										Course	Strand		
	mpetency	iteracy & Iumeracy ID	Literacy and Numeracy Required Skills and knowledge	Slidedeck mapping number	Topic Cluster	Торіс	Topic ID number	SIT10216 Cert II	SiT10116 Cert I Tourism (Adustralian Indigenous Culture)	SIT20416 Certificate II in Kitchen Operations	II 20310 Certificate SIT20116 Certificate	SIT20216 Certificate II in Holiday parks and Resorts	SIT20516 Certificate II in Asian Cookery
* Indicates unit runs over mulitible topic clusters													

* Indicates unit runs over mulitible topic clusters					
SITXCOM002 Show social and cultural sensitivity	6	L6.1	literacy skills to interpret workplace anti-discrimination policies and plain English documents produced by government information agencies	SB7T1	
		L6.2	giving simple directions or instructions in simple words etc. in English or the other person's language	SB6T2	
SITXCCS001 Provide information and assistance	7	L7.1	literacy skills to read and interpret, source information on a predictable range of customer requests	SB7T3	
		L7.2	interact in a friendly and courteous way with customers, provide clear and accurate information	SB6T2	
		N7.1	Proactively seek feedback on services from visitors.	SB8T2	
SITXCOM001 Source and present information	8	L8.1	literacy skills to read and interpret information on familiar topics & Identify current information sources appropriate to the information to be sourced.	SB7T3 SB8T2	
		L8.2	Prepare and present information according to organisational guidelines and in a format appropriate	C2SB3T2	
			to the circumstances and audience.	SB8T1	
*CUA CAMADOA A A site seally stices for shore sea in sea dition	24	L8.3	technology skills to use the Internet as a research tool.	SB7T3	
*CUACNM201 Monitor collections for changes in condition	24	L24.1	literacy skills to: read and understand organisational policies and procedures Interact with others to ask and respond to questions	SB7T1	
SITXCCS002 Provide visitor information	10	L10.1	literacy skills to: research, sort and use relevant information	SB7T3	
	10			SB6T2	
		L10.2	literacy skills to: write simple notes on products and local services	SB6T1	
		L10.3	communication skills to: interact in a friendly and courteous way with customers promote local products and services	SB6T2	
		L10.4	Seek feedback on information provision.	SB8T2	
SITTIND002 Source and use information on the tourism and travel					
industry	11	L11.1	literacy skills to: research/ sourcing information on the tourism industry	SB7T3	
		L11.2	write notes, summarise and record information in basic documents such as information sheets, portfolios and files	C2SB3T2	
				SB10T1	
BSBCMM201 Communicate in the workplace	32	L32.1	literacy skills to identify work requirements, and to understand and process basic workplace documentation, producing clear, concise and correct written communication	SB7T1 SB8T1	
			documentation, producing clear, concise and correct written communication	SB6T1 SB6T1	
		L32.2	culturally appropriate communication skills to relate to people from diverse backgrounds and people with diverse abilities	SB6 T2	
SITHFAB006 Provide room service	33	L33.2	literacy skills to read and interpret room service menus and price lists	SB9T1	communication and reammont
		L33.3	literacy skills to write room clear service orders and billing information	SB6T4	antiv
			Answer telephone promptly and courteously according to organisational customer service	SB6T1	100
		L33.4	standards. Check guest names and use them throughout the interaction. Provide information,	SB8T1	nd
		N33.1	record room service orders and check with guests for accuracy. numeracy skills to calculate the cost of room service orders	SB7T4	1 <sup>3</sup> .
		L33.4	Take orders, repeat them and check with guests for accuracy.	SB6T4	atio
			literacy skills to: • read and comprehend the content of plain English information about laws,	SB7T3	nice
SITHIND002 Source and use information on the hospitality industry	35	L35.1	industry accreditation schemes and codes of conduct $^{\circ}$ research, sort and use hospitality industry	SB7T1	mu
			information • write notes, summarise and record information in basic documents such as	C2SB3T2	Offi
		105.0	information sheets, portfolios and files planning and organising skills to complete daily operational activities while sourcing information	SB6T1	0
		L35.2	required to support those	SB10T1	
SITTIND002 Source and use information on the holiday park and resort			literacy skills to: • read and comprehend the content of plain English information about laws, industry accreditation schemes and codes of conduct • research, sort and use hospitality industry	SB7T3 SB7T1	
industry	76	L76.1	information o write notes, summarise and record information in basic documents such as	C2SB3T2	
			information sheets, portfolios and files	SB6T1	
		L76.2	planning and organising skills to complete daily operational activities while sourcing information required to support those	SB10T1	
SITXCCS003 Interact with customers	36	L36.1	communication skills to interact with customers and team members	SB6T2	
SITHIND003 Use hospitality skills effectively	37	L37.1	literacy skills to read and interpret procedures and tasks sheets	SB10T1	
		N37.1	numeracy skills to calculate bills, stock requirements	SB7T1 C2SB2T1	
		L37.2	teamwork skills to work cooperatively as part of a team	SB10T1	
				SB10T1	
		L37.3	Organise and prepare for service.	SB5T1	
CUAIND202 Develop and apply knowledge of the cultural services			literacy skills to interpret a wide variety of information sources & research skills to source	SB9T1	
organisations	58	L58.1	information on general industry issues within a defined range	SB7T3	
			Language skills to participate in conversations with others including asking of questions		
CUAEVP201 Assist with the staging of public activities and events	55	L55.1	literacy skills to read and interpret work instructions plan work tasks in a logical sequence	SB10T1	
BSBWOR202 Organise and complete daily work activities	4	L4.1	understanding of organising skills to arrange work priorities and arrangements	SB10T1	
		L4.2	understanding of organisational policies, plans and procedures.	SB7T1	
		L4.3	Develop an understanding of the relationship between individual work goals and plans, and organisational goals and plans	SB10T1	
		L4.4	Plan and prioritise workload within allocated timeframes	SB10T1	
BSBWOR203 Work effectively with others	5	L5.1	able to write simple instructions for particular routine tasks and to interpret information gained	SB10T1	
bibwonzos work chectively with others	5	23.1	from correspondence	301011	

