

SIT30816 Certificate III in Commercial Cookery

COURSE INFORMATION

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, cafés, and coffee shops.

DURATION

The course is delivered over 45 weeks including a 9 week compulsory work placement and 8 weeks of term breaks.

TUITION FEES

\$1,800

Tuition fees include work clothing, a cookery based tool kit and text books



Course Outline

To attain this qualification, 25 units of competency must be successfully completed. The recommended course outline is as follows:

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
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
SITXCCS006	Provide service to customers
SITXINV001	Receive and store stock
SITXINV003	Purchase goods
SITXCOM005	Manage conflict

This course is delivered in English and is equivalent to what is taught in Australia by our partner college, ACTE, providing the same high quality educational experience.

Entry Requirements

There are no specific entry requirements for this course. All students must be 18 years of age or over and must meet the minimum English Language Requirements:

- IELTS (Academic module): Overall score of 5.5 (no band less than 5.0)
- TOEFL Internet: Overall score of 53-59. Section scores no less than: Listening: 9 / Speaking: 16 / Reading: 10 / Writing: 18
- Pearson Test of English (PTE): Overall score of 42-49 (no section score less than 36)

Delivery Mode and Assessment

The course is delivered face-to-face, in a classroom based training model of 20 hours per week.

Assessments are conducted using a combination of written assignments, oral questioning, case studies, projects, work placement log book and practical observations in the workplace or simulated work environment.

Recognition of Prior Learning (RPL) / National Recognition

Recognition is available to students with prior skills, experience, knowledge or qualifications obtained from formal studies or training, in a related area. Recognition may reduce the duration of this course.

Location

This course will be delivered in Penang at the following location:

CAC Academy Sdn Bhd
2-5-30, Level 5, Harbour Trade Centre, Gat Lebu
Macallum, George Town, 10300 Penang, Malaysia

Work Placement

Participants are required to undertake 180 hours of supervised work placement, which provides an excellent opportunity to improve practical job skills and gain valuable industry exposure.

This course will also be conducted in a simulated commercial kitchen to provide students with additional exposure and experience in a real workplace setting.

Career Pathways

On successful completion of this qualification, students may progress to SIT40516 Certificate IV in Commercial Cookery or other hospitality qualifications. Some units studied in this course will be credited towards the SIT40516 Certificate IV in Commercial Cookery.

Courses for further study are available through our partner college in Australia, Adelaide College of Technical Education. Ask us for more information.



The beautiful city of Adelaide, South Australia – the home of Adelaide College of Technical Education



Adelaide College of
Technical Education



Develop a passion for Learning.
If you do, you will never cease to grow.
Anthony J. D'Angelo