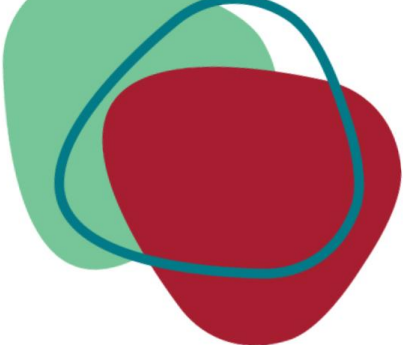




SIT30821 Certificate III in Commercial Cookery

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.

ELIGIBILITY/ENTRY REQUIREMENTS

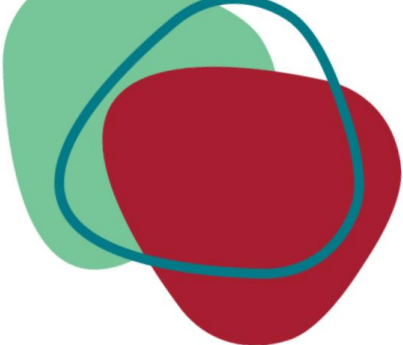
To ensure you have the skills and support needed to study this course, all applicants are required to complete a Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation.

Applicants are required to attend a formal interview with the course coordinator to determine suitability for the course and ensure 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 and availability.

While there is no qualification entry requirement, students will be expected to have employment in a relevant position in a commercial kitchen to satisfy the requirements of core unit SITHCCC043 Work effectively as a cook which requires students to complete 48 restaurant services.

DELIVERY DETAILS

Location(s)	Palmerston, Alice Springs
Duration*	1 year full time, 2.5 years part time
Study mode ^^	All training conducted is face to face classes with no use of online classes.
Start Date/s ^	1/2/2027
Attendance	Block schedule Monday - Friday 8.00 am – 4.00 pm Timetable supplied at interview Apprentices will receive an individual call-up notification letter.



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

^ Course timetable will be provided on application for the course.

^^ Information relating to study modes can be found in the 2027 TAFE Student Guide

FEES

Fee Type	2027 Course Fees
NT Government Supported*	Free
Full Fee	\$16,693.70

*This course is supported by the NT Government for domestic [eligible](#) students who are NT residents. A limited number of NT Government supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

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

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

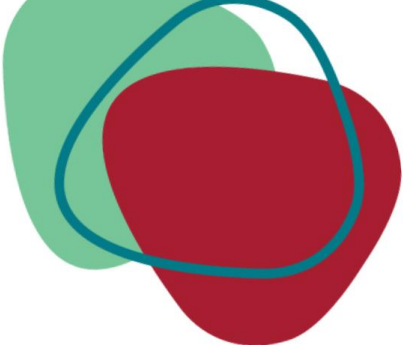
RECOGNITION OF PRIOR LEARNING (RPL)

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](#).

CREDIT TRANSFER (CT)

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.



RESOURCES

Students will have 24/7 access to assessments and learning resources on Learnline, CDU's online learning platform. Before you can start using Learnline, you'll need to make sure that your computer has the correct setup. For more details: <https://www.cdu.edu.au/current-students/services/learnline>
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 Boning knife |
| • 1 x Steel | • 1 x Fish filleting knife |
| • 1 x Paring knife | • 1 x Utility fork |
| • 1 x Vegetable peeler | • 1 x Thermal piping bag |
| • 1 x Thermometer | • 1 x Set nozzles |
| • 1 x Palette knife | • 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.

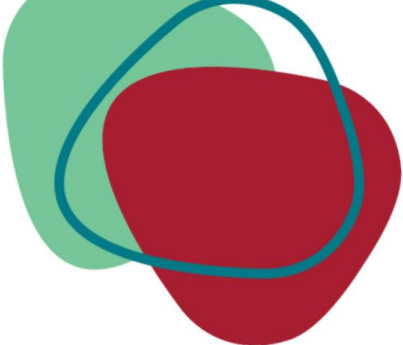
STUDY AND CAREER PATHWAYS

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

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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

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 provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support 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 - Life, Health and Wellbeing](#)

CONTACT DETAILS

Culinary Arts and Hospitality

E. TAFE@cdu.edu.au
T. 08 8946 7800 (PAL); 08 8959 5461 (ASP)
W. <https://www.cdu.edu.au/tafe>

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