



# CERTIFICATE III IN COMMERCIAL COOKERY

SIT30821

CRICOS CODE 109800G



Commercial Cookery is an important part of the Australian hospitality and tourism industry. Quality College of Australia 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 full-time (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 (RPL) AND CREDIT TRANSFER (CT)

Both RPL and CT can be applied to this qualification

### PACKAGING RULES

25 units must be completed:

- 20 core units
- 5 elective units, consisting of:
  - 3 units from Group A or Group B
  - 2 units from Group A, Group B or Group C

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.

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

SITHCCC023	Use food preparation equipment	CORE UNITS
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	
SITHCCC043	Work effectively as a cook	
SITHKOP009	Clean kitchen premises and equipment	
SITHKOP010	Plan and cost recipes	
SITHPAT016	Produce desserts	
SITXFSA005	Use hygienic practices for food safety	ELECTIVE UNITS
SITXFSA006	Participate in safe food handling practices	
SITXHRM007	Coach others in job skills	
SITXINV006	Receive, store and maintain stock	ELECTIVE UNITS
SITXWHS005	Participate in safe work practices	
SITHCCC025	Prepare and present sandwiches	ELECTIVE UNITS
SITHCCC026	Package prepared foodstuffs	
SITHCCC044	Prepare specialised food items	
SITHCCC040	Prepare and serve cheese	ELECTIVE UNITS
SITXCOM006	Source and present information	

\* Prerequisite is SITXFSA005 Use hygienic practices for food