

SIT30816 Certificate III in Commercial Cookery

Course Descriptor

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 judgment, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Qualification Rules

To achieve a Certificate III in Commercial Cookery, 25 units must be completed:

- ❖ All 21 core units
- ❖ 4 elective units

Core Units

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| <ul style="list-style-type: none"> ▪ BSBSUS201 Participate in environmentally sustainable work practices ▪ BSBWOR203 Work effectively with others ▪ SITHCCC001 Use food preparation equipment* ▪ SITHCCC005 Prepare dishes using basic methods of cookery* ▪ SITHCCC006 Prepare appetisers and salads* ▪ SITHCCC007 Prepare stocks, sauces and soups* ▪ SITHCCC008 Prepare vegetable, fruit, egg and farinaceous Dishes* ▪ SITHCCC012 Prepare poultry dishes* ▪ SITHCCC013 Prepare seafood dishes* | <ul style="list-style-type: none"> ▪ SITHCCC014 Prepare meat dishes* ▪ SITHCCC018 Prepare food to meet special dietary requirements* ▪ SITHCCC019 Produce cakes, pastries and bread ▪ SITHCCC020 Work effectively as a cook* ▪ SITHKOP001 Clean kitchen premises and equipment* ▪ SITHKOP002 Plan and cost basic menus ▪ SITHPAT006 Produce desserts* ▪ SITXFSA001 Use hygienic practices for food safety ▪ SITXFSA002 Participate in safe food handling practices ▪ SITXHRM001 Coach others in job skills ▪ SITXINV002 Maintain the quality of perishable items* ▪ SITXWHS001 Participate in safe work practices |
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Electives

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate at the AQF level of this qualification. Below are examples of units that may make up the 4 elective units to be completed

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| <ul style="list-style-type: none"> ▪ SITHIND002 Source and use information on the hospitality industry ▪ SITHCCC002 Prepare and present simple dishes* <p>* Pre requisite SITXFSA001 applies</p> | <ul style="list-style-type: none"> ▪ SITHCCC011 Use cookery skills effectively* ▪ HLTAID003 Provide first aid |
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Please Note: This is generic information - for further elective options, full rules of the training package and specific program requirements please contact Austrain Academy

Possible Job Outcome

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

Possible job title includes: Cook

Entry requirements

There are no entry requirements for this qualification.

To discuss how we can help you, call us on

1300 20 40 20



or visit our website for more details
www.austrainacademy.com.au

Duration

The format for delivery/assessment will be designed around a thirty six (36) month delivery program involving a combination of theory sessions and kitchen based practical sessions to be conducted in a suitably equipped commercial kitchen, as deemed appropriate by Austrain Academy. The Program will continue based on the progress of the student.

Additional delivery time may be allowed for those participants requiring additional training due to individual needs.

Delivery

The program is delivered in Wollongong in a suitably equipped commercial kitchen/s.

The program may be organised around a combination of approaches including:

- Recognition of Prior Learning/Credit Transfer;
- On-the-job training program;
- Coaching/Mentoring;
- Visitations to other venues or industry operations;
- Classroom Training, including a suitably equipped kitchen;
- A combination of the above.

This will provide for either the issue of a relevant Statement of Attainment or, the issue of the qualification SIT30816 Certificate III in Commercial Cookery.

Face to face sessions will be held twice a month for an eight (8) hour duration.

Learning over each month prior to attending the face to face session will involve the completion of the Participant Workbook using supplied Reference Materials and independent research.

Workplace training and activities will take place each month to allow learners to practice skills and apply these in different contexts. (All workplaces will be reviewed for suitability and any gaps identified in the training plan and addressed at off the job sessions held in an appropriate environment). Students without a workplace to practice and fully develop the required skills and knowledge prior to being assessed will be required to attend work placement at a suitable venue.

Other requirements

Students will need to purchase/supply a Tool Kit and suitable chef's clothing for the training. Further details on costs and where to purchase required equipment is available from Austrain Academy.

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