

Turn your love of food into a delicious career

Certificate III in Commercial Cookery

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.

SIT30821 | CRICOS: 109810E



Future growth:

Employment is projected to increase by 0.8% by 2026 *



Weekly pay: \$1,188

full-time non managerial employees before tax*



Employers who would recommend MCIE: 95.3%

*Statistics from JobOutlook

** NCVET VET student outcomes 2022 survey

1300 737 004 | mcie.edu.au



SIT30821

Certificate III in Commercial Cookery



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

National Code	SIT30821
CRICOS Code	109810E
Duration	12 months
Holidays	12 weeks
Work placement	240 hours
Tuition Fee	\$13,000
Resources Fee	\$1,200 includes tool kit and uniform
Enrolment Fee	\$200

Career pathways

- Commercial Cook
- Cook
- Commis Chef
- Business Owner

Academic requirements

Completion of schooling equivalent to 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;
- NEAS endorsed English Training Centre Intermediate level 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.

Candidates who have completed 1 year of study in Australia in English within the past 2 years at Certificate IV or AQF level 4 and above are exempt from submitting Australian Year 12 completion certificate or equivalent and Evidence of English Proficiency.

Chef's Uniform Kit - included in the resource fee

MCIE white long-sleeve chef's coat, checked chef's trousers, MCIE white flat-top hat white neckerchief, bib-style apron, half-length apron, slip-resistant safety shoes.

Chef's Tool Kit - included in the resource fee

22cm cook's knife, 26cm bread knife, 15cm boning knife, 9cm paring knife, 6cm turning knife, 20cm palette knife, filleting knife, 25cm sharpening steel, 30cm wooden spoon, rubber spatula, 30cm whisk, 23cm tongs, poultry scissors, star piping nozzle set, pocket thermometer, 2.5cm pastry brush, peeler, bowl scraper, tea towel, 50cm piping bag, 18-pocket knife roll.

Delivery & assessment

This is a class-based course delivered face-to-face in both our commercial training kitchens and classrooms in Melbourne by qualified trainers. Classes are delivered 3 days a week for 40 weeks in both MCIE classrooms and training kitchens. Learning methods include group instruction, hands-on practical classes, discussion, case studies, field trips, group work, lectures and presentations.

Work-placement

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

Core units

SITXFSA005	Use hygienic practices for food safety
SITXWHS005	Participate in safe work practices
SITXFSA006	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
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC036	Prepare meat dishes
SITHKOP010	Plan and cost recipes
SITHCCC041	Produce cakes, pastries and breads
SITHPAT016	Produce desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills

Elective units*

SITXINV006	Receive, store and maintain stock
SITHCCC025	Prepare and present sandwiches
SITHCCC040	Prepare and serve cheese
SITHCCC039	Produce pates and terrines
HLTAID011	Provide First Aid

Work placement units

SITHCCC043	Work effectively as a cook
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Prerequisite

SITXFSA005	Use hygienic practices for food safety
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* Elective units are subject to change. Please check our website for current information.

Credit transfer and RPL

Recognition of Prior Learning (RPL) and Credit Transfer (CT) are available to eligible students. RPL applications are subject to fees.