

## SIT30821

# CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS COURSE CODE: 114219M

## ABOUT THE COURSE

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## COURSE DETAILS

Provider Name	Australian College of Technology & Business
RTO Code	32017
CRICOS Code	03164M
Delivery Location	100 Brunswick St, Fortitude Valley QLD 4006, Australia
Kitchen Location	29/115 Wickham St Fortitude Valley, Fortitude Valley QLD 4006
Delivery Mode	Face to face (Classroom based)
Duration	52 weeks, including 44 study weeks and 8 weeks of holidays.
Study Load	20 hours per week in the classroom
Work Placement	240 hours
Estimated Self-Study Hour	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)

## FEES STRUCTURE

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**AUD 8,000**  
TUITION FEES

**AUD 1,750**  
NON-TUITION FEES

**AUD 9,750**  
TOTAL FEES

## COURSE ENTRY REQUIREMENT

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There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and ACTB requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that ACTB is able to provide.
- Have successfully completed Australian year 12 or equivalent Are at least at age of 18 on the date of course commencement.

**Please Note:** All the students commencing this course are required to complete the LLND to be conducted during the time of admission to assist ACTB to identify student's needs for additional support during their study with ACTB.



## COURSE STRUCTURE

A total of 25 Units (20 core and 5 electives) must be completed and deemed competent to achieve the qualification SIT30821 Certificate III in Commercial Cookery. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 25 units in the qualification. Students completing all the required units of competency will attain full qualification.

CODE	TITLE	CORE/ ELECTIVE
<b>SITXFSA005</b>	Use hygienic practices for food safety	Core
<b>SITXFSA006</b>	Participate in safe food handling practices	Core
<b>SITHCCC027</b>	Prepare dishes using basic methods of cookery	Core
<b>SITHKOP009</b>	Clean kitchen premises and equipment	Core
<b>SITXWHS005</b>	Participate in safe work practices	Core
<b>SITHKOP010</b>	Plan and cost recipes	Core
<b>SITHCCC023</b>	Use food preparation equipment	Core
<b>SITXINV006</b>	Receive, store and maintain stock	Core
<b>SITHCCC028</b>	Prepare appetisers and salads	Core
<b>SITHCCC029</b>	Prepare stocks, sauces and soups	Core
<b>SITHCCC030</b>	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
<b>SITHCCC031</b>	Prepare vegetarian and vegan dishes	Core
<b>SITHCCC037</b>	Prepare seafood dishes	Core
<b>SITHCCC036</b>	Prepare meat dishes	Core
<b>SITXHRM007</b>	Coach others in job skills	Core
<b>SITHCCC035</b>	Prepare poultry dishes	Core
<b>SITHCCC041</b>	Produce cakes, pastries and breads	Core
<b>SITHCCC042</b>	Prepare food to meet special dietary requirements	Core
<b>SITHPAT016</b>	Produce desserts	Core
<b>SITHCCC043</b>	Work effectively as a cook	Core
<b>SITHCCC040</b>	Prepare and serve cheese	Elective
<b>SITXCCS014</b>	Provide service to customers	Elective
<b>SITXWHS006</b>	Identify hazards, assess and control safety risks	Elective
<b>SITHCCC038</b>	Produce and serve food for buffets	Elective
<b>SITHCCC025</b>	Prepare and present sandwiches	Elective

# PATHWAYS

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Once students have successfully completed SIT30821 Certificate III in Commercial Cookery, they can apply for jobs within the hospitality industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

**The further study pathways available to students who undertake this qualification include:**

- SIT40521 Certificate IV in Kitchen Management
- SIT50422 Diploma of Hospitality Management
- or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package.

# ASSESSMENT METHODOLOGY

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Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



**WRITTEN  
QUESTIONS**



**PROJECTS**



**PRESENTATIONS**



**REPORT  
WRITING**



**ROLE PLAYS/  
OBSERVATIONS**



**KITCHEN BASED  
DEMONSTRATION**



**WORK  
PLACEMENT**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed.



# GET IN TOUCH

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