Build Your Career in Hospitality

SIT30812 CERTIFICATE III IN COMMERCIAL COOKERY

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

CAREER OPPORTUNITIES

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.

Enrol Now!

Melbourne City Institute of Education Pty Ltd, as trustee for MCIE Unit Trust
CRICOS Provider no: 03024A  |  RTO Provider no: 22172
Level 2, 52-58 Chetwynd St, West Melbourne, Victoria 3003  |  1300 737 004  |  www.mcie.edu.au
WHAT ARE MY CAREER OPPORTUNITIES?
This course could lead to positions such as: Commercial Cook. This qualification has pathways for further study in: SIT40412 Certificate IV in Commercial Cookery, SIT40612 Certificate IV in Catering Operations or SIT40712 Certificate IV in Patisserie and Diploma of Hospitality SIT50312.

PRE-REQUISITES
SITXFSA101 Use hygienic practices for food safety. There are no limitations to entry based on age, gender, physical ability, social or educational background. However, it is preferred candidates have completed Year 11 or 12. A good command of written and spoken English is required.

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

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
HLTFA311A Apply 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
SITHPAT306 Produce desserts
SITXFA101 Use hygienic practices for food safety
SITXFA201 Participate in safe food handling practices
SITXHRM301 Coach others in job skills
SITXINV202 Maintain the quality of perishable items
SITXWHSL01 Participate in safe work practices

Elective Units
SITHCCC304 Produce and serve food for buffets
SITXCOM201 Show social and cultural sensitivity
SITXINV201 Receive and store stock

This course can be tailored to meet your business requirements