

SIT30821

Certificate III in Commercial Cookery

CRICOS Course Code: 114253J



AUSCANUS
INSTITUTE OF AUSTRALIA
CRICOS: 04062J | RTO: 45202

ABOUT THE COURSE

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.

Course Entry Requirements:

- Are at least at age of 18 on the date of course commencement.
- Have successfully completed Australian year 12 or equivalent.
- Minimum IELTS score of 5.5 or PTE score of 42 or equivalent.

For other various English proficiency test, please refer to enrolment & admission policy available in your Student Handbook or visit www.auscanus.edu.au/forms-policies/

Additional requirements:

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements.
- Student must have sound digital literacy and access to working internet.
- All the students commencing this course are required to complete LLN test on the orientation day to assist AIA to identify student's needs for additional support during their study with AIA.



Scan To Apply

DELIVERY MODE AND ASSESSMENT

20 hours per week and delivered face to face

05 hours of self-study per week is required

52 weeks including 44 Study weeks 8 weeks of holiday

Work Placement

Students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. Total minimum hours of work placement are 240 hours. AIA will also consider student employment circumstance before allocating the shifts.

Assessment Methodology

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include: written questions, projects, presentations, report writing, role plays/observations, kitchen-based demonstration & work placement.

Employment Pathways?

Once students have successfully completed SIT30816 Certificate III in Commercial Cookery, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

Further Study Pathways?

The further study pathways available to students who undertake this qualification include: SIT40521 Certificate IV in Kitchen Management, SIT50422 Diploma of Hospitality Management or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package.

Course Structure:

Code	Title	Core/ Elective
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP009*	Clean kitchen premises and equipment	Core
SITHKOP010	Plan and cost recipes	Core
SITHPAT016*	Produce desserts	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXHRM007	Coach others in job skills	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXWHS005	Participate in safe work practices	Core
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC025*	Prepare and present sandwiches	Elective
SITXCCS014	Provide service to customers	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective

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



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**NATIONALLY RECOGNISED
TRAINING**

Australian
**Qualifications
Framework**

Auscanus Institute of Australia

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✉ Admissions@auscanus.edu.au

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