	Replaces THH22002. The intent of the qualification remains unchanged. Qualification packaging remains unchanged. Total number of units required to achieve this qualification has remained 16.
SIT30707 Certificate III in Hospitality	THH33002 Certificate III in Hospitality (Operations)	Replaces THH33002. The intent of the qualification remains unchanged. Total number of units required to achieve this qualification has been reduced from 19 to 16. Qualification packaging has been modified to: <ul style="list-style-type: none"> • reduce number of core units from 9 to 8 • reduce number of elective units from 10 to 8.

SIT07 Qualification code and title	Relates to THH02 Qualification	Nature of relationship
SIT30807 Certificate III in Hospitality (Commercial Cookery)	THH31502 Certificate III in Hospitality (Commercial Cookery)	Replaces THH31502. The intent of the qualification remains unchanged. Total number of units required to achieve this qualification has been reduced from 31 to 29. Qualification packaging has been modified to reduce number of core units from 28 to 26. Number of required elective units remains at 3.
SIT31007 Certificate III in Hospitality (Catering Operations)	THH31902 Certificate III in Hospitality (Catering Operations)	Replaces THH32902. The intent of the qualification remains unchanged. Total number of units required to achieve this qualification has been reduced from 27 to 25. Qualification packaging has been modified to reduce number of elective units from 7 to 5. Number of core units remains at 20.

Summary mapping Units of competency available in the Hospitality Curriculum Framework (2008)

Hospitality Curriculum Framework (2008)	Unit of competency		SIT07 unit relationship to THH02	Changes between 2002 and 2008 Hospitality Curriculum Frameworks
	SIT07	THH02		
elective (120) compulsory (240)	SITHIND001A Develop and update hospitality industry knowledge	THHCO01B Develop and update hospitality industry knowledge	Unit updated and equivalent to THHCO01B.	<ul style="list-style-type: none"> • moved from compulsory to elective (120-hour) • remains compulsory (240-hour)
compulsory (120 & 240)	SITXCOM001A Work with colleagues and customers	THHCOR01B Work with colleagues and customers	Unit updated and equivalent to THHCOR01B. Increased detail in knowledge requirements. Includes reference to communications media and telephone skills.	<ul style="list-style-type: none"> • remains compulsory (120-hour & 240-hour)
elective (120) compulsory (240)	SITXCOM002A Work in a socially diverse environment	THHCOR02B Work in a socially diverse environment	Unit updated and equivalent to THHCOR02B.	<ul style="list-style-type: none"> • moved from compulsory to elective (120-hour) • remains compulsory (240-hour)
elective (120) compulsory (240)	SITXENV001A Participate in environmentally sustainable work practices	–	New unit based on Generic Guideline unit for Sustainability GCSUS01A Participate in environmentally sustainable work practices.	<ul style="list-style-type: none"> • new to Framework • elective (120-hour) • compulsory (240-hour)
compulsory (120 & 240)	SITXOHS001A Follow health, safety and security procedures	THHCOR03B Follow health, safety and security procedures	Unit updated and equivalent to THHCOR03B. Upgraded to provide greater focus on participation of workers in the organisation's OHS management practices, following OHS procedures and the worker's responsibilities. Personal presentation aspects deleted as these are covered in other units.	<ul style="list-style-type: none"> • remains compulsory (120-hour & 240-hour)

Hospitality Curriculum Framework (2008)	Unit of competency		SIT07 unit relationship to THH02	Changes between 2002 and 2008 Hospitality Curriculum Frameworks
	SIT07	THH02		
compulsory (120 & 240)	SITXOHS002A Follow workplace hygiene procedures	THHGH01B Follow hygiene procedures	Based on THHGH01B but not equivalent. Unit has changed significantly and been extended from 2 elements to 4 elements. Additional content related to personal health and more specific information about hand washing also included. More explicit content on good hygiene practices related to food handling. Unit is now more closely aligned to current food safety legislation and requirements as outlined in the national code/standard for food safety practices.	<ul style="list-style-type: none"> remains compulsory (120-hour & 240-hour)
AS stream (240) elective (120, 240 & SS)	SITHACS004A Provide housekeeping services to guests	THHBH01B Provide housekeeping services to guests	Unit updated and equivalent to THHBH01B.	<ul style="list-style-type: none"> moved from compulsory Accommodation Services Stream to elective (120-hour) remains compulsory Accommodation Services Stream (240-hour) remains elective (240-hour & SS)
AS stream (240) elective (120, 240 & SS)	SITHACS005A Prepare rooms for guests	THHBH03B Prepare rooms for guests	Unit updated and equivalent to THHBH03B.	<ul style="list-style-type: none"> moved from compulsory Accommodation Services Stream to elective (120-hour) remains compulsory Accommodation Services Stream (240-hour) remains elective (240-hour & SS)

