



mcie

Skilling you to work in Commercial

Cookery

This nationally recognised qualification is designed for emerging Chefs, allowing them to acquire the skills and knowledge required to become a chef, all while working on-the-job. This course lays the foundations for restaurant cookery, knife skills, food safety practices and more.

Your studies and apprenticeship in commercial cookery will also equip you with skills in financial, workplace safety, team and kitchen organization. You will be trained in all aspects of food preparation and work as a cook in a busy kitchen.

SIT30816

**Certificate III in
Commercial Cookery
(Apprenticeship)**

Work and learn in industry leading to great job opportunities

Victorian and Commonwealth Government funding available to eligible candidates

Recognised qualification for entry level jobs as a chef

Delivered in the workplace

1300 737 004 | mcie.edu.au



Course structure

To receive this qualification, you must successfully complete **21 core** plus **4 elective** units.

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

Job outcomes and pathways

- Cook
- Commis Chef

Delivery, assessment and course support

- delivered over 36 months in the work place (full-time employment)
- once a month face-to-face contact
- learning support via email, phone and online
- tutorial support available on campus

Assessments include case studies, roleplays, short answer questions, practical demonstrations and a work-based training logbook and portfolios. Practice based training activities and tasks are conducted in a simulated environments only were they cannot be achieved within the employer's workplace.

Materials

Text books and assessments are included in your enrolment fee.

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Core units

SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
BSBWOR203	Work effectively with others
BSBSUS201	Participate in environmentally sustainable work practices
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
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHKOP002	Plan and cost basic menus
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITHCCC020	Work effectively as a cook

Elective units

SITXINV001	Receive and Store Stock
SITHIND002	Source and use information on hospitality industry
SITXCOM002	Show social and cultural sensitivity
BSBDIV501	Manage diversity in the workplace

FEES TABLE

Type	Course fee	Materials fee	Enrolment fee	Weeks
Government funded place	\$4,322	-	\$250	156
Concession fees (for Health Care Card Pensioners & ATSI)	\$4,322	-	\$50	156
Full fee-paying student	\$15,900	-	-	156
RPL applications	\$145 per hour	— Fees for RPL will vary according to time spent —		

This training is delivered with Victorian & Commonwealth Government funding. Eligibility criteria apply.

For information about your eligibility head to bit.ly/MCIEvsgc. These fees may be subject to change before or during your enrolment.

Eligibility for government funded place

This apprenticeship is delivered with Victorian and Commonwealth funding for eligible students. Contact us for more details.

Prior learning

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

Locations

Training and assessment are conducted primarily at the apprentice's workplace. Where the workplace cannot provide an appropriate environment the apprentice may be required to attend classes at MCIE's training kitchens.

Entry requirements

- Language, Literacy and Numeracy (LLN) standards required for this qualification
- be an Australian citizen or permanent resident
- be at least 18 years of age
- people with disabilities are encouraged to apply. Enrolment is subject to the person being able to undertake all tasks and requirements of the course.

Pre-requisites and industry requirements

There are no pre-requisite requirements for this qualification.

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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