



# SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY (CRICOS CODE 109850H)



## Course Description

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Completion of this qualification contributes to recognition as a trade cook.

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## Course Duration

52 weeks (40 weeks term time and 12 weeks of holidays)

## Course Fee

Tuition Fee: \$AU 13,250

Non-tuition Fee: \$AU 1,750

Total Course Cost: \$AU 15,000

## Delivery Mode

Blended (Face-to-face + Online)

## Admission Requirements

- Minimum Australian Year 12 Senior Secondary Certificate of Education (or foreign equivalent) or Certificate II or higher level Australian qualification.
- Must be 18 years of age or older at the time of course commencement.
- Minimum English IELTS 6.0 (overall band) overall with no band less than 5.5 or equivalent
- Prior to commencement, international students intending to travel to Australia must secure an applicable visa.

## Assessment

Written questions, case studies, project work, role play activities, presentations, research activities might constitute as part of the assessment.

## Training Pathway

Students who complete this qualification may progress to the Certificate IV in Kitchen Management, followed by the Diploma of Hospitality Management and Advanced

Diploma of Hospitality Management after satisfying pre- requisites.

## Career Pathway

Potential career pathways for graduates of this qualification include Cook in cafés, restaurants, pubs, clubs, hotels or in catering operations for resorts, aged care homes, food manufacturers and schools.

## Units of Competency

The below 20 units (20 core and 5 electives) form SIT30821 Certificate III in Commercial Cookery:

SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITHCCC023	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core

SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC037	Prepare seafood dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC042	Prepare food to meet special dietary requirements ^	Core
SITHCCC041	Produce cakes, pastries and breads	Core
SITHCCC043	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core
SITHPAT016*	Produce desserts	Core
SITXHRM007	Coach others in job skills	Core
SITXINV006	Receive, store and maintain stock	Core
SITXWHS005	Participate in safe work practices	Core
SITHKOP009	Clean kitchen premises and equipment	Core
SITHCCC031	Prepare vegetarian and vegan dishes	Core
SITHCCC044*	Prepare specialised food items	Elective
SITHASC024*	Prepare Asian salads	Elective
SITHASC025*	Prepare Asian rice and noodles	Elective
SITHASC027	Prepare Asian cooked dishes	Elective
SITHCCC039*	Produce pates and terrines	Elective

\*Elective units are subject to change to align with industry trends.

## **RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER**

You may be eligible for RPL if you have sufficient work experience and/or education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. You may be eligible for Credit Transfer with evidence of completion of relevant units under the Australian Qualification Framework. All applications for RPL or Credit Transfer must be made prior to the commencement of the course.

## **STUDENT HANDBOOK**

Before attending your Student Orientation, you must be familiar with College policies and procedures as contained in our International Student Handbook. Download a copy at [www.capital.edu.au](http://www.capital.edu.au)

## **EQUIPMENT REQUIREMENTS**

Students must supply their own laptop equipped with a camera and speakers, and installed with Microsoft Office 365 Personal (specifically Outlook, Word, Excel, and PowerPoint).

## **COMPLETION**

Students must successfully complete all course units to get the SIT30821 Certificate III in Commercial Cookery. Learners who complete only part of the qualification will receive a Statement of Attainment for the units they have demonstrated competency in.