



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

SIT30821 (12 Months) + SIT40521 (6 Months) + SIT50422 (6 Months) + SIT60322 (6 Months)

# Commercial Cookery Stream Plus (CCS+)

**Course Duration: 130 Weeks or 2 Years and 6 Months**

## ABOUT THE COURSE

Begin your journey with our all-inclusive Commercial Cookery Stream Plus (CCS+) program. Our CCS+ has been designed to ensure that you will acquire all the necessary skills and knowledge needed to succeed within the dynamic cookery and hospitality industry. The stream contains four qualifications and has been designed to the requirements of the Tourism, Travel and Hospitality Training Package (SIT).

## Course Entry Requirements:

- Are at least at age 18 on the date of course commencement.
- Have successfully completed Australian year 12 or equivalent.
- For various English proficiency test results, please refer to admissions policy available at AIA website.



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## DELIVERY MODE AND ASSESSMENT

**20** hours per week delivered face to face

**05** hours or more of self-study per week

**130** weeks including 110 study weeks & 20 weeks of holidays

### 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?

Graduates of our Commercial Cookery Stream Plus (CCS+) program are well-equipped to thrive in diverse roles within the hospitality industry. Potential employment pathways include: Chef/Cook in various settings such as restaurants, hotels, catering companies, and cruise ships or Hospitality Manager, Food and Beverage Managers, Catering Manager or open own your own business.

## Course Structure:

**The Commercial Cookery Stream Plus (CCS+) program offers a structured pathway to success, comprising the qualifications which includes:**

- Certificate III in Commercial Cookery for 52 Weeks
- Certificate IV in Kitchen Management 26\* Weeks
- Diploma of Hospitality Management 26\* Weeks
- Advanced Diploma of Hospitality Management 26\* Weeks

Throughout the program, students will benefit from a blend of theoretical knowledge and hands-on practical training, delivered by industry experienced trainers. Each qualification is designed to equip students with the skills and expertise needed to excel in their chosen career path.

\*The entire duration of this CCS+ is 130 weeks or 2 years and 6 months, and enrolment with a reduced duration as specified above in the weeks is contingent on completing the 130-week CCS+ package at AIA. Individual qualifications typically take longer to complete if the student chooses to pursue them alone. AIA cannot guarantee a shorter length if the student has earned qualifications elsewhere, as the units may not be the equivalent to provide the requisite credits. For additional information, please contact AIA.



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NATIONALLY RECOGNISED  
TRAINING

Australian  
**Qualifications**  
Framework

**Auscanus Institute of Australia**

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