



SIT30816 Certificate III in Commercial Cookery

OVERVIEW

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.

ENTRY REQUIREMENTS (INTERNATIONAL STUDENTS)

Applicants will need to show they meet all of the following entry criteria:

- English language proficiency equivalent to IELTS 5.5;
- 18 years or over;
- Satisfy the Australian Department of Immigration's (DIBP) genuine temporary entrant (GTE) criteria for student visa (subclass 500);
- Completion of Australian Year 12 (senior secondary) education or overseas equivalent; OR
- Demonstrate through an Admissions Interview, either in person or by phone, that they have the skills and capability to succeed in the course.

Note: All applicants may be required to hold all pre-requisites.

PROGRAM DURATION

This program is delivered over a period of 12 months, including 4 terms of 10 weeks periods of 20 hours per week. (Plus 3 x 2 weeks breaks)

WORK PLACEMENT PROGRAM

This program requires 48 service periods of Work Placement. This Work Placement Program (WPP) is an essential component to this course and provides students with real life experience in the industry.

PATHWAYS

This course provides a pathway into SIT40516-Certificate IV in Commercial Cookery. It can also open up options for you to cook in a restaurant, hotel or café.

COST

Upfront Package:

- Tuition Fee: \$15.000
- Material Fee: \$2.000
- Enrolment Fee: \$200

Per-Term Package:

- Tuition Fee: \$20.000
- Material Fee: \$2.000
- Enrolment Fee: \$200

Stage 1

SITXFSA001 Use hygienic practices for food safety

SITXFSA002 Participate in safe food handling practices

SITHKOP001 Clean kitchen premises and equipment

SITXWHS001 Participate in safe work practices

SITHCCC001 Use food preparation equipment

HLTAID003 Provide first aid

SITHCCC005 Prepare dishes using basic methods of cookery

SITXINV002 Maintain the quality of perishable items

SITHCCC007 Prepare stocks, sauces and soups

Stage 2

SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes

SITHCCC006 Prepare appetisers and salads

SITHCCC013 Prepare seafood dishes

SITHCCC012 Prepare poultry dishes

SITHCCC014 Prepare meat dishes

SITHCCC016 Produce pates and terrines

Stage 3

SITHCCC019 Produce cakes, pastries and breads

SITHPAT006 Produce desserts

SITHCCC018 Prepare food to meet special dietary requirements

SITHCCC021 Prepare specialised food items

SITHCCC017 Handle and serve cheese

Stage 4

SITHKOP002 Plan and cost basic menus

SITXHRM001 Coach others in job skills

BSBWOR203 Work effectively with others

BSBSUS201 Participate in environmentally sustainable work practices

SITHCCC020 Work effectively as a cook