

# 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](https://labourmarketinsights.gov.au)

\*\* Data from 2021 VET Stat



# Certificate III in Commercial Cookery



SIT30821 | Apprenticeship

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

## Course structure

25 units total (20 core + 5 elective)

- Program delivery: Apprenticeship
- Work placement: 48 service periods (192 hours)
- Total duration: 156 weeks
- Delivery weeks: 138 weeks
- Holiday weeks: 36 weeks

## Career pathways

- Cook
- Sous Chef
- Commis Chef

## Delivery and assessment

3 hours of structured workplace training per month, 3 hours trainer contact sessions per month plus, 30 hours of self-study per month & 192 hours of Mandatory Work placement.

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.

## 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.

## Work placement

Students must complete 48 mandatory service periods or approximately 192 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.

## Core units

SITXFSA005	Use hygienic practices for food safety C
SITXWHS005	Participate in safe work practices C
SITXINV006	Receive, store and maintain stock C
SITHKOP009	Clean kitchen premises and equipment C
SITHCCC023	Use food preparation equipment C
SITHCCC027	Prepare dishes using basic methods of cookery C
SITHCCC028	Prepare appetisers and salads C
SITHCCC029	Prepare stocks, sauces and soups C
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes C
SITHCCC035	Prepare poultry dishes C
SITHCCC037	Prepare seafood dishes C
SITHCCC043	Work effectively as a cook (48 mandatory service periods) C
SITHCCC041	Produce cakes, pastries and breads C
SITHPAT016	Produce desserts C
SITHCCC042	Prepare food to meet special dietary requirements C
SITXFSA006	Participate in safe food handling practices C
SITHCCC031	Prepare vegetarian and vegan dishes C
SITXHRM007	Coach others in job skills C
SITHCCC036	Prepare meat dishes C
SITHKOP010	Plan and cost recipes C

## Elective units

SITXCOM007	Show social and cultural sensitivity	E (C)
BSBSUS211	Participate in sustainable work practices	E (Import)
SITHCCC036	Prepare meat dishes	E(A)
SITHKOP010	Plan and cost recipes	E(A)
SITHCCC040	Prepare and serve cheese	E(A)

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

## Pre-requisites & co-requisites

Some units have pre-requisite units which need to be completed successfully prior to commencing. These are generally scheduled for delivery earlier on in the delivery sequence order

### These pre-requisite units are:

- SITXFSA005 - Use hygienic practices for food safety
- SITHCCC027 - Prepare dishes using basic methods of cookery

Refer to MCIE's course structure table for further information

## 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.



More information: Call 1300 737 004 or visit our website at [www.mcie.edu.au](http://www.mcie.edu.au), or email us at [info@mcie.edu.au](mailto:info@mcie.edu.au)

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