Hospitality Curriculum Framework (2008)	Unit of competency		SIT07 unit relationship to THH02	Changes between 2002 and 2008 Hospitality Curriculum Frameworks
	SIT07	THH02		
AS & FB stream (240) elective (120, 240 & SS)	SITHACS006A Clean premises and equipment	THHGCS02B Clean premises and equipment	Unit updated and equivalent to THHGCS02B.	<ul style="list-style-type: none"> • moved from compulsory Accommodation Services Stream to elective (120-hour) • remains compulsory in Accommodation Services and Food & Beverage Streams only (240-hour) • now available as an elective (240-hour [CC] & SS)
AS stream (240) elective (120, 240 & SS)	SITTTSL007A Receive and process reservations	THTSOP06B Receive and process reservations	Unit updated and equivalent to THTSOP06B. Upgraded unit provides stronger focus on business and or customer risk management, the role of sales and operational personnel taking initiative and maximising profitability for the business.	<ul style="list-style-type: none"> • moved from compulsory Accommodation Services Stream to elective (120-hour) • remains compulsory Accommodation Services Stream (240-hour) • remains elective (240-hour [CC and F&B] & SS)
AS stream (240) elective (120, 240 & SS)	SITXADM001A Perform office procedures	THHGGA02B Perform office procedures	Unit updated and equivalent to THHGGA02B.	<ul style="list-style-type: none"> • moved from compulsory Accommodation Services Stream to elective (120-hour) • remains compulsory Accommodation Services Stream to elective (240-hour) • remains elective (240-hour [CC, F&B] & SS)

Hospitality Curriculum Framework (2008)	Unit of competency		SIT07 unit relationship to THH02	Changes between 2002 and 2008 Hospitality Curriculum Frameworks
	SIT07	THH02		
CC stream (240) elective (120, 240 & SS)	SITHCCC001A Organise and prepare food	THHBKA01B Organise and prepare food	<p>Unit updated and equivalent to THHBKA01B.</p> <p>Strengthening of environmental considerations and hygiene and safety requirements.</p> <p>Equipment requirements strengthened.</p> <p>Unit now has broader application with removal of specific cutting techniques such as julienne, brunoise, paysanne, macedoine, jardiniere and turning.</p>	<ul style="list-style-type: none"> • moved from compulsory Commercial Cookery Stream to elective (120-hour) • remains compulsory Commercial Cookery Stream (240-hour) • remains elective (240-hour [AS and F&B] & SS)
CC stream (240) elective (120, 240 & SS)	SITHCCC002A Present food	THHBKA02B Present food	<p>Unit updated and equivalent to THHBKA02B.</p> <p>Strengthening of environmental considerations and hygiene and safety requirements.</p> <p>Equipment requirements strengthened.</p>	<ul style="list-style-type: none"> • moved from compulsory Commercial Cookery Stream to elective (120-hour) • remains compulsory Commercial Cookery Stream (240-hour) • remains elective (240-hour [AS and F&B] & SS)
CC stream (240) elective (120, 240 & SS)	SITHCCC004A Clean and maintain kitchen premises	THHBKA04B Clean and maintain kitchen premises	<p>Unit updated and equivalent to THHBKA04B.</p> <p>Strengthening of environmental considerations and hygiene and safety requirements.</p> <p>Equipment requirements strengthened.</p>	<ul style="list-style-type: none"> • moved from compulsory Commercial Cookery Stream to elective (120-hour) • moved from elective to compulsory Commercial Cookery Stream (240-hour) • remains elective (240-hour [AS and F&B] & SS)

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	SIT07	THH02		
CC stream (240) elective (120, 240 & SS)	SITHCCC005A Use basic methods of cookery	THHBCC01B Use basic methods of cookery	Unit updated and equivalent to THHBCC01B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened. Minor change to range statement (cookery methods) to reflect current cookery practice.	<ul style="list-style-type: none"> now available as an elective (120-hour) remains compulsory Commercial Cookery Stream (240-hour) remains elective (240-hour [AS and F&B] & SS)
CC & FB stream (240) elective (120, 240 & SS)	SITXFSA001A Implement food safety procedures	THHBCC11B Implement food safety procedures	Based on THHBCC11 but not equivalent. More specific detail provided and expanded from 2 elements to 6. Unit is now more closely aligned to current food safety legislation and requirements as outlined in the national code/standard for food safety practices	<ul style="list-style-type: none"> now available as an elective (120-hour) remains compulsory Commercial Cookery and Food & Beverage Streams (240-hour) remains elective (240-hour [AS] & SS)
F&B stream (240) elective (120, 240 & SS)	SITHFAB003A Serve food and beverage to customers	New unit	New unit to provide basic food and beverage service skills suitable for cafes, cafeterias and coffee shops as well as restaurants.	<ul style="list-style-type: none"> new to Framework elective (120-hour) compulsory Food & Beverage Stream (240-hour) elective (240-hour [AS & CC] & SS)

