



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

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SIT30821

Certificate III in
**Commercial
Cookery**

CRICOS Course Code: 114253J

+61 3 9945 8247 / 1300 AIA EDU

info@auscanus.edu.au  www.auscanus.edu.au

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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.



Course Outline

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 08 weeks of holiday

Course Entry Requirements:

There are no prerequisites or specific entry requirements for this qualification. This course is available to all international students and AIA requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at a score of at least 5.5 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that AIA is able to provide.
- Have successfully completed Australian year 12 or equivalent.
- Are at least at age of 18 on the date of course commencement.

Note: 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.

Work Placement:

To satisfy the qualification requirements, for the unit SITHCCC043 Work effectively as a cook, 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. The duration of the service periods depends on the negotiations with the host employer and student's preference of the service period duration would be taken into consideration prior to the arrangement of the work placement. Total minimum hours of work placement are 240 hours. The work placement will be unpaid and the daily working hours (service periods) may be negotiated. All students are required to maintain a logbook to record their worked hours.

AIA will aim to arrange/secure work placements for each student. Students will access a hospitality workplace with a commercial kitchen that serves customers to address the requirements of this unit. Workplaces may include restaurants, cafeterias, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. Students undertake duties as per work placement organisation and training package requirements under the supervision of a workplace supervisor.

Students who are already working in the commercial kitchen are encouraged to use their existing workplace to complete these service periods providing it meets the requirements necessary to conduct the assessments. Students who are not already working may nominate a workplace.

Work Placement:

Students will commence work placements and complete the required shifts only upon successful completion of kitchen-base units which are delivered and assessed in classroom and Kitchen facility. Students may be required to undertake additional load to complete their service periods. AIA will provide students with Work placement roles and responsibilities prior to the commencement of their work placement so they are aware of the expected roles and responsibilities during work placement.

It must be hereby noted that students would be required to undertake work placements at multiple workplaces to incorporate all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types using a range of cooking methods and team coordination skills. The service periods must be evenly distributed to cover breakfast, lunch, dinner, supper, events and special functions. Students may require taking an additional load during their last term to complete their work placement. Work placement will run parallel to their scheduled classes.

Career Pathways



Possible Career 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

A total of 25 Units (20 Core and 5 electives) must be completed and deemed competent to achieve the qualification SIT30821 Certificate III in Commercial Cookery. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 25 units in the qualification. Students completing all the required units of competency will attain full qualification.

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.

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**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.

Facilities & Resources

- Your classes will be conducted in modern classrooms
- You will be able to access Wi-Fi.
- There are also areas for you to relax, as well as conduct additional study.

You will be provided with a Student Guide relevant to each unit in your course. Recommended textbooks are also available onsite for you to use and borrow if you wish. You may also purchase these textbooks if you require.

Reference Textbooks

- **Math for the Professional Kitchen, The Culinary Institute of America,** Laura Dreesen, Michael Nothnagel, Susan Wysocki.
- **The Professional Chef, 9th Edition, The Culinary Institute of America.**
- **The Book of Yields, 8th edition, Francis T. Lynch**

Course Progress Policy

AIA will monitor, record and assess the course progress of each student for the course in which the student is enrolled. Course Progress Policy defines the requirements for student satisfactory course progress, the processes for monitoring, recording and assessing the student course progress and the processes for the AIA intervention strategies for identifying and assisting students to achieve satisfactory course progress. You will also be provided with further information about course progress and attendance requirements at your orientation.

For more details on, please refer to www.auscanus.edu.au/

Please scan the barcode to stay up to date with AIA Policies and Procedures.

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Recognition of Prior Learning (RPL) & Credit Transfer (CT)

AIA will offer RPL and CT to all prospective students through the enrolment process. AIA has documented policies and procedures for these processes and students are provided details of how to apply for RPL or CT through the enrolment process. If you need RPL or CT, please make sure you tick the RPL/CT section during your student application on AIA website.

For more details on, please refer to www.auscanus.edu.au/

Payment Options

- Online payments can be made from your bank account to AIA (details can be found on your letter of offer)
- In-person payments can be made by visiting our campus, where you can pay using cash (exact amount – no change), credit or debit card (MasterCard, Visa or AMEX).
- Over-the-phone can be made using a debit card or credit card (MasterCard, Visa or AMEX) by calling the Information Centre during business hours on 03 9945 8247.

Please make sure to put reference as your 'AIA Student ID', when making the payments. For more information regarding payments options and tuition fees, please call at +61 3 9945 8247 / 1300 AIA EDU or email info@auscanus.edu.au

Refund

Refund of the fees will only be granted in accordance with the refund policy.

Any student willing to apply for a refund must submit a completed online **'Refund Application Form'** available on AIA website.

All refund applications are to be assessed by the Administration Manager and applications processed within Twenty (20) working days of the application and evidence of documentation received. The Student will need to supply in writing, the nominated method of reimbursement. Refunds are accompanied by a statement outlining the total refunded amount.

For more details on, please refer to www.auscanus.edu.au/

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Privacy Policy

Information collected about an individual learner or intended applicant in Written Agreement and Acceptance of Offer and during the student enrolment, can be provided by AIA, the Commonwealth including the TPS or state or territory agencies, in certain circumstances, to the Australian Government and designated authorities; in accordance with the Privacy Act 1988.

In other instances, information collected on this form or during your enrolment can be disclosed without your consent where authorised or required by law.

For more details on, please refer to www.auscanus.edu.au/

Further Information

For any further information on AIA policies and procedures or help with any course related details, please refer to www.auscanus.edu.au/



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