

Earn and learn on the job commercial cookery

Certificate III in Commercial Cookery

Looking to pursue a career in the culinary arts? Look no further than the Certificate III in Commercial Cookery with MCIE. Our comprehensive program provides the skills and knowledge necessary to excel in the fast-paced world of commercial kitchens, studying with world-class trainers in Melbourne. Enrol today and take your first steps towards an exciting career as a professional chef.

SIT30821 | Apprenticeship



Future growth:

Employment is projected to increase by 13.9% by 2026 *



Weekly pay: \$1,250

Median for full-time Chef's before tax *



Employers who would recommend MCIE: 90% **

*Statistics from labourmarketinsights.gov.au

** Data from 2021 VET Stat

1300 737 004 | mcie.edu.au



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For pricing, job outcomes, further education options, entry & eligibility requirements & all course information, scan the QR code.

SIT30821 | Apprenticeship

Course structure

25 units total (20 core + 5 elective)

- Program delivery: Apprenticeship
- Work placement: 48 service periods (240 hours)
- Total duration: 156 weeks
- Delivery weeks: 138 weeks
- Holiday weeks: 36 weeks

Career pathways

- Cook
- Sous Chef
- Commis Chef

Delivery and assessment

This program is delivered in the workplace with approximately 6 hours of structured workplace training per month.

Assessment for this program includes written tasks, long and short answer questions, multiple choice quizzes, group tasks, oral presentations, role plays, scenarios, case studies, work placement journals, logbooks, portfolios and projects. Most assessments are delivered online via the Canvas LMS.

Eligibility for government funded place

This program is delivered with Victorian and Commonwealth government funding to eligible candidates. Eligibility criteria applies. If you are not eligible for a government-funded place, you will be required to pay the self-funded fee.

Pre-requisites

There are no formal prerequisite qualifications or units for entry to this qualification. However, there are detailed entry requirements.

Core units

SITXFSA005	Use hygienic practices for food safety
SITXWHS005	Participate in safe work practices
SITXFSA006	Participate in safe food handling practices
SITXINV006	Receive, store and maintain stock
SITHKOP009	Clean kitchen premises and equipment
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHKOP010	Plan and cost recipes
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHCCC042	Prepare food to meet special dietary requirements

Elective units

HLTAID011	Provide First Aid
SITHCCC025	Prepare and present sandwiches
SITHCCC040	Prepare and serve cheese
BSBSUS211	Participate in sustainable work practices
SITHCCC039	Produce pates and terrines

Elective units have been chosen by MCIE based on industry consultation and feedback.

Work placement

Students must complete 48 mandatory service periods or approximately 240 hours of placement for the work-based training component of this program. These service periods will be completed with your employer over the course of your apprenticeship.

Locations

Training and assessment are conducted primarily at the employer's work-placement or Trainee may be required to attend classes at MCIE's CBD campus and/or commercial kitchens.

- ▶ Victorian and Commonwealth **Government funding** available to eligible candidates.
- ▶ **Earn while you learn** with a hospitality traineeship
- ▶ Join Melbourne's **leading training organisation** & learn from experienced trainers



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

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