Polices and procedures
Giving Simple Directions
Research information
Survey forms

Plan & develop a work schedule or plan Writing basic messages

SB7T1	~	>	2	>	>	>	~
SB6T2	٨	۲	۲	2	>	>	~
SB7T3	٢	2	۲	2	>	>	~
SB8T2	~	~	~	~	~	~	
SB10T1	~	~	~	~	~	~	~
SB6T1	~	~	~	~	~	~	~

		L5.2	literacy skills to read and understand the organisation's policies and work procedures	SB7T1
			communication and teamwork skills to work cooperatively with others & Participate in post-shift	SB6T2
*SITHCCC011 Use cookery skills effectively	77	L77.2	debrief.	SB10T1
			debiet.	SB8T2

SITHFAB001 Clean and tidy bar areas	12	L12.1	literacy skills to: read and interpret cleaning schedules, manufacturer's instructions and product instructions for cleaning agents and chemicals	SB1T3	
		N12.1	numeracy skills to calculate the dilution requirements for chemicals and cleaning products	SB3T4	
		L12.2	Read content of material safety data sheets (SDS) for cleaning agents and chemicals	C2SB1T4	
		L12.3	Use personal protective equipment and safe manual handling techniques when cleaning equipment	SB3T4	
		L12.4	and premises (SOPs) signage in relation to safe operational practices	SB1T3 SB1T1	
SITHACS001 Clean premises and equipment	13	L12.4	literacy skills to read product labels and product safety instructions	C2SB1T4	
		N13.1	numeracy skills to calculate dilution requirements of cleaning products,	SB3T4	
		112.2		SB3T4	
		L13.2	safe handling requirements for hazardous cleaning products,	SB1T3	
		L13.3	planning and organising skills to complete the cleaning process in a logical and efficient way	SB1T3	
		L13.4 L13.5	Select and use protective clothing where necessary. Barricade work area, or place warning signs as required to reduce risks to others	SB3T4 SB1T1	
			literacy skills to read safety procedures and product instructions for cleaning agents and chemicals		
SITHKOP001 Clean kitchen premises and equipment	14	L14.1	andRead content of material safety data sheets (SDS) for cleaning agents and chemicals	C2SB1T4	
		L14.2	write simple notes to report broken service ware	SB8T3	
		N14.1	numeracy skills to calculate the dilution requirements for chemicals and cleaning products	SB3T4	
		L14.3	planning and organising skills to efficiently sequence the stages of cleaning kitchen equipment and premises	SB1T3	
			literacy skills to: read and interpret workplace safety signs, procedures and emergency evacuation	00474	
SITXWHS001 Participate in safe work practices	16	L16.1	plans	SB1T1	
		L16.2	Literacy skills to complete basic template reports about hazards and emergency incidents	SB8T3	
*CUACNM201 Monitor collections for changes in condition	24	L24.2	literacy skills to: complete simple documentation or reports on collection condition	SB8T3	
*SITHACS002 Provide housekeeping services to guests	18	L18.1	Interact with others to ask and respond to questions literacy skills to read basic equipment instructions	SB1T3	
STI HACSOUZ Provide housekeeping services to guests	10			SB113	
		L18.2	literacy skills to write simple notes and complete forms	SB8T3	
		L18.3	Report equipment malfunctions promptly	SB8T3	
*SITHACS003 Prepare rooms for guests	19	N19.1	numeracy skills to calculate dilution requirements of cleaning products	SB3T4	
		L19.1	literacy skills to: read schedules and timetables for room servicing	SB5T1 SB10T1	12
		L19.2	literacy skills to read product labels and product safety instructions	C2SB1T4	cate
		L19.3	literacy skills to complete simple forms and room reports	SB8T3	_م م
HLTAID003 Provide first aid	40	L40.1	Prepare a written incident report or provide information to enable preparation of an incident	SB8T3	JEN .
	40		report		163.
CDDCI 02001 Maintain band flags surfaces	20	L40.2	Use literacy and numeracy skills as required to read, interpret medical/pharmaceutical instructions	C2SB1T4	e.
CPPCLO3001 Maintain hard floor surfaces	20	N20.1	perform mathematical calculations required for diluting and mixing chemicals read and interpret directions and safety instructions, including: chemical labels, equipment	SB3T4	, olac
		L20.1	manuals, material safety data sheets (SDS)	C2SB1T4	10rth
		L20.2	Hazards in work site are confirmed and risks are controlled and reassessed according to legislative,	SB1T1	Workplace Health & Safery
CPPCLO3004 Maintain carpeted floors	9	N9.1	OHS and company requirements.Signage and barriers are installed perform mathematical calculations required for diluting and mixing chemicals	SB8T3 SB3T4	
			read and interpret directions and safety instructions, including: chemical labels, equipment		
		L9.1	manuals, material safety data sheets (SDS)	C2SB1T4	
		L9.2	Hazards in work site are confirmed and risks are controlled and reassessed according to legislative,	SB1T1 SB8T3	
CPPCLO3009 Clean glass surfaces	2	N2.1	OHS and company requirements. Signage and barriers are installed perform mathematical calculations required for diluting and mixing chemicals	SB3T4	
			read and interpret directions and safety instructions, including: chemical labels, equipment		
		L2.1	manuals, material safety data sheets (SDS)	C2SB1T4	
		L2.2	Hazards in work site are confirmed and risks are controlled and reassessed according to legislative, OHS and company requirements.Signage and barriers are installed	SB1T1 SB8T3	
CPPCLO3040 Clean ceiling surfaces and fittings	31	N31.1	perform mathematical calculations required for diluting and mixing chemicals	SB3T4	
		L31.1	read and interpret directions and safety instructions, including: chemical labels, equipment	C2SB1T4	
		131.1	manuals, material safety data sheets (SDS)		
		L31.2	Hazards in work site are confirmed and risks are controlled and reassessed according to legislative, OHS and company requirements.Signage and barriers are installed	SB1T1 SB8T3	
CPPCLO30017 Clean wet areas	34	N34.1	perform mathematical calculations required for diluting and mixing chemicals	SB3T4	
		L34.1	read and interpret directions and safety instructions, including: chemical labels, equipment	C2SB1T4	
		LJ4.1	manuals, material safety data sheets (SDS)		
		L34.2	Hazards in work site are confirmed and risks are controlled and reassessed according to legislative, OHS and company requirements.Signage and barriers are installed	SB1T1 SB8T3	
CPPCLO3019 Sort and remove waste and recyclable materials	96	N96.1	perform mathematical calculations required for diluting and mixing chemicals	SB3T4	
		L96.1	read and interpret directions and safety instructions, including: chemical labels, equipment	C2SB1T4	
			manuals, material safety data sheets (SDS)		
		L96.2	Hazards in work site are confirmed and risks are controlled and reassessed according to legislative, OHS and company requirements.Signage and barriers are installed	SB1T1 SB8T3	
		L96.3	planning and organising skills to sort and deliver recyclable materials	SB9T2	
CPPCLO3035 Maintain cleaning storage areas	97	N97.1	perform mathematical calculations required for diluting and mixing chemicals	SB3T4	
		L97.1	read and interpret directions and safety instructions, including: chemical labels, equipment	C2SB1T4	
			manuals, material safety data sheets (SDS) Hazards in work site are confirmed and risks are controlled and reassessed according to legislative,	SB1T1	
		L97.2	OHS and company requirements.Signage and barriers are installed	SB8T3	
SITXFSA003 Transport and store food	44	L44.1	literacy skills to read work instructions and food labels	SB1T2	
		L44.2	literacy skills to: complete records of food transportation e.g. temperatures	C2SB1T3	
		N44.1	numeracy skills to take and record temperatures and to calculate times	C2SB1T3	
		L44.3	understand storage and comply with relevant stock control principles.	C2SB2T1	
SITXFSA002 Participate in safe food handling practices	45	L45.1	literacy skills to understand food safety program, including policies, procedures	SB7T1	
			, , , , , , , , , , , , , , , , , , ,	C2SB1T3	

