SIT30816 Certificate III in Commercial Cookery

DESCRIPTION
This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This qualification is available to international students (CRICOS Course No. 094488D). Please refer to http://www.cdu.edu.au/international/future-students/courses 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 SIT30816 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

The students are sent a pre-enrolment letter. The pre-enrolment letter indicates training dates and times with a map of the campus and directions. The student are contacted by the coordinator to inform them about the induction and enrolment when they attend campus.

On commencement, the students complete enrolment forms, complete a learner support indicator assessment, 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.

International students, please refer to: https://www.cdu.edu.au/international/future-students/entry-requirements#vet

DELIVERY DETAILS

<table>
<thead>
<tr>
<th>Location(s)</th>
<th>Duration</th>
<th>Study mode</th>
</tr>
</thead>
<tbody>
<tr>
<td>Palmerston Campus</td>
<td>For Full-Time students training is delivered over a period of 90 days in structured two-week block programs. The duration of these programs is delivered over the course of a two semester period with generally a two week on and two week off approach. For Part-Time Remote students, the training is delivered over a period of 90 days in structured two week block programs. The duration of these programs is delivered over the course of a five semester period. For Part-Time Day Release students, the training is delivered over a period of 90 days in structured delivery of one day per week which alternates per semester. The duration of these programs is delivered over the course of a five</td>
<td>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 through the use of log book assessments. SITHCCC020 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 Karawa training restaurant and the remaining services are captured in an industry workplace in a log book.</td>
</tr>
</tbody>
</table>
(5) semester period. Plan signing or course interview.

For Full-Time Half Weekly students, the training is delivered over a period of 90 days in structured half weekly programs. The duration of these programs is delivered over the course of a two semester period with generally a two (2) to three (3) per week classes.

2019 FEES
This course is subsidised by the NT Government. The NT subsidy applies to eligible domestic students living in the NT and is subject to available places. The full fee will apply when funded places have been filled and for students that are ineligible for the NT Government subsidised rate.

Based on course nominal hours of 883 hours, approximate 2019 course fees will be:

- NT Government subsidised place: $2,825.60
- Full fees: $15,011.00

For more information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to www.cdu.edu.au/cdu-vet/student-guide/fees

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

RECOGNITION OF PRIOR LEARNING (RPL)
Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with and an initial interview with an assessor.

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:

- 1 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 1 x Chefs trousers (Not black. Checked – modern or traditional)
- 1 x White apron
- 1 x White 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 are not limited to SIT40516 Certificate IV in Commercial Cookery, or other relevant Certificate IV and higher qualifications from the SIT training package.

Possible job titles relevant to this qualification include:

- Cook

QUALIFICATION CONTENT

To achieve a Qualification a total of twenty-five (25) units of competency must be completed comprising twenty-one (21) core and four (4) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

CORE UNITS

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITXWHS001</td>
<td>Participate in safe work practices</td>
</tr>
<tr>
<td>SITHKOP001*</td>
<td>Clean kitchen premises and equipment</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td>SITXINV002*</td>
<td>Maintain the quality of perishable items</td>
</tr>
<tr>
<td>SITHCCC001*</td>
<td>Use food preparation equipment</td>
</tr>
<tr>
<td>SITHCCC005*</td>
<td>Prepare dishes using basic methods of cookery</td>
</tr>
<tr>
<td>SITHCCC006*</td>
<td>Prepare appetisers and salads</td>
</tr>
<tr>
<td>SITHCCC007*</td>
<td>Prepare stocks, sauces and soups</td>
</tr>
<tr>
<td>SITHCCC008*</td>
<td>Prepare vegetable, fruit, egg and farinaceous dishes</td>
</tr>
<tr>
<td>SITHCCC012*</td>
<td>Prepare poultry dishes</td>
</tr>
<tr>
<td>SITHCCC013*</td>
<td>Prepare seafood dishes</td>
</tr>
</tbody>
</table>
SITXSA002  Participate in safe food handling practices
SITHCC014* Prepare meat dishes
SITHPAT006* Produce desserts
SITHKOP002 Plan and cost basic menus
SITXHrm001 Coach others in job skills
SITHCC019* Produce cakes, pastries and breads
SITHCC018* Prepare food to meet special dietary requirements
SITHCC020* Work effectively as a cook
BSBSUS201 Participate in environmentally sustainable work practices

**ELECTIVE UNITS**

<table>
<thead>
<tr>
<th>Unit Code</th>
<th>Unit Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHCC016</td>
<td>Produce pates and terrines</td>
</tr>
<tr>
<td>HLTAID003</td>
<td>Provide first aid</td>
</tr>
<tr>
<td>SITHCC015</td>
<td>Produce and serve food for buffets</td>
</tr>
<tr>
<td>SITHCC021</td>
<td>Prepare specialised food items</td>
</tr>
</tbody>
</table>

*Prerequisite unit is SITXSFA001 Use hygienic practices for food safety

**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 Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice, Australian Indigenous Student Support Services, Information Technology Services, International Student Support Services, Library Services, and Learner Support Services.


**CONTACT DETAILS**

**SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES**

Culinary Arts
T. 08 8946 7526
E. culinaryarts@cdu.edu.au

Refer to the [VET Student Guide](http://www.cdu.edu.au/cdu-vet/student-guide) for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies recognition and the A-Z of other information.