SIT30816

Certificate III in Commercial Cookery

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.

Common positions that may be suited with this qualification are:

- **Chef**
- **Sous Chef**

COURSE REQUIREMENTS:

DOMESTIC STUDENTS

Training and assessments are conducted in English. A pre training intake interview will be conducted, and each learner will undertake a Language, Literacy and Numeracy Assessment.
There are no pre-requisites or any other training package entry requirement to enroll in this course.

INTERNATIONAL

English requirements:

- must have an IELTS score of 5.5 or
- must have a TOEFL iBT score of 46 or
- must have a PTE Academic score of 42 or
- must have a Cambridge English Advanced (CAE) score of 162 or
- must have an OET score of B for each component
- Completed year 11or equivalent

TRAINING DELIVERY:

Face to Face and Practical Simulations - Campus onsite delivery in classroom with an educator face to face including simulation activities.
Virtual Classroom via Zoom and Practical Simulations - (Blended Learning) - Delivery through interactive virtual classrooms with an educator in real time delivery for theory component. Simulated observations must be attended face to face in the classroom under the supervision of trainer.

DURATION:

- Domestic: 44 weeks without any breaks
- International: 52 weeks including 8 weeks break

Domestic students: 13 13 89
International students: +61 3 9450 0500

Please see over for Units of Study

Units of Study

Units of study

Students will need to complete 25 Units of Competency, consisting of: 21 Core and 4 Electives
(NB: Elective units will be selected for delivery by ETEA and are subject to change to meet client and industry requirements)

CORE	
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
SITXWHS001	Participate in safe work practices
ELECTIVES	
SITHASC001	Prepare dishes using basic methods of Asian Cookery
SITHCCC003	Prepare and present sandwiches
HLTAID011	Provide First Aid
SITXINV001	Receive and store stock

RECOGNITION OF PRIOR LEARNING AND/OR CREDIT TRANSFER

You can apply to recognise your prior learning, work experience and course work towards this qualification.

Detailed information is available on the ETEA website **www.etea.edu.au**

FURTHER INFORMATION

For further information, including student pre-engagement information, entry requirements, course duration, assessment methods, how to enrol, RPL, Credit Transfer, pathways etc. please visit our website at **www.etea.edu.au**

GOVERNMENT FUNDING (Only If Available):

You may be able to access government funding if you meet the eligibility criteria.

To check if you are eligible visit **www.etea.edu.au**

Nationally Recognised Training

FURTHER INFORMATION
Visit our website or contact your closest office for further information.

www.etea.edu.au

Certified System ISO 9001 Quality Head Office Certified

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