Build Your Career in Hospitality

SIT30813 CERTIFICATE III IN COMMERCIAL COOKERY

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.

CAREER OPPORTUNITIES

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Enrol Now!
WHAT'S THE COURSE ABOUT?
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 suitable for an Australian Apprenticeship pathway.

DO I QUALIFY FOR FUNDING?
This training is delivered with Victorian & Commonwealth Government funding. *Eligibility criteria applies.

WHAT WILL I LEARN?

Core Units
- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR203B Work effectively with others
- HLTAD003 Provide First Aid
- SITHCCC101 Use food preparation equipment
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC202 Produce appetisers and salads
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Produce food to meet special dietary requirements
- SITHCCC308 Produce cakes, pastries and breads
- SITHCCC309 Work effectively as a cook
- SITHKOP101 Clean kitchen premises and equipment
- SITHKOP302 Plan and cost basic menus
- SITPBT306 Produce desserts
- SITXFSA101 Use hygienic practices for food safety
- SITXFSA201 Participate in safe food handling practices
- SITXHRM301 Coach others in job skills
- SITXINV202 Maintain the quality of perishable items
- SITXWHS101 Participate in safe work practices

Elective Units
- SITHCCC207 Use cookery skills effectively
- SITXINV401 Control stock
- SITHASC301 Produce Asian cooked dishes

WHAT ARE MY CAREER OPPORTUNITIES?
This course could lead to positions such as Commercial Cook. This qualification has pathways for further study in: SIT40413 Certificate IV in Commercial Cookery, SIT40613 Certificate IV in Catering Operations or SIT40713 Certificate IV in Patisserie and Diploma of Hospitality SIT50313.

PRE-REQUISITES
There are no formal pre-requisites for this qualification.

ENTRY REQUIREMENTS
There are no entry requirements for this qualification.

PRIOR EXPERIENCE
RPL and Credit Transfer are available. Fees apply. Please see our website for more information on fees and terms and conditions.