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	SIT07	THH02		
F&B stream (240) elective (120, 240 & SS)	SITHFAB010A Prepare and serve non alcoholic beverages	THHBFB10B Prepare and serve non alcoholic beverages	Unit updated and equivalent to THHBF100B. Equipment requirements strengthened.	<ul style="list-style-type: none"> • moved from compulsory Food & Beverage Stream to elective (120-hour) • remains compulsory Food & Beverage Stream (240-hour) • remains elective (240-hour [AS & CC] & SS)
elective (120, 240 & SS)	SITHACS001A Provide accommodation reception services	THHBFO02B Provide accommodation reception services	Unit updated and equivalent to THHBFO02B.	<ul style="list-style-type: none"> • now available as an elective (120-hour) • remains elective (240-hour & SS)
elective (120, 240 & SS)	SITHACS003A Provide porter services	THHBFO10B Provide porter services	Unit updated and equivalent to THHBFO10B. Element 3 changed and references to bell desk removed throughout to broaden application to smaller accommodation venues. Does not compromise application to bell desk situations.	<ul style="list-style-type: none"> • now available as an elective (120-hour) • remains elective (240-hour & SS)
elective (120, 240 & SS)	SITHACS007A Launder linen and guest clothes	THHBH05B Launder linen and guest clothes	Unit updated and equivalent to THHBH05B.	<ul style="list-style-type: none"> • now available as an elective (120-hour) • remains elective (240-hour & SS)
elective (120, 240 & SS)	SITXADM002A Source and present information	THHGGA03B Source and present information	Unit updated and equivalent to THHGGA03B	<ul style="list-style-type: none"> • now available as an elective (120-hour) • remains elective (240-hour & SS)

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	SIT07	THH02		
elective (120, 240 & SS)	SIRXCCS001A Apply point-of-sale handling procedures	New unit – imported from Retail Services Training Package	This unit describes the performance outcomes, skills and knowledge required to operate point-of-sale equipment, apply store policy and procedures to a range of transactions, interact with customers and package or wrap an item for transportation.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITXCCS001A Provide visitor information	THHGCS01B Develop and update local knowledge THTFAT01B Provide on site information and assistance	New unit, based on THHGCS01B and THTFAT01B but not equivalent. New unit covers the provision of general visitor information and is relevant to a range of people working in tourism and hospitality contexts.	<ul style="list-style-type: none"> partly new to Framework now available as an elective (120-hour) remains elective (240-hour & SS)
elective (120, 240 & SS)	SITHCCC003A Receive and store kitchen supplies	THHBKA03B Receive and store kitchen supplies	Unit updated and equivalent to THHBKA03B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> moved from compulsory Commercial Cookery Stream to elective (120-hour) remains elective (240-hour [AS and F&B] & SS)
elective (120, 240 & SS)	SITHCCC006A Prepare appetisers and salads	THHBCC02B Prepare appetisers and salads	Unit updated and equivalent to THHBCC02B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> now available as an elective (120-hour) remains elective (240-hour & SS)

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	SIT07	THH02		
elective (120, 240 & SS)	SITHCCC007A Prepare sandwiches	THHBCC00B Prepare sandwiches	Unit updated and equivalent to THHCC00B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> • moved from compulsory Commercial Cookery Stream to elective (120-hour) • remains elective (240-hour & SS)
elective (120, 240 & SS)	SITHCCC008A Prepare stocks, sauces and soups	THHBCC03B Prepare stocks, sauces and soups	Unit updated and equivalent to THHCC03B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> • now available as an elective (120-hour) • remains elective (240-hour & SS)
elective (120, 240 & SS)	SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes	THHBCC04B Prepare vegetables, eggs and farinaceous dishes	Unit updated and equivalent to THHBCC04B. Title change to reflect application to fruit. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> • now available as an elective (120-hour) • remains elective (240-hour & SS)
elective (120, 240 & SS)	SITHCCC021A Handle and serve cheese	THHADCC05B Handle and serve cheese	Unit updated and equivalent to THHADCC05B. Strengthening of environmental considerations and hygiene and safety requirements.	<ul style="list-style-type: none"> • new to Framework • elective (120-hour, 240-hour & SS)

