

SIT30821 Certificate III in Commercial Cookery

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.

This qualification may also be suitable for Apprenticeships.

This qualification is available to international students (CRICOS Course No. 109769A). Please refer to [VET International](#) for the course and fee information.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this qualification, although students will be expected to have employment in a relevant establishment. Individuals may enter SIT30821 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Applicants are to attend a formal interview with the course coordinator to determine suitability for the course and that they have a clear understanding of the course requirements. At this interview stage students may negotiate any alternative training modes with the CDU Course Coordinator depending on their individual needs.

On commencement of the course, the students complete enrolment forms, complete a learner support indicator assessment and receive course information such as training dates and content. The students are given a campus tour and tour of the kitchen facilities where they will be undertaking the duration of the course.

To ensure you have the right skills and support to succeed in your course, a Language, Literacy and Numeracy (LL&N) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

DELIVERY DETAILS

Location(s)	Duration*	Study mode
Palmerston Alice Springs	For Part-Time students, the training is delivered over a period of 95 days in structured two week block programs. The duration of these programs is delivered over the course of a five semester period.	All training conducted is face to face classes with no use of online classes. There is a component of workplace learning in the course where the students' progress is monitored using logbook assessments. SITHCCC043 Work Effectively as a Cook requires the students to complete 48 restaurant service periods where a minimum of seven (7) services are conducted at the CDU training restaurant and the remaining services are captured in an industry workplace in a logbook.

* Duration will vary depending on how long a student takes to reach the required competency level.

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2024 – Version 3 – Fee Free TAFE



FEES

Fee Type	2024 Course Fees
Fee Free TAFE	Free
Full Fee	\$14,550.00

This course is part of the Fee Free TAFE initiative. Fee Free TAFE and vocational education and training is a joint initiative of the Northern Territory Government and Australian Governments providing tuition-free training places to students wanting to train, retain or upskill.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [TAFE Fees and Payments](#)

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

RESOURCES

Students are issued with the required learning and assessment materials for each unit

UNIFORMS

A complete, clean laundered and ironed uniform and correct footwear must be worn at all times while attending class.

Uniform requirements for practical classes:

- 2 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 2 x Chefs trousers (Not black. Checked – modern or traditional)
- 2 x White apron
- 2 x Navy Blue neckerchief
- 1 x White Chef's Hat (skull cap)
- 1 x Shoes heavy duty, non-slip and clean (no sneakers or runners)

At your interview, the course facilitator will give you more details suggesting where to purchase uniforms and tools of the trade, industry suppliers and price guidelines you should expect to pay.

TOOLS OF TRADE

Students will be required to supply their own tools of trade which includes cook's knives to use. All tools,

uniforms and other equipment must be clearly identified by engraving or pen.

Starter toolkit:

- 1 x 25cm/30cm Chef's knife
- 1 x Steel
- 1 x Paring knife
- 1 x Vegetable peeler
- 1 x Thermometer
- 1 x Palette knife
- 1 x Boning knife
- 1 x Fish filleting knife
- 1 x Utility fork
- 1 x Thermal piping bag
- 1 x Set nozzles
- 1 x Sharpening stone

Tools must be kept clean and sharp in a safe hygienic carry case or knife roll. All tools, uniforms etc. must be clearly identified by engraving or pen.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but not limited to SIT40521 Certificate IV in Kitchen Management, or other relevant Certificate IV and higher qualifications from the SIT training package.

Possible occupations relevant to this qualification include:

- Cook
- Cook chef

QUALIFICATION CONTENT

To achieve SIT30821 Certificate III in Commercial Cookery, a total of twenty-five (25) units of competency must be completed comprising twenty (20) Core and five (5) Elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

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 units:

*SITXFSA005 Use hygienic practices for food safety

*SITHCCC027 Prepare dishes using basic methods of cookery

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

CONTACT DETAILS

Culinary Arts and Hospitality

E. vet.culinaryarts@cdu.edu.au

T. 08 8946 7800

W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.