SIT30821 Certificate III in Commercial Cookery
(CRICOS Code: 109865A)
International Students

Course Description

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.

Duration
52 Weeks - Full Time Study (including breaks)

Pathways
Pathways from the qualification
SIT40521 Certificate IV in Kitchen Management

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

Modes of Study
The modes of study include:
- Online and face-to-face training
- Practical training in commercial training kitchen
- Work placement
- Self-study

Assessment Methods
Assessment methods include written work, project, 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
- Must have:
  - Access to a computer (with Adobe Reader, Microsoft Word and a web browser)
  - Access to the Internet
  - Access to a video and audio recording device
  - Computer skills including an understanding of how to access an online video conferencing software, how to use Microsoft Word and Adobe Reader, and be able to download, scan and upload documents, and how to access online materials.

If you need any help regarding access to a computer and meeting the computer skill requirements, the college can provide support for you.

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

SITHCCC023	Use food preparation equipment*
SITHCCC027	Prepare dishes using basic methods of cookery*
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**
SITHCCC036	Prepare meat dishes**
SITHCCC037	Prepare seafood dishes**
SITHCCC041	Produce cakes, pastries and breads*
SITHCCC042	Prepare food to meet special dietary requirements**
SITHCCC043	Work effectively as a cook**^
SITHKOP009	Clean kitchen premises and equipment*
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts*
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock*
SITXWHS005	Participate in safe work practices

ELECTIVE UNITS

BSBSUS211	Participate in sustainable work practices
SITHCCC025	Prepare and present sandwiches*
SITHCCC038	Produce and serve food for buffets**
SITHCCC040	Prepare and serve cheese*
SITHCCC044	Prepare specialised food items**

	Prerequisite unit(s)
*	*SITXFSA005 Use hygienic practices for food safety*
**	*SITHCCC027 Prepare dishes using basic methods of cookery* *SITXFSA005 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: Curent
Training Product Release Date: 10 June 2022

NATIONALLY RECOGNISED TRAINING

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

The training kitchen location for Commercial Cookery, Kitchen Management 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