Cleaning (SOP's) Chemical labels/ SDS Mixing Chemicals Hospitality signage WHS Documentation

> Food safety Zones Labelling food

SB1T3	~	~	~	~	~	~	~
 C2SB1T4	~	~	~	~	~	~	~
SB3T4	~	~	~	~	~	~	~
SB1T1	~	~	~	~	~	~	~
SB8T3	~	~	~	~	~	~	~
C2SB1T3	~		<b>v</b>	<b>v</b>			<b>v</b>
SB1T2	~		v	~			· ·

		L45.2	Maintain a clean environment.	C2SB1T4 SB1T3 SB3T4	Tones
		N45.1	numeracy skills to take and record temperatures and to calibrate and use a temperature probe	C2SB1T3	(att)
SITHCCC004 Package prepared foodstuffs	41	L41.1	literacy skills to write accurate details on food labels for packaged foods and comprehend label specifications	SB1T2	d safety.
*SITHCCC010 Rethermalise chilled and frozen foods	43	L43.1	literacy skills to write records of temperature readings	C2SB1T3	r000
*SITHFAB003 Operate a bar	29	L29.5	Store all items in correct place and at correct temperature.	C2SB1T3	X <sup>2</sup>
SITXFSA001 Use hygienic practices for food safety	17	L17.1	Prevent cross-contamination by washing hands.	SB1T3	
		L17.2	literacy skills to read and interpret organisation policies, procedures and diagrams that identify good hygiene practices	SB7T1	
		L17.3	literacy skills to comprehend hygiene and food safety procedures	C2SB1T3	
		L17.4	literacy skills to comprehend basic aspects of Hazard Analysis and Critical Control Points (HACCP)	C2SB1T3 SB7T1	
SITHIND001 Use hygienic pratice for hospitality services	17	L17.1	Prevent cross-contamination by washing hands.	SB1T3	
		L17.2	literacy skills to read and interpret organisation policies, procedures and diagrams that identify good hygiene practices	SB7T1	
		L17.3	literacy skills to comprehend hygiene and safety procedures	C2SB1T3	
		L17.4	literacy skills to comprehend basic aspects of hazard identification and analysis	C2SB1T3 SB7T1	

