

Course Description

The SIT30813 Certificate III in Commercial Cookery is a qualification that reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members. This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. To achieve a Certificate III in Commercial Cookery, 25 units must be completed.

SIT30813 Certificate III in Commercial Cookery

Duration: 868 hours over 12 months (4 terms x 10 weeks; approx. 21 hours per week over 3 days)

Training Hours: 9:00am – 6:00pm

<u>UNIT CODE</u>	<u>UNIT NAME</u>	<u>UNIT CODE</u>	<u>UNIT NAME</u>
	Core Units		
BSBSUS201A	Participate in environmentally sustainable work practices	SITHCCC309	Work effectively as a cook
BSBWOR203B	Work effectively with others	SITHKOP101	Clean kitchen premises and equipment
HLTAID003	Provide first aid	SITHKOP302	Plan and cost basic menus
SITHCCC101	Use food preparation equipment	SITHPAT306	Produce desserts
SITHCCC201	Produce dishes using basic methods of cookery	SITXFSA101	Use hygienic practices for food safety
SITHCCC202	Produce appetisers and salads	SITXFSA201	Participate in safe food handling practices
SITHCCC203	Produce stocks, sauces and soups	SITXHRM301	Coach others in job skills
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	SITXINV202	Maintain the quality of perishable items
SITHCCC301	Produce poultry dishes	SITXWHS101	Participate in safe work practices
SITHCCC302	Produce seafood dishes		
SITHCCC303	Produce meat dishes	Elective Units	
SITHCCC307	Prepare food to meet special dietary requirements	BSBWOR204A	Use business technology
SITHCCC308	Produce cakes, pastries and breads	SITXINV201	Receive and store stock
		SITXWHS301	Identify hazards, assess and control safety risks

Entry Requirements: There are no entry requirements to this qualification. However, all applicants must be a minimum 18 years of age who have successfully completed Year 10 or have sufficient relevant work experience.

2014 Fees

Total Fees: \$12,500*

Monthly Tuition Fee Payment: \$1,000 per month

Material and Equipment: \$600

Material and equipment fees are payable on receipt of materials only and not before.

* Fees are inclusive of tuition and learning material and equipment kit (valued at \$600). Fees are correct at time of printing, and are indicative only and subject to change given individual circumstances at enrolment.



Training and Assessment is competency based with course delivery involving face-to-face, classroom information, practical skills development in the college's fully equipped commercial kitchen under the direct supervision of qualified trainers. Students will also be able to practice and apply their skills in the real life kitchen through holistic cookery experience.

Victoria and Commonwealth
Government Funding available.
Eligibility criteria applies.

For more information, visit www.taie.com.au

