STUDY WITH AN AWARD WINNING TRAINING ORGANISATION IN MELBOURNE

SIT30813 Certificate III in Commercial Cookery

We are a vibrant and innovative Melbourne based Registered Training Organisation. Since 2008, we have helped thousands of students to fulfil their career goals in such sectors as hospitality, business, early childhood education and aged care. We offer international students a wide range of career focused training which has been developed in consultation with relevant business and industry leaders. This consultation ensures the curriculum being delivered is equipping the students with the right skills and experiences that will help them achieve their vocational and employment goals.

We employ experienced training staff who have demonstrated strong industry experience and who are committed to promoting a culture of learning and achievement.

We prepare students with the skills and knowledge to be competent in a wide range of kitchen functions and activities.

Our point of difference lies in our regular consultation with industry experts. They tell us exactly what they look for in their new recruits and we weave it into how, and what, we train. This helps us craft the right training which prepares our students with the knowledge and confidence to succeed in a wide range of hospitality settings.

Training is conducted in fully equipped kitchens, with past students winning awards for their dedication and expertise. Our students also go on to secure employment in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

“I AM LEARNING THE SKILLS I NEED TO HELP ME TO OPEN MY OWN RESTAURANT.”

Award winning training organisation
Career focused training
Centrally located to Melbourne CBD
Fun and dynamic college culture
State of the art training facilities

CRICOS Code: 083513K
SIT30813 CERTIFICATE III IN COMMERCIAL COOKERY

COURSE DESCRIPTION
National Code: SIT30813
Course Duration: 52 weeks full time
Tuition Fee: A$9,000
Resources Fee: A$900
Administration Fee: A$200
CRICOS Code: 083513K
Contact hours: 20 hours per week

Students successfully completing this qualification can become qualified cooks. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

CAREER OPPORTUNITIES
This course is designed to provide the student with the culinary and kitchen skills as a commercial cook and/or to continue higher studies to Certificate IV. Occupational outcomes include: Breakfast Cook, Short Order Cook, Fast Food Cook.

PRE-REQUISITES/ENTRY REQUIREMENTS

An English Language proficiency level of one of the below:
• IELTS band score of 5.5 or equivalent internationally recognised exam result in line with DIBP regulations
• Satisfactory completion of Explore English ELICOS

Other entry requirements include:
Academic
• Completion of senior high school or equivalent to the Australian Year 12 of education
Regulatory
• A current and valid passport
• 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

QUALIFICATION RECOGNITION
This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT
Assessment is undertaken through classroom delivery as well as completing assessment activities and tasks such as: questions and answers, case studies, observations/demonstration, role-plays, research assignments, workplace projects & practical demonstrations.

COURSE STRUCTURE
Students will need to complete twenty five (25) units of competency, consisting of the following core and elective units:

Core Units
- SITXFSA101 Use hygienic practices for food safety
- SITXWHS101 Participate in safe work practices
- BSBWOR203B Work effectively with others
- BSBUSUS201A Participate in environmentally sustainable work practices
- SITHKOP101 Clean kitchen premises and equipment
- SITXINV202 Maintain the quality of perishable items
- SITHCCC101 Use food preparation equipment
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC202 Produce appetisers and salads
- SITHCCC309 Work effectively as a cook
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Prepare food to meet special dietary requirements
- SITHCCC308 Produce cakes, pastries and breads
- SITXPAT306 Produce desserts
- SITXFSA201 Participate in safe food handling practices
- SITHKOP302 Plan and cost basic menus
- SITXHRM301 Coach others in job skills
- HLTAID003 Provide first aid

Elective Units
- SITHCCC304 Produce and serve food for buffets
- SITHASC301 Produce Asian cooked dishes
- SITXINV401 Control stock