

# SIT30816 Certificate III in Commercial Cookery Regional Apprentice



## 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.

## 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.

On commencement of the apprenticeship a CDU Apprentice Coordinator will be in contact with the apprentice, employer and any other required parties to discuss and negotiate a training plan for the apprenticeship duration. The apprentices and employer will then be sent a callup letter each semester which indicates training dates and times.

On commencement of the course, 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.

## DELIVERY DETAILS

Location (s)	Duration	Study mode
Palmerston Campus	For Part-Time Remote apprentices, 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.	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.

## 2020 FEES

NT Domestic Subsidised Fees: \$3,002.200

Domestic Full Fees: \$15,011.00

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 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 Navy 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

SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITHKOP001*	Clean kitchen premises and equipment
BSBWOR203	Work effectively with others
SITXINV002*	Maintain the quality of perishable items
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
SITXFSA002	Participate in safe food handling practices
SITHCCC014*	Prepare meat dishes
SITHPAT006*	Produce desserts
SITHKOP002	Plan and cost basic menus
SITXHRM001	Coach others in job skills
SITHCCC019*	Produce cakes, pastries and breads
SITHCCC018*	Prepare food to meet special dietary requirements
SITHCCC020*	Work effectively as a cook
BSBSUS201	Participate in environmentally sustainable work practices

### ELECTIVE UNITS

An asterisk (\*) next to the unit code indicates that there are prerequisite requirements

SITHCCC016	Produce pates and terrines
HLTAID003	Provide first aid

SITHCCC015	Produce and serve food for buffets
SITHCCC021	Prepare specialised food items

\*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.

More information is available at - [www.cdu.edu.au/study/student-life/student-support](http://www.cdu.edu.au/study/student-life/student-support)

### **CONTACT DETAILS**

SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES

Culinary Arts

T. 08 8946 7526

E. [culinaryarts@cdu.edu.au](mailto:culinaryarts@cdu.edu.au)

W. <http://www.cdu.edu.au/cdu-vet>

Refer to the **VET Student Guide** [www.cdu.edu.au/cdu-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.