



CERTIFICATE III IN COMMERCIAL COOKERY

SIT30816

CRICOS CODE 092470G



Commercial Cookery is an important part of the Australian hospitality and tourism industry. Quality Training & Hospitality College delivers this course through both theoretical and practical based learning and aims to make students industry ready. Students will experience practical training in state-of-the-art commercial kitchens and will enjoy our modern theory classrooms. This qualification provides a pathway for students to work as a commercial cook in venues such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Once qualified, you will be able to work independently under limited supervision. You will also have the skills to provide operational advice and to offer support to your team members.

As part of the Certificate III in Commercial Cookery, our trainers will assist students in running a restaurant. The 'training restaurant' provides students with the opportunity to gain on the job experience and more importantly, to learn through trial and error in a risk-free environment.

Feedback received from trainers and customers will help students improve on their weaknesses. The 'training restaurant' is a highlight for both students and staff and we find that by the end of the training period, students have more confidence to work independently.

COURSE INFORMATION

CAMPUS

Adelaide and Sydney

INTAKE DATES

January, April, July & October

DURATION

42 weeks fulltime (including a maximum holiday period of 6 weeks)

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 3 days per week
- Theoretical and practical training (classroom, kitchen & workplace)

HOLISTIC PLACEMENT

Students are required to complete 48 shifts of commercial cookery service (included in overall course duration).

ASSESSMENT

Written assessments, projects, workplace observations, practical assessments and work-based logbooks

RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER

Both RPL and Credit Transfer can be applied to this qualification

PACKAGING RULES

25 units must be completed:

- 21 core units
- 4 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

BSBSUS201 BSBWOR203 SITHCCC001 SITHCCC005 SITHCCC006 SITHCCC007 SITHCCC008 SITHCCC012 SITHCCC013 SITHCCC014 SITHCCC018 SITHCCC019 SITHCCC020 SITHKOP001 SITHKOP002 SITHPAT006 SITXFSA001 SITXFSA002 SITXHRM001 SITXINV002 SITXWHS001	Participate in environmentally sustainable work practices Work effectively with others Use food preparation equipment* Prepare dishes using basic methods of cookery* Prepare appetisers and salads* Prepare stocks, sauces and soups Prepare vegetable, fruit, egg and farinaceous dishes* Prepare poultry dishes* Prepare seafood dishes* Prepare meat dishes* Prepare food to meet special dietary requirements* Produce cakes, pastries and breads* Work effectively as a cook* Clean kitchen premises and equipment* Plan and cost basic menus Produce desserts* Use hygiene practices for food safety Participate in safe food handling practices* Coach others in job skills Maintain the quality of perishable items* Participate in safe work practices	CORE UNITS
BSBDIV501 BSBSUS401 SITXCOM005 SITHFAB002	Manage diversity in the workplace Implement and monitor environmentally sustainable work practices Manage conflict Provide responsible service of alcohol	ELECTIVE UNITS

* Prerequisite is SITXFSA001 Use hygienic practices for food safety