



Certificate III in Commercial Cookery

COURSE 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.

Potential employment options could be as a commercial cook in organizations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

Students who complete this course may wish to continue their education into the SIT40516 - Certificate IV in Commercial Cookery or pursue a career as a commercial cook in the Tourism, Travel and Hospitality industry.



MELBOURNE (CBD)



52 WEEKS
(INCLUDING HOLIDAYS)



ASSESSMENT METHODS AND FACILITIES

This course is delivered face-to-face, through a combination of tutorials and kitchen workshops and work-based training.

Equipment includes -Fully Equipped Commercial Kitchen, and student PCs, Printed and on line Resources. Spacious classrooms, free internet access.

ENTRY REQUIREMENTS



18 YEARS OLD



YEAR 12 OR EQUIVALANCE



IELTS SCORE OF 5.5
WITH NO BAND LESS THAN 5.0



CAMPUSES

- Level 14, 474 Flinders Street, Melbourne, Victoria
- 11-17 Jeffcott Street, West Melbourne, Victoria



COURSE STRUCTURE

Total number of units of competency -25 (This qualification has 21 Core units and 4 Elective units)

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.

Units of competency have been selected in accordance with the packaging rules and are relevant to the work outcome, local industry requirements and the qualification level.

Refer to: <https://training.gov.au/Training/Details/SIT30816>

To attain qualification BSB30816 -, Cert III Commercial Cookery competency in the following units must be achieved

CODE	TITLE	CORE-ELECTIVE
BSBSUS201	Participate in environmentally sustainable work practices	Core
BSBWOR203	Work effectively with others	Core
SITHCCC001	Use food preparation equipment	Core
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHCCC006	Prepare appetizers and salads	Core



SITHCCC007	Prepare stocks, sauces, and soups	Core
SITHCCC008	Prepare vegetable, fruit, egg, and farinaceous dishes	Core
SITHCCC012	Prepare poultry dishes	Core
SITHCCC013	Prepare seafood dishes	Core
SITHCCC014	Prepare meat dishes	Core
SITHCCC018	Prepare food to meet special dietary requirements	Core
SITHCCC019	Produce cakes, pastries, and breads	Core
SITHCCC020	Work effectively as a cook	Core
SITHKOP001	Clean kitchen premises and equipment	Core
SITHKOP002	Plan and cost basic menus	Core
SITHPAT006	Produce desserts	Core
SITXFSA001	Use hygienic practices for food safety	Core
SITXFSA002	Participate in safe food handling practices	Core
SITXHRM001	Coach others in job skills	Core
SITXINV002	Maintain the quality of perishable items	Core
SITXWHS001	Participate in safe work practices	Core
SITHCCC003	Prepare and present sandwiches	Elective

SITXCOM002	Show social and cultural sensitivity	Elective
SITXINV001	Receive and store stock	Elective
SITXWHS002	Identify hazards, assess, and control safety risks	Elective