

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 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.

A pre - enrolment process to establish suitability to undertake the course and to determine support requirements will be conducted, which will include a Language, Literacy and Numeracy (LLN) assessment.

International students, please refer to:

<https://www.cdu.edu.au/international/future-students/entry-requirements#vet>

DELIVERY DETAILS

Location (s)	Duration	Study mode
Alice Springs	One (1) year full-time or three (3) years part-time	Face-to-face

2020 FEES

This course has a total of 855 hours, and thus the qualification cost is:

NT Domestic Subsidised Fees: \$2,907.00

Domestic Full Fees: \$14,535.00

International Fees: \$14,800.00

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students so contact us now to secure your place for 2020.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to <https://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 an initial interview with an assessor.

RESOURCES

Students may be required to purchase hard copy resources for some units.

TOOLS OF TRADE

Students will be required to supply their own tools of trade which includes cooks knives to use.

Starter tool kit

- 1 x 25cm/30cm Chefs 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.

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 Chefs 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.

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 or higher qualifications from the SIT training Package.

Possible occupations relevant to this qualification include:

- Cook

QUALIFICATION CONTENT

To achieve a Certificate III in Commercial Cookery 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

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 *

ELECTIVE UNITS

SITHCCC003	Prepare and present sandwiches
SITHCCC016	Produce pates and terrines *
SITHCCC017	Handle and serve cheese *
SITHCCC021	Prepare specialised food items*

* Pre-requisite is SITXFSA001 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.

More information is available at - www.cdu.edu.au/study/student-life/student-support

CONTACT DETAILS

SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES

Tourism and Hospitality Central

T. 08 8959 5200

E. vet.th.central@cdu.edu.au

W. www.cdu.edu.au/cdu-vet

Refer to the **VET Student Guide** 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.