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	SIT07	THH02		
elective (120, 240 & SS)	SITHCCC030A Package prepared foodstuffs	THHBCAT02B Package prepared foodstuffs	Unit updated and equivalent to THHBCAT02B. Strengthening of environmental considerations and hygiene and food safety requirements.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITHCCC031A Operate a fast food outlet	THHBCAT04B Operate a fast food outlet	Unit updated and equivalent to THHBCAT04B. Addition of information about food substances which may cause harm to customers (ie sensitivities or allergies). Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITXCOM003A Deal with conflict situations	THHGCS03B Deal with conflict situations	Unit updated and equivalent to THHGCS03B.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITXCOM004A Communicate on the telephone	THHGGA01B Communicate on the telephone	Unit updated and equivalent to THHGGA01B.	<ul style="list-style-type: none"> moved from compulsory to elective (120-hour & 240-hour) now available as an elective (SS)

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	SIT07	THH02		
elective (120, 240 & SS)	TDTE597B Carry out basic workplace calculations	New unit – imported from Transport and Distribution Training Package	This unit involves the skills and knowledge required to carry out basic routine workplace calculations, including carrying out required mathematical operations, preparing basic estimates of mass, size and volume, and interpreting basic graphical representations of mathematical information. It includes calculations for routine industry-related tasks using manual and electronic processes. It specifically includes the skills and knowledge needed to estimate/calculate manual load shifting requirements.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	BSBCM108A Develop keyboard skills	BSBCM108A Develop keyboard skills	Same unit– imported from Business Services Training Package	<ul style="list-style-type: none"> now available as an elective (120-hour) remains elective (240-hour & SS)
elective (120, 240 & SS)	BSBCM205A Use business technology	New unit – imported from Business Services Training Package	This unit covers the skills and knowledge required to select, use, and maintain business technology. This technology includes the effective use of computer software to organise information and data.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	BSBCM213A Produce simple word-processed documents	New unit – imported from Business Services Training Package	This unit covers preparation and production of short routine letters, notes, memos and records using word processing software	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)

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	SIT07	THH02		
elective (120, 240 & SS)	SIRXFIN001A Balance point-of-sale terminal	New unit – imported from Retail Services Training Package	This unit describes the performance outcomes, skills and knowledge required to balance a register or terminal in a retail environment. It involves clearing the register, counting money, calculating non-cash transactions and reconciling takings.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITXFIN001A Process financial transactions	THHGFA01B Process financial transactions	Unit updated and equivalent to THHGFA01B.	<ul style="list-style-type: none"> now available as an elective (120-hour) moved from compulsory Accommodation Services Stream to elective (240-hour) remains elective (SS)
elective (120, 240 & SS)	HLTFA301B Apply first aid	THHGHS03B Provide first aid	This unit of competency describes the skills and knowledge required to provide first aid response, life support, management of casualty(s), the incident and other first aiders, until the arrival of medical or other assistance	<ul style="list-style-type: none"> partly new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITHFAB004A Provide food and beverage service	THHBFB03B Provide food and beverage service	<p>Unit updated and equivalent to THHBFB03B.</p> <p>Unit reorganised to reflect only higher level food and beverage skills and to build on Serve food and beverage to customers.</p> <p>Equipment requirements strengthened.</p>	<ul style="list-style-type: none"> moved from compulsory Food & Beverage Stream to elective (120-hour & 240-hour) remains elective (SS)

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	SIT07	THH02		
elective (120, 240 & SS)	SITHFAB012A Prepare and serve espresso coffee	THHBFB12B Prepare and serve espresso coffee	Unit updated and equivalent to THHBFB12B. Minor changes to terminology to reflect current industry practice. Equipment requirements strengthened.	<ul style="list-style-type: none"> now available as an elective (120-hour) remains elective (240-hour & SS)
elective (120, 240 & SS)	SITXFSA003A Transport and store food in a safe and hygienic manner	THHBCAT03B Transport and store food in a safe and hygienic manner	Unit updated and equivalent to THHBCAT03B. Environmental considerations and hygiene and safety requirements strengthened.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITXINV001A Receive and store stock	THHGGA06B Receive and store stock	Unit updated and equivalent to THHGGA06B.	<ul style="list-style-type: none"> now available as an elective (120-hour) moved from compulsory to elective (240-hour) now available as an elective (SS)
elective (120, 240 & SS)	SIRXSL001A Sell products and services	New unit– imported from Retail Services Training Package	This unit describes the performance outcomes, skills and knowledge required to sell products and services in a retail environment. It involves the use of sales techniques and encompasses the key selling skills from approaching the customer to closing the sale. It requires a basic level of product knowledge.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)

