



SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS Course Code: 109878G

Duration: 52 weeks (40 weeks study & 12 weeks holidays)

Study Mode: The delivery mode of this qualification is 6.5 hours Online and 13.5 hours face to face blended delivery mode combined with classroom and practical training in a commercial kitchen setting.

COURSE DESCRIPTION

This qualification reflects the role of commercial 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.

TARGET GROUP

- Seeking to pursue or further a career in commercial cookery
- Seeking to enter a new industry sector / pathway to higher level qualifications.

ENTRY REQUIREMENTS

- Must be at least 18 years of age or older at course commencement.
- Students must have completed Australian Year 11 or equivalent; have completed AQF Certificate II or relevant qualification.
- An overall valid academic IELTS score of at least 6 or equivalent with no band less than 5.5 unless exempted (please refer to the DOHA website for Acceptable English Evidence and Exemptions); or an English proficiency of Advanced level from an approved ELICOS provider; or have completed Certificate IV level course in an Australian RTO within the last 2 years; or have successfully passed Western Sydney College's English Placement Test.
- For Packaged courses, student must (successfully) complete the lower qualification to progress to the higher qualification.
- International Students must meet the Student Visa (SC500) requirements.

CAREER OUTCOMES

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

FUTURE PATHWAY

Students who complete this course may wish to continue their education into a range of Certificate IV qualifications, such as the SIT40521 Certificate IV in Kitchen Management

UNITS OF COMPETENCY

CORE UNITS	
SITHCCC023*	Use food preparation equipment
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
SITHCCC035*	Prepare poultry dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC036*	Prepare meat dishes
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC041*	Produce cakes, pastries and breads
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
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
SITHCCC031*	Prepare vegetarian and vegan dishes
ELECTIVES UNITS	
SITHCCC026*	Package prepared foodstuffs
SITHCCC038*	Produce and serve food for buffets
SITHCCC040*	Prepare and serve cheese
SITXWHS006	Identify hazards, assess and control safety risks
BSBSUS211	Participate in sustainable work practices