Build Your Career in Hospitality

SIT30813 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!
**SIT30813 CERTIFICATE III IN COMMERCIAL COOKERY**

**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.

**CORE COURSE DETAILS**
- **National Code:** SIT30813
- **Units:** 22 core & 3 elective units
- **Fees:** From $187.50*
- **Location:** Multiple
- **Delivery Mode:** This qualification is delivered through a blend of formal face to face classes at MCIE campus and/or training kitchen, self paced and workplace delivery. Students are expected to complete the qualification in 2 years. Contact on a monthly basis is the minimum requirement depending on blend
- **Duration:** Varies depending on site of delivery
- **Assessment:** Oral and written tasks and simulated or workplace practical observations
- **Prior experience:** RPL & Credit Transfer is available

**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.

**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
- **HLTAID003** 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
- **SITHPAT306** 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

This course can be tailored to meet your business requirements