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	SIT07	THH02		
elective (120, 240 & SS)	SIRXSL002A Advise on products and services	New unit – imported from Retail Services Training Package	This unit describes the performance outcomes, skills and knowledge required to apply a depth of specialist or general product knowledge and a need for experience and skill in offering advice to customers.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (120, 240 & SS)	SITHIND002A Apply hospitality skills in the workplace	New unit	New unit which requires integration of skills and demonstration under workplace conditions.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (SS)	SITHCCC027A Prepare, cook and serve food for food service	THHCCH01A Prepare, cook and serve food (holistic unit)	Unit updated and equivalent to THHCCH01B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> now available as an elective (120-hour & 240-hour) remains elective (SS)
elective (SS)	SITHCCC010A Select, prepare and cook poultry	THHBCC05B Prepare and cook poultry and game	Unit closely based on THHBCC05B but not equivalent. Change to unit title and added in selection skills whilst removing game from unit, which is now incorporated in Select, prepare and cook meat and other specialised cookery units. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> remains elective (SS)

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	SIT07	THH02		
elective (SS)	SITHCCC011A Select, prepare and cook seafood	THHBCC06B Prepare and cook seafood	Unit updated and equivalent to THHBCC06B. Change to Unit title and added in selection skills. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> remains elective (SS)
elective (SS)	SITHCCC012A Select, prepare and cook meat	THHBCC07B Select, prepare and cook meat	Unit updated and equivalent to THHBCC07B. Added in game. Equipment requirements strengthened.	<ul style="list-style-type: none"> new to Framework elective (SS)
elective (SS)	SITHCCC013A Prepare hot and cold desserts	THHBCC08B Prepare hot and cold desserts	Unit updated and equivalent to THHBCC08B. Unit now has broader application with removal of Prepare pastries, cakes and yeast goods as a prerequisite unit. Equipment requirements strengthened.	<ul style="list-style-type: none"> remains elective (SS)
elective (SS)	SITHCCC014A Prepare pastries, cakes and yeast goods	THHBCC09B Prepare pastry, cakes and yeast goods	Unit updated and equivalent to THHBCC09B. Strengthening of hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> remains elective (SS)

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	SIT07	THH02		
elective (SS)	SITHCCC015A Plan and prepare food for buffets	THHBCC10B Plan and prepare food for buffets	Unit updated and equivalent to THHBCC10B. Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> new to Framework elective (120-hour, 240-hour & SS)
elective (SS)	SITHCCC016A Develop cost effective menus	THHBCC13B Plan and control menu based catering	Unit updated and equivalent to THHBCC13B. Strengthening of environmental considerations and hygiene and safety requirements. Title changed to reflect increased focus on business performance and profitability.	<ul style="list-style-type: none"> new to Framework elective (SS)
elective (SS)	SITHCCC022A Prepare chocolate and chocolate confectionery	THHBCC07B Prepare chocolate and chocolate confectionery	Unit updated and equivalent to THHBCC07B. Strengthening of environmental considerations hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> new to Framework elective (SS)

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	SIT07	THH02		
elective (SS)	SITHCCC029A Prepare foods according to dietary and cultural needs	THHBCAT01B Prepare foods according to dietary and cultural needs	Unit based on but not equivalent to THHBCAT01B. Strengthened information relating to food sensitivities, allergies, special diets, cultural and religious considerations in food preparation and providing information about these to customers (in compliance with the National Food Standards Code 1.2.3.). Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> • new to Framework • elective (SS)
elective (SS)	SITHCCC032A Apply cook chill production processes	THHBCAT05B Apply cook chill production processes	Unit based on but not equivalent to THHBCAT05B. Addition of information about food safety programs, temperature measuring devices, high risk groups. Addition of information about food substances which may cause harm to customers (ie sensitivities or allergies). Strengthening of environmental considerations and hygiene and safety requirements. Equipment requirements strengthened.	<ul style="list-style-type: none"> • new to Framework • elective (SS)

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	SIT07	THH02		
elective (SS)	SITHCCC033A Apply catering control principles	THHBCAT06B Apply catering control principles	Unit updated and equivalent to THHBCAT06B. Strengthening of environmental considerations and hygiene and safety requirements.	<ul style="list-style-type: none"> • new to Framework • elective (SS)