BSBSUS201 Participate in environmentally sustainable work practices	21	L21.1	literacy, numeracy and technology skills to interpret workplace information in relation to work role, and to document and measure resource use	SB9T2	Environmental Sustainability	Environmental impact	SB9T2	r	~	~	~	~	~
		L21.2	Seek opportunities to improve resource efficiency	SB9T2	Environmental Sustainability								

SIRXSLS201 Sell products and services	22	N22.2	numeracy skills in regard to handling payment for goods	SB7T4		Process payments	SB7T4	~	~	~	~
BSBFIA301 Maintain financial records (Note* Cert III level unit included in Cert II - Covered basic terminolgy and processes in this resource only)	47	L47.1	literacy skills to identify financial information; to read and understand the organisation's accounting procedures; and to edit and proofread documents to ensure conformity and consistency of information	SB6T3 C2SB3T1	,	Basic financials	SB6T3		~	~	~
		L47.2	numeracy skills to read and interpret financial data and to prepare cash analysis sheets, mointor cash transactions	SB6T3 SB7T4 SB8T4	actions	Balancing registers	SB8T4		~	~	~
SITXFIN001 Process financial transactions	48	L48.1	literacy skills to read and interpret the organisation"s procedures for processing financial transactions, cash float documentation, credit card and receipt details and reconciliation information	SB6T3 SB8T4 SB7T4	Trans	Understanding GST & tax invoices	C2SB3T1		~	r	~
		N48.1	numeracy skills to: count cash floats, calculate and check the total customer payment required, tender correct change, check and issue accurate receipts including GST, calculate total customer payments for the service period or day, complete reconciliations of takings against point-of-sale records	SB7T4 SB8T4 SB6T3 C2SB3T1	financia			 	 		
*SITHFAB003 Operate a bar	29	N29.3	numeracy skills to calculate the cost of transactions and provide correct change	SB7T4 SB8T4							
SITHFAB006 Provide room service	33	N33.1	numeracy skills to calculate the cost of room service orders	SB7T4							

SITTGDE001 Interpret aspects of local Australian Indigenous culture	23	L23.1	copyright and intellectual property issues associated with interpreting Australian Indigenous cultural aspects for customers.	SB7T2	Guiding	Prepare for and conduct tourism activities.	SB9T3	~		
		L23.2	Prepare for and conduct activities according to the needs and wishes of the local community	SB9T3	Culturing	Copyright	SB7T2	~		

						Proof of age	SB5T3		~	<b>v</b>	
SITHFAB005 Prepare and serve espresso coffee	26	L26.1	literacy skills to read and interpret beverage menus and standard recipes for espresso coffee	SB4T3		Understanding recipes (SRC)	C2SB1T2		~		
		L26.2	literacy skills to write orders and basic notes on customer preferences	SB6T4		Alcohol service	C2SB1T1		~		
		L26.3	literacy skills to:comprehend workplace documents or diagrams that interpret the content of: - safety proceduresb, Safety Data Sheets (SDS) and product instructions for cleaning chemicals - organisational procedures for operating, cleaning and maintaining equipment	SB1T3 C2SB1T4		Coffee Service	SB4T3	~	~	~	~
		N26.1	numeracy skills to visually estimate amounts of milk and make adjustments to doses of ground coffee	SB4T3		Service documents	SB9T1		~		
SITHFAB007 Serve food and beverage	27	N27.1	numeracy skills to calculate customer accounts	SB7T4 SB8T4		Taking orders	SB6T4	~	2		
		L27.1	literacy skills to read and interpret food and beverage menus and workplace procedures	SB9T1		Measuring ingredients	SB2T3		~		
		L27.2	literacy skills to write clear and legible customer orders and special requests	SB6T4	.e	Venues & events capacities	C2SB5T4		~		
		L27.3	communication skills including with customers and team members	SB6T1 SB6T2	Food and Beverage		· ·	 · · · ·			
SITHFAB002 Provide responsible service of alcohol	28	L28.1	literacy skills to read and interpret documents such as ID cards, proof of age cards, driver's licences,	SB5T3	, se <sup>e</sup>						
		L28.2	literacy skills to statutory signage, warning signs	SB1T1							
		N28.1	numeracy skills to measure and calculate standard drinks	C2SB1T1	× <sup>31</sup>						
*SITHFAB003 Operate a bar	29	L29.1	Literacy skills to read and interpret bar menus, brochures,	SB9T1	, o <sup>ct</sup>						
		N29.1	numeracy skills to calculate ingredient quantities for the preparation of beverages	C2SB1T1 C2SB1T2 SB2T3							
		N29.2	numeracy skills to accurately measure standard drink ingredients	C2SB1T1							
		L29.3	Safely dispose of all waste to minimise negative environmental impacts.	SB9T2							
		L29.4	Take orders, note or memorise them correctly to customer preferences.	SB6T4							
SITHFAB004 Prepare and serve non alcoholic beverages	30	L30.1	literacy skills to read and interpret beverage menus and standard recipes for non-alcoholic drinks	C2SB1T2							
		L30.2	work with speed and efficiency to deal with numerous service tasks simultaneously	SB6T4 SB9T1							
		N30.1	numeracy skills to calculate and measure ingredient quantities for the preparation of beverages	SB2T4 SB2T3							

						Reference and Index Systems	SB5T4		~		~	~	~	
		L3.2	understanding of office filling systems	SB5T4		Understanding Time and Timelines	SB5T1	~	~	~	~	<	~	~
BSBITU202 Create and use spreadsheets	49	L49.1	literacy skills to read and understand organisation's procedures, and to use basic models to produce a range of spreadsheets	C2SB3T2	tion	Office programs and documentation	C2SB3T2		~		~	٢	~	
		N49.1	numeracy skills to create and use spreadsheet formulae.	C2SB3T2	r (at	Filling timesheets	SB5T2	~	~	~	~	<	~	~

