

SIT30816 Certificate III in Commercial Cookery

(CRICOS Code: 0100013)

International Students

Commercial Cookery



Course Description

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

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

Duration

52 Weeks - Full Time Study (including breaks)

Pathways

Pathways from the qualification

SIT40516 Certificate IV in Commercial Cookery

Employment Opportunities

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

Modes of Study

The modes of study include:

- Face-to-face classroom-based training
- Practical training in commercial training kitchen
- Work placement
- Self-study

Assessment Methods

Assessment methods include written tests, projects, case study, log book/ third party report and observations. The college will organise 200 hours of compulsory work placement.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ Units of Competency

CORE UNITS

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*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook* ^A
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

ELECTIVE UNITS

SITHCCC015	Produce and serve food for buffets*
SITHCCC003	Prepare and present sandwiches*
SITXINV001	Receive and store stock
HLTAID011	Provide first aid

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety
^ will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.

Training Product Status: Current

Training Product Release Date: 8 April 2022



Recognition of Prior Learning (RPL) and Credit Transfer

A learner may be able to apply for RPL if they have gained competency from work, other programs, courses, life experience or training provided at work that is relevant to the course. The College recognises the AQF qualifications and statements of attainment issued by other registered training organisations.

Campus Location

Level 9, 120 Spencer Street, Melbourne Victoria 3000, Australia

The training kitchen location for Commercial Cookery and Hospitality Management Courses is at Kitchen 4, 79 Sunshine Road, West Footscray VIC 3012.

How to Apply

Complete an Application Form and submit it to the College. Form available on <https://www.melbournecitycollege.edu.au/how-to-apply>

Important Information

Intake Dates: Monthly

Fees & Charges: Please check on

<https://www.melbournecitycollege.edu.au/course-fees>

Policies & Procedures (Including Refunds):

<https://www.melbournecitycollege.edu.au/policy-procedures>

For further information such as student support services, timetables and other information regarding the College, please visit: <https://www.melbournecitycollege.edu.au/>

WHY MELBOURNE CITY COLLEGE AUSTRALIA?

- Close links with the industry
- Highly qualified trainers
- Value for money
- Modern equipment
- Payment Plan
- Excellent student support services
- Easily accessible campus
- Extra English support classes
- Small class sizes



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