



COLLEGE AUSTRALIA

Certificate III in Hospitality (Commercial Cookery) – SIT30807

Course length



Entry Requirements	Australian Year 10 and IELTS 5.5 or TOEFL 530 equivalent
Course Description	This qualification reflects the role of a qualified cook. Content covered include: organise and prepare food; present food; receive and store kitchen supplies; clean and maintain kitchen premises; use basic methods of cookery; prepare appetisers, salads, stocks, sauces and soups, vegetables, eggs, hot and cold desserts, pastry cakes and yeast goods; plan and control menu-based catering.
Course Length	12 Months- 41 Study Weeks (includes 200 hours work experience)
Course tuition fee	AUD\$12,500.00 (+ \$500 for course materials)
Career Opportunities	Graduates of this course will look to engage as a commercial cook or café cook. Note: Further paid experience hours required to gain accreditation as a qualified chef.
Learning Pathways	Graduates who complete a Certificate III in Hospitality Commercial Cookery are eligible to commence study in Diploma of Hospitality Management and may be eligible for RPL to obtain credit transfer at an Australian University.
Study Load	29 Units
Key Areas of Learning	<ul style="list-style-type: none"> - Kitchen Operations - Stock management - Administration - Human Resources Management - Workplace Health and Safety

CORE UNITS - 26

SITXCOM001A Work with colleagues and customers
 SITXCOM002A Work in a socially diverse environment
 SITXCOM003A Deal with conflict situations
 SITXHRM001A Coach others in job skills
 SITXOHS001A Follow health, safety and security procedures
 SITXOHS002A Follow workplace hygiene procedures
 HLTF301B Apply first aid
 SITXFSA001A Implement food safety procedures
 SITHIND001A Develop and update hospitality industry knowledge
 SITHCCC008A Prepare stocks, sauces and soups
 SITHCCC001A Organise and prepare food
 SITHCCC002A Present food
 SITHCCC003A Receive and store kitchen supplies
 SITHCCC004A Clean and maintain kitchen premises
 SITHCCC005A Use basic methods of cookery
 SITHCCC006A Prepare appetizers and salad

SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
 SITHCCC010A Select prepare and cook poultry
 SITHCCC011A Select, prepare and cook seafood
 SITHCCC012A Select, prepare and cook meat
 SITHCCC013A Prepare hot and cold desserts
 SITHCCC014A Prepare pastries, cakes and yeast goods
 SITHCCC016A Develop cost effective menus
 SITHCCC027A Prepare, cook and serve food for food service
 SITHCCC028A Prepare, cook and serve food for menus
 SITHCCC029A Prepare foods according to dietary and cultural needs

ELECTIVE UNITS - 3

SITHCCC015A Plan and prepare food for buffets
 SITHCCC021A Handle and serve cheese
 SITXCOM004A Communicate on the telephone

Disclaimer: This publication is for information purposes only and is not recognised as the official or authorised version of the course

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