BSBITU301 Create and use databases	50	N50.1	numeracy skills to create simple queries and to use simple formulae	C2SB3T2	. mist	Workplace documents	SB8T1	
BSBITU201 Produce simple word processed documents	51	L51.1	literacy skills to read and understand organisation's procedures, and to use basic models to produce a range of correspondence	C2SB3T2 SB8T1	ndm <sup>11</sup>			
*SITXCOM001 Source and present information	8	L8.2	Prepare and present information according to organisational guidelines and in a format appropriate to the circumstances and audience.	C2SB3T2 SB5T2 SB8T1	<b>v</b>			

SITTTSL002 Access and interpret product information	56	L56.1	literacy skills to: read and interpret complex product information, including terms and conditions of their sale	C2SB3T3		Travel operations	C2SB3T3		~	~
		L56.2	research, interpret and sort relevant information and write notes and basic summaries of information	SB7T3 C2SB3T2 SB8T1 C2SB3T4	rions	Copyright	SB7T2		~	~
		N56.1	numeracy skills to interpret product costs and their application to different customers and seasons	C2SB3T3 C2SB3T1	operat	Prepare for and conduct tourist activities	SB9T3		~	
SITTTSL001 Operate online information system	57	L57.1	literacy skills to read and interpret online instructions for searching and downloading information, using key search words and phrase, research, interpret and sort relevant information	SB7T3 C2SB3T3	well OP	Datelines and travel times	C2SB3T4		~	~
		L57.2	the existence and basic aspects of state, territory or commonwealth privacy, copyright and intellectual property laws	SB7T2	113					
*SITXCOM202 Provide a briefing or scripted commentary	54	L54.1	literacy skills to interpret information scripts or other briefing information	SB9T3 SB7T2						

SITXINV002 Maintain the quality of perishable supplies	61	L61.1	literacy skills to write date code and stock rotation labels and simple documents that record temperature results	SB1T2 C2SB2T1		Receiving and storing stock	C2SB2T1	~		٢	~			~
(Numerous Commercial Cookery and Asian cookery units Inc. stock unit)		N61.1	numeracy skills to use a thermometer correctly to measure temperatures, estimate times for regular temperature checks	C2SB1T3 SB5T1		Retail product label information	SB10T3		~		~	~	~	
*SITHCCC005 Produce cook-chill and cook-freeze foods	42	L42.1	literacy skills to read date code and stock rotation labels	C2SB2T1										
*SITHCCC006 Rethermalise chilled and frozen foods	43	L43.1	literacy skills to read date code and stock rotation labels	C2SB2T1	6.									
SIRXSLS201 Sell products and services	22	L22.1	literacy skills in regard to reading and understanding product information	SB10T3	n <sup>tre</sup>									
		N22.1	numeracy skills in regard to weighing and measuring goods.	SB2T3	Cont									
*SIRXSLS002 Advise on products and services	46	L46.1	literacy skills in regard to reading and understanding product information	SB10T3	alt .									
		N46.1	numerical skills in regard to estimating and calculating costs relevant to pricing products.	SB10T3	Sto									
*SITHFAB003 Operate a bar	29	L29.2	literacy skills to write basic records of bar restocks and stock orders Check and reorder stock	C2SB2T1	-									
SITXINV001 Receive and store stock	63	L63.1	literacy skills to read and interpret order and delivery documentation, use-by dates, stock labels, and write records of incoming stock and simple reports about stock discrepancies and quality	SB10T3										
		N63.1	numeracy skills to count incoming, stored and rotated stock items	SB10T3										

*SITXCOM003 Provide a briefing or scripted commentary	64	N64.1	numeracy skills to address safety considerations, such as not exceeding numbers in a given location	C2SB5T4		Map reading	C2SB5T1		~	
TLIC1051 Operate a commercial vehicle	65	L65.1	Map reading and road navigation techniques	C2SB5T1	. Xe . 6	Driving Tours	C2SB5T2		· ·	~
		N65.1	Check and replenish fluids and carry out lubrication processes in the course of work activities	C2SB5T2	Rition	Ride Operations	C2SB5T3		×	
		L65.2	Complete documentation related to the driving of a commercial vehicle	C2SB5T2	no str	Venues & events capacities	C2SB5T4		V	
TLIB2003 Carry out vehicle servicing and maintenance	66	L66.1	Understanding of Reporting and documentation requirements	C2SB5T2	int <sup>o</sup> open					
SITTVAF001 Load and unload a ride	67	N67.1	able to count and compare numbers of riders against capacity Inc. height, physical capacity, placement of riders e.g. balance of weigh	C2SB5T3	Tour and Ride ons					
		L67.1	literacy skills to interpret basic procedural documentation	C2SB5T2						
				00574	1		_			
* SITHACS003 Prepare rooms for guests	19	L19.1	literacy skills to: read schedules and timetables for room servicing	SB5T1 C2SB4T3		Fill in Basic Documentation	SB4T2		~	~
		L19.3	literacy skills to complete simple forms and room reports	SB4T2 SB8T3		Laundry	SB10T2		~	
*SITHACS005 Provide porter services	69	L69.1	literacy skills to read luggage identification labels, storage and security procedures & to complete storage tags, storage forms and guest receipts	SB4T2		Accomadation Services	C2SB4T3		~	~
		L69.2	literacy skills to read reservation data and rooming lists	C2SB4T3 SB8T1						
		L69.3	literacy skills to complete storage tags, storage forms and guest receipts	SB4T2	ින.					
		N69.1	numeracy skills to count multiple luggage items and reconcile against operational documentation	C2SB4T3	- AND					
		L69.4	communication skills to interact with guests from socially and culturally diverse environments	SB6T2	Ser					
* SITHACS002 Provide housekeeping services to guests	18	L18.1	literacy skills to read basic equipment instructions	SB1T3	rion					
		L18.2	literacy skills to write simple notes and complete forms	SB4T2 SB8T3	Accommodation Services					
		L18.3	Report equipment malfunctions promptly	SB4T2	m <sup>n</sup> .					
*SITHACS004 Launder linen and guest clothes	1	L1.1	read information about the use of laundry chemicals	SB10T2	, CO'					
		L1.2	read and interpret labels and washing instructions	SB10T2	PC .					
		L1.3	complete simple laundry documentation	SB10T2						
		L1.4	meaning of laundering and dry cleaning labels on clothing laundry methods according to textile labelling codes	SB10T2						
		N1.1	calculate dilution strengths of laundry chemicals	SB3T4						
		N1.2	calculate charges for laundry services and billing information.	SB10T2 SB7T4 C2SB3T1						
SISAQU001 Test pool water quality	70	L70.1	literacy skills to record pool water test results, update swimming pool log and correct maintenance of swimming pool logs e.g. recording pool water test results	C2SB4T1		Maintenance - Chemicals	C2SB4T1			~

