



# SIT30821

## CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS Course Code: 112957D

### ABOUT THIS QUALIFICATION

This qualification reflects the role of 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.

Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

### TYPE OF STUDY

Classroom based study

### DURATION

52 weeks of delivery is inclusive of 6 weeks holiday breaks & 10 Weeks of work placement.  
Classroom sessions of 20 hours per week.

## PATHWAYS

Learners who successfully complete this qualification may progress into further studies such as:

- SIT40521 Certificate IV in Kitchen Management

## ASSESSMENT

Assessment methods may include:

- Projects / Research
- Written Assignments
- Presentation/Role play
- Unit Skill test

## UNITS OF COMPETENCY

### Core Units

**SITXFSA005** - Use hygienic practices for food safety

**SITXFSA006** - Participate in safe food handling practices

**SITHCCC027\*** - Prepare dishes using basic methods of cookery

**SITHCCC023\*** - Use food preparation equipment

**SITHCCC028\*** - Prepare appetisers and salads

**SITHCCC029\*** - Prepare stocks, sauces and soups

**SITHCCC030\*** - Prepare vegetable, fruit, eggs and farinaceous dishes

**SITHCCC031\*** - Prepare vegetarian and vegan 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

Note: Units marked with an \*asterisk have one or more prerequisites. Refer to individual units for details.

**SITHCCC043\*** - Work effectively as a cook

**SITHKOP009\*** - Clean kitchen premises and equipment

**SITHKOP010** - Plan and cost recipes

**SITHPAT016\*** - Produce desserts

**SITXHRM007** - Coach others in job skills

**SITXINV006\*** - Receive, store and maintain stock

**SITXWHS005** - Participate in safe work practices

### Elective Units

**SITHCCC040\*** - Prepare and Serve Cheese

**SITHCCC039\*** - Produce pates and terrines

**BSBSUS211** - Participate in sustainable work practice

**SITXINV007** - Purchase Goods

**SITHCCC038\*** - Produce and serve food for buffets

# ADMISSION REQUIREMENTS

(According to the RTO)

- Minimum age of 18 years and above
- Satisfactory completion of the equivalent of Australian Year 10 or higher

IELTS (General or Academic) overall	PTE Academic	TOEFL PB	TOEFL IBT	CAE Scale	ELICOS(General English)
6.0	55	546	78	169	n/a
5.5	46	506	62	162	+ 15 weeks
5.0	38	478	51	154	+ 30 weeks
4.5	30	450	40	146	+ 45 weeks

**Note: Results older than two years are not acceptable (for offshore applicants)**

OR

2. Evidence that they have studied in English for at least five years in Australia, Canada, New Zealand, Republic of Ireland, South Africa, United Kingdom or United States

OR

3. Evidence that, within two years of their application date, they have successfully completed in Australia a foundation course or a senior secondary certificate of education or successfully completed substantial components (50% or more units according to the training package) Certificate II or higher level qualification, from the Australian Qualifications Framework on a student visa.

OR

4. Applicants originating from students visa assessment levels 1 and 2 countries without the required IELTS or equivalent score must undertake the Language, Literacy and Numeracy (LLN) test. For further information on student visa assessment levels visit Department of Home Affairs' website at [www.homeaffairs.gov.au](http://www.homeaffairs.gov.au).

**Additionally, the learner is required to:**

- Complete the Language, Literacy and Numeracy (LLN) test prior to the commencement of the course.

## Onshore International Students

- Complete the Pre-Training Review which aims to identify training needs through questions on previous education or training, relevance of the courses to learner and relevant experience.

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- Complete the Pre-Training Review which aims to identify training needs through questions on previous education or training, relevance of the courses to learner and relevant experience. This will be conducted either via video call (e.g. Skype) or phone call to the prospective learner.

## Other Conditions

- Students required to invest on average 4 hours a week of guided learning during the training weeks and does not include the term breaks.

## FEES STRUCTURE

Course Fees	\$12,000	Change of CoE	\$300
WBT Fee (Optional)	\$2500	Unit Repeat cost	\$350
Deferment Fee	\$500	Re-assessment	\$350
Application Fees	\$200	Replacement Student ID	\$15
RPL Fees	\$150/Unit	Credit Transfer	\$0
Certificate Re-issue Fees	\$200	Student Photocopying	10c/page
Material Fees	\$1800	Airport pick-up	\$100

**Note:** Please refer student handbook and refund policy for further information.



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For the complete and current policies, procedures, fees, eligibility, documentation, accommodation, relating to this information, please refer to the website: [www.kicollege.edu.au](http://www.kicollege.edu.au)

**Quality Assurance :** As a registered training organisation (RTO), the Institute operates within the Vocational Education and Training Quality Framework (VETQF) and the Australian Qualifications Framework (AQF) delivering nationally recognised qualifications & Units of Competency.



RTO Code: 45997 | CRICOS Code: 04120D