



mcie

Turn your love of food into a *Career*

The Certificate III in Commercial Cookery 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. This course will equip you with the skills and knowledge that can only be acquired through a combination of face-to-face classes and hands-on, practical experience.

The skills gained in this qualification can lead to work as a commercial cook. The qualification is transferable across many hospitality businesses including cafes, restaurants, hotels, pubs, and events venues.

SIT30816

Certificate III in
Commercial Cookery

CRICOS Provider no: 03024A
RTO Provider no: 22172

Learn from one of Melbourne's
leading **Commercial Cookery**
training institutions

Level 9, 250 Collins Street,
Melbourne VIC 3000

SIT30816

Certificate III in Commercial Cookery

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|---------------------------|-----------------|
| National Code | SIT30816 |
| CRICOS Code | 093952D |
| Duration | 52 weeks |
| Holidays | 12 weeks |
| Contact Hours | 20 hrs per week |
| Tuition Fee | \$11,500 |
| Resources Fee | \$950 |
| Administration Fee | \$200 |

Academic requirements

- completion of secondary school equivalent of Australian Year 11 or higher

English language proficiency requirements

- IELTS band score of 5.5 or equivalent internationally recognised exam result in line with DHA regulations or
- satisfactory completion of ELICOS at Upper Intermediate level from a NEAS endorsed English Training Centre or
- other tests such as PTE, TOEFL and OET are also considered equivalent for direct entry into MCIE VET courses
- completion of secondary studies equivalent to, or higher than an Australian Year 11 qualification from an English-speaking country or
- completion of MCIE English Placement Test with an overall score of 5.5 or above

Other entry requirements

Regulatory: A current valid passport and a valid study visa that covers the duration of study for the course. **Age at Commencement:** MCIE will not accept overseas students who would be under 18 years of age at the time of proposed commencement.

Course delivery

Training is delivered face-to-face by qualified trainers and students are required to attend each scheduled class. The trainer will moderate the learning pace, method and sequence appropriate to student learning needs. Learning methods will vary and can include discussion about case studies and real life scenarios, field trips, "hands-on" practical classes, group work, lectures and presentations.

Course assessment

Assessment tasks and strategies cover a wide range of methods and may include the creation of specific written documents, projects or reports, formal questions (multiple choice, short and long answer), practical demonstrations, small or large group tasks, oral presentations, problem-solving tasks, and case studies. (Broadly classroom assessments have two or three assessment tasks for each unit of competency). Students are provided with task assessment instructions including the task due date.

Work-based Training

Students are required to complete 48 service periods to complete the work-based training component of this course. MCIE will organise your placement with one of our hospitality host employers.

Credit transfer and RPL

Applicants may be granted Recognition of Prior Learning (RPL) or Credit Transfer (CT), if they are able to demonstrate that they have achieved through work or life experience, or similar study at another institution, the required skills and knowledge equivalent to the unit for which they seek credit.

Applicants should apply for CT or RPL at the time of enrolment and should submit the CT/RPL application along with original supporting documents to Student Admissions. Where RPL is being sought, the applicant must submit all relevant evidence of work/life experience and where learning has occurred.

A CT application must be accompanied by Nationally Recognised certificates with detailed Statements of Result or Statements of Attainment listing units which have been successfully completed. Details provided should include unit codes and titles, and dates of completion.

Chef's Tool Kit - included in the resource fee

Cooks/Chef's knife 20cm, bread knife 26cm, boning knife 15cm, paring knife 9cm, palette knife 20cm, filleting knife, turning knife, sharpening steel 25cm, wooden spoon, rubber spatula/scrapper, whisk stainless steel 30cm, tongs stainless steel 23cm, poultry scissors, set of star nozzles, piping bag 50cm, pocket Thermometer, pastry Brush 2.5cm, peeler, bowl scraper, tea towel, knife carry case - 18 pockets

Core units

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|-------------------|---|
| SITXWHS001 | Participate in safe work practices |
| BSBWOR203 | Work effectively with others |
| SITXINV002 | Maintain the quality of perishable items |
| SITHKOP001 | Clean kitchen premises and equipment |
| SITHCCC001 | Use food preparation equipment |
| SITHCCC005 | Prepare dishes using basic methods of cookery |
| SITHCCC006 | Prepare appetisers and salads |
| SITHCCC007 | Prepare stocks, sauces and soups |
| BSBSUS201 | Participate in environmentally sustainable work practices |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes |
| SITHCCC012 | Prepare poultry dishes |
| SITHCCC013 | Prepare seafood dishes |
| SITHCCC014 | Prepare meat dishes |
| SITXFSA002 | Participate in safe food handling practices |
| SITHKOP002 | Plan and cost basic menus |
| SITHCCC019 | Produce cakes, pastries and breads |
| SITHPAT006 | Produce desserts |
| SITHCCC018 | Prepare food to meet special dietary requirements |
| SITXHRM001 | Coach others in job skills |

Work placement unit

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| SITHCCC020 | Work effectively as a cook |
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Pre-requisite

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| SITXFSA001 | Use hygienic practices for food safety |
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Elective units*

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|-------------------|--|
| SITXINV001 | Receive and Store Stock |
| SITXCOM002 | Show social and cultural sensitivity |
| HLTAID003 | Provide first aid |
| SITHIND002 | Source and use information on hospitality industry |

* Elective units may be subject to change please check our website for upto date information.

Chef's Uniform Kit

included in the resource fee

- 1 x Chef coat long sleeves with white stud buttons
- 1 x Checked Chef trouser
- 1 x White flat top hat
- 1 x White neckerchief
- 1 x Bib style white apron
- 1 x Safety boots / clogs / sturdy slip resistant shoes.

More information: Call 1300 737 004 or visit our website at www.mcie.edu.au, or email us at info@mcie.edu.au

Melbourne City Institute of Education Pty Ltd, as trustee for MCIE Unit Trust. • RTO Provider no: 22172 • Level 9, 250 Collins Street, Melbourne VIC 3000