SISAQU001 Test pool water quality	70	L70.1	literacy skills to record pool water test results, update swimming pool log and correct maintenance of swimming pool logs e.g. recording pool water test results	C2SB4T1		Maintenance - Chemicals	C2SB4T1		~
		N70.1	numeracy skills to identify and interpret routine test results. E.g. pool water chemistry to understand scientific terms related to tests such as pH levels, alkalinity, chlorine, bromine, temperature and calcium hardness	C2SB4T1	aits	Grounds Maintenance	C2SB4T2		~
* SIFBGM002 Maintain property and structures	71	L71.1	literacy and numeracy skills to identify recyclable and waste materials	SB9T2	, eP				
		L71.2	Report information about hazards, incidents or accidents according to workplace policies and procedures.	SB8T3	and				
MEM18002B Use power tools/hand held operations	72	L72.1	reading and following information on standard operating procedures	C2SB4T2	ace -				
SIFBGM001 Provide general grounds care	73	L73.1	literacy to interpret manufacturer guidelines for use and maintenance of tools and equipment and accurately calculate application of fertiliser	C2SB4T2	tenali				

		N73.1	numeracy skills to interpret manufacturer guidelines for use and maintenance of tools and equipment and accurately calculate application of fertiliser	C2SB4T2	Main
MEM18001C Use hand tools	74	L74.1	reading and following information on standard operating procedures	C2SB4T2	at the second se
RIISAM204D Operate small plant and equipment	75	L75.1	materials safety data sheets (SDS)and materials handling methods	C2SB4T1	
		L75.2	industry and site specific terminology	C2SB4T2	Gru
		L75.3	Select fuel and lubricants according to manufacturer's specifications	C2SB4T1	
		N75.1	Check and adjust fuel, oil, hydraulic fluid and water levels according to manufacturer's manual	C2SB4T1	

*SITHCCC011 Use cookery skills effectively	77	L77.1	literacy skills to read menus, recipes and task sheets	SB9T1 C2SB1
		L77.2	planning and organising skills to work in a logical and planned way	SB3T1
		N77.1	numeracy skills to weigh and measure ingredients	SB2T3
SITHCCC002 Prepare and present simple dishes	78	L78.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations	C2SB1 SB9T1
		N78.2	numeracy skills to weigh and measure ingredients	SB2T3
		N78.3	numeracy skills to determine temperatures	SB2T1
SITHCCC001 Use food preparation equipment	79	L79.1	literacy skills to read and interpret food preparation lists, standard recipes, and interpret	C2SB1
		N79.1	manufacturer instructions for equipment numeracy skills to calculate the number of portions	SB9T1 SB3T2
		N79.2	numeracy skills to weigh and measure ingredients	SB2T3
		N79.2	work with numerical features of equipment	SB213
*SITHCCC006 Prepare appetisers and salads	80	L80.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1
		L80.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels	SB9T C2SB2
		L80.3	literacy skills to read and interpret food labels, date code	SB1T2
		N80.1	numeracy skills to calculate the number of portions	SB3T
		N80.2	numeracy skills to weigh and measure ingredients	SB2T
		N80.3	numeracy skills to determine temperatures	SB2T
SITHCCC003 Prepare and present sandwiches	81	L81.1	literacy skills to read and interpret food preparation lists, standard recipes, and orders	C2SB1
		N81.1	numeracy skills to count portions and use features of heating equipment	SB9T SB2T
			literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	SB3T2 C2SB1
*SITHCCC007 Prepare stocks, sauces and soups	82	L82.1	recipe requirements and calculations	SB9T
		L82.2	literacy skills to read and understand stock rotation labels	C2SB2
		L82.3	literacy skills to read and interpret food labels, date code	SB1T
		H82.1	numeracy skills to calculate the number of portions	SB3T
		N82.2	numeracy skills to weigh and measure ingredients	SB2T
		N82.3	numeracy skills to determine temperatures	SB2T
SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes	83	L83.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1
			recipe requirements and calculations	SB9T
		L83.2	literacy skills to read and understand stock rotation labels	C2SB2
		L83.3	literacy skills to read and interpret food labels, date code	SB1T
		N83.1	numeracy skills to calculate the number of portions	SB3T
		N83.2 N83.3	numeracy skills to weigh and measure ingredients	SB2T
		1003.3	numeracy skills to determine temperatures	SB2T SB10
		L83.4	planning and organising skills	SB3T
SITHCCC005 Prepare dishes using basic methods of cookery	84	L84.1	literacy skills to read menus, recipes and task sheets	C2SB1
		N84.1	numeracy skills to: calculate the number of portions	SB3T
		N84.2	numeracy skills to: weigh and measure ingredients	SB2T
	<b></b>	N84.3	numeracy skills to:determine cooking times and temperatures	SB2T
	85		literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	
SITHASC001 Produce dishes using basic methods of Asian cookery	65	L85.1	recipe requirements and calculations	
SITHASC001 Produce dishes using basic methods of Asian cookery	65	L85.1 L85.2		SB9T
SITHASC001 Produce dishes using basic methods of Asian cookery	65		recipe requirements and calculations	SB9T C2SB2
SITHASC001 Produce dishes using basic methods of Asian cookery	65	L85.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels	SB9T C2SB2 SB1T
SITHASC001 Produce dishes using basic methods of Asian cookery	63	L85.2 L85.3	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code	SB9T C2SB2 SB1T SB3T
SITHASC001 Produce dishes using basic methods of Asian cookery	85	L85.2 L85.3 N85.1	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions	SB9T C2SB2 SB1T SB3T SB2T
SITHASC001 Produce dishes using basic methods of Asian cookery	83	L85.2 L85.3 N85.1 N85.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients	SB9T C2SB2 SB1T SB3T SB2T SB2T SB10
SITHASC001 Produce dishes using basic methods of Asian cookery *SITHASC002 Produce Asian appetisers and snacks	85	L85.2 L85.3 N85.1 N85.2 N85.3	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	SB9T C2SB2 SB1T SB3T SB2T SB2T SB101 SB3T C2SB1
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations	SB9T C2SB2 SB1T SB3T SB2T SB2T SB10 SB3T C2SB1 SB9T
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels	SB9T C2SB2 SB1T SB3T SB2T SB2T SB10 SB3T C2SB1 SB9T C2SB2
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations	SB9T C2SB2 SB1T SB3T SB2T SB2T SB10 SB3T C2SB1 C2SB2 SB1T
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food labels, date code literacy skills to read and interpret food labels, date code	SB9T C2582 SB1T SB2T SB2T SB10 SB3T C2581 SB9T C2582 SB1T SB3T SB3T
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.1	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food labels, date code literacy skills to read and interpret food labels date code numeracy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions	SB9T C2582 SB1T SB2T SB2T SB10 SB3T C2581 SB9T C2582 SB1T SB3T SB3T SB2T
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.1 N86.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food labels, date code numeracy skills to acculate the number of portions numeracy skills to weigh and measure ingredients	SB9T C2582 SB1T SB3T SB2T SB2T SB3T C2581 SB3T C2582 SB1T SB3T SB2T SB2T SB2T SB101
*SITHASC002 Produce Asian appetisers and snacks	86	L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.1 L86.2 L86.3 N86.1 N86.2 N86.3 L86.4	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	SB91 C2582 SB11 SB31 SB27 SB10 SB31 C2581 SB91 C2582 SB11 SB31 SB21 SB21 SB21 SB10 SB31 C2581
		L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.1 N86.2 N86.3 L86.4 L87.1	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculate the number of portions literacy skills to read and interpret food and measure ingredients literacy skills to read and interpret food and calculations literacy skills to read and interpret food and calculations literacy skills to read and interpret food and understand stock rotation labels literacy skills to read and interpret food and measure ingredients numeracy skills to weigh and measure ingredients numeracy skills to weigh and measure ingredients planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations	SB9T C2582 SB1T SB2T SB2T SB10 SB3T C2581 SB3T C2582 SB1T SB3T SB2T SB2T SB10 SB3T SB3T SB3T SB3T SB3T SB3T SB3T SB3T
*SITHASC002 Produce Asian appetisers and snacks	86	L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.1 N86.2 N86.3 L86.4 L87.1 L87.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to read and interpret food and measure ingredients numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels	SB9T           C2582           SB1T           SB2T           SB2T           SB1T           SB2T           SB1T
*SITHASC002 Produce Asian appetisers and snacks	86	L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.3 N86.3 L86.4 L87.1 L87.2 L87.3	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to weigh and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code	SB9T           C2582           SB1T           SB2T           SB1T           SB1T           C2581           SB1T           C2582           SB1T           SB2T           SB1T           SB2T           SB1T           SB2T           SB1T           SB2T           SB1T           SB2T           SB1T           SB2T           SB2T           SB1T           SB2T           SB1T           C2582           SB1T
*SITHASC002 Produce Asian appetisers and snacks	86	L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.3 L86.4 L87.1 L87.2 L87.3 N87.1	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to weigh and measure ingredients literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food labels, date code numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, date code	SB97: C2582 SB17: SB27: SB27: SB27: SB107 SB37: C2581 SB37: SB107 SB37: C2581 SB37: C2582 SB17: SB37: C2582 SB17: SB37:
	86	L85.2 L85.3 N85.1 N85.2 N85.3 L85.4 L86.1 L86.2 L86.3 N86.3 N86.3 L86.4 L87.1 L87.2 L87.3	recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to determine temperatures planning and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code numeracy skills to read and interpret food labels, date code numeracy skills to calculate the number of portions numeracy skills to weigh and measure ingredients numeracy skills to weigh and organising skills literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food preparation lists, standard recipes, and write notes on recipe requirements and calculations literacy skills to read and understand stock rotation labels literacy skills to read and interpret food labels, date code	C2581 SB971 C25827 SB177 S

Measuring ingredients	SB2T3	٨	۲			2
Service documents	SB9T1	<	~			~
Understanding recipes (SRC)	C2SB1T2	~	~			~
Temperature gauges	SB2T1	٨	۲	~		>
Portion Control	SB3T2	<	~			~
Work flows	SB3T1	~	~	~		~

coolier and catering

*SITHASC004 Produce Asian sauces, dips and accompaniments	88	L88.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1T2	l
		L88.2	recipe requirements and calculations literacy skills to read and understand stock rotation labels	SB9T1 C2SB2T1	I
		L88.3	literacy skills to read and interpret food labels, date code	SB1T2	
		N88.1		SB112 SB3T2	ł
			numeracy skills to calculate the number of portions		ł
		N88.2	numeracy skills to weigh and measure ingredients	SB2T3	ł
		N88.3	numeracy skills to determine temperatures	SB2T1	
		L88.4	planning and organising skills	SB10T1 SB3T1	
*SITHASC005 Produce Asian salads	89	L89.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1T2	L
			recipe requirements and calculations	SB9T1	ł
		L89.2	literacy skills to read and understand stock rotation labels	C2SB2T1	
		L89.3	literacy skills to read and interpret food labels, date code	SB1T2	
		N89.1	numeracy skills to calculate the number of portions	SB3T2	
		N89.2	numeracy skills to weigh and measure ingredients	SB2T3	
		N89.3	numeracy skills to determine temperatures	SB2T1	
		L89.4	planning and organising skills	SB10T1 SB3T1	
*SITHASC006 Produce Asian rice and noodle dishes	90	L90.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1T2	1
STITIASCOOD FLOUDLE ASIAN TICE and hoodie distles	50		recipe requirements and calculations	SB9T1	
		L90.2	literacy skills to read and understand stock rotation labels	C2SB2T1	
		L90.3	literacy skills to read and interpret food labels, date code	SB1T2	
		N90.1	numeracy skills to calculate the number of portions	SB3T2	1
		N90.2	numeracy skills to weigh and measure ingredients	SB2T3	1
		N90.3	numeracy skills to determine temperatures	SB2T1	
		L90.4	planning and organising skills	SB10T1 SB3T1	
*SITHASC007 Produce curry pastes and powders	01	L91.1	literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1T2	1
STITASCOUT Produce curry pastes and powders	91	191.1	recipe requirements and calculations	SB9T1	
		L91.2	literacy skills to read and understand stock rotation labels	C2SB2T1	
		L91.3	literacy skills to read and interpret food labels, date code	SB1T2	
		N91.1	numeracy skills to calculate the number of portions	SB3T2	1
		N91.2	numeracy skills to weigh and measure ingredients	SB2T3	1
		N91.3	numeracy skills to determine temperatures	SB2T1	1
		L91.4	planning and organising skills	SB10T1 SB3T1	
			literacy skills to read and interpret food preparation lists, standard recipes, and write notes on	C2SB1T2	1
*SITHCCC009 Produce cook-chill and cook-freeze foods	42	L42.2	recipe requirements and calculations	SB9T1	
		N42.1	numeracy skills to determine cooking temperatures	SB2T1	
		N42.2	numeracy skills to calculate the number of portions, weigh and measure ingredients	SB2T3	
*SITHCCC010 Rethermalise chilled and frozen foods	43	N43.1	numeracy skills to calculate the number of portions required for food service period	SB3T2	1
		N43.2	numeracy skills to determine cooking times and temperatures	SB2T1	1
		1143.2	numeracy skins to determine cooking times and temperatures	30211	1

SITHGAM001 Provide responsible gambling services	92	L92.1	literacy skills to read and interpret information, including: problem gambling signage, general information and brochures	C2SB2T2		Gaming information
		N92.1	numeracy skills to explain basic information about chances of winning and probability.	C2SB2T2		Gaming Operations
SITHGAM004 Conduct Keno games	93	N93.1	numeracy skills to balance float and cash.	C2SB2T3		
		L93.1	awareness general requirement for responsible provision of gambling services	C2SB2T2	]	
SITHGAM002 Attend gaming machines	94	N94.1	numeracy skills to balance cash receipts and payments	C2SB2T3	Gaming	
		N94.2	numeracy skills to provide correct change and payouts to customers	C2SB2T3	<u>ن</u> می ا	
		N94.3	numeracy skills to explain basic information about chances of winning and probability.	C2SB2T2	7	
		L94.1	awareness general requirement for responsible provision of gambling services	C2SB2T2	7	
SITHGAM003 Operate a TAB outlet	95	L95.1	awareness general requirement for responsible provision of gambling services	C2SB2T2	7	
		N95.1	numeracy skills to provide correct change and payouts to customers	C2SB2T3		
		N95.2	numeracy skills to perform end of shift balance	C2SB2T3		

 C2SB2T2 C2SB2T3		~ ~		
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