

Version date: April 2015

(For fees for serviced student)

National Course Code: SIT30813

Course qualification and name: Certificate III in Commercial Cookery

Course Description

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgment and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Course fees:

Fees for serviced student:

2015 \$8500

Course- specific materials fees:

\$1100 (including Textbooks, Uniform and Tools, Course materials)

Job roles

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Possible job title includes:

- cook.

Qualification Rules

25 units must be completed:

- 22 core units
- 3 elective units, consisting of:
- 3 units from the list below, elsewhere in SIT12 Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Entry Requirement

Applicants must:

Over 18 years old

Currently working in a commercial kitchen (training will be delivered on the workplace)

Have satisfactorily completed a minimum of year 10 or equivalent;

Be sufficiently proficient in English to be able to work successfully in a highly communicative and regulated environment;

Core Units

Core units

BSBSUS201A Participate in environmentally sustainable work practices

BSBWOR203B Work effectively with others

HLTAID003 Provide first aid

SITHCCC101 Use food preparation equipment *

SITHCCC201 Produce dishes using basic methods of cookery *

SITHCCC202 Produce appetisers and salads *

SITHCCC203 Produce stocks, sauces and soups *

SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes *

SITHCCC301 Produce poultry dishes *

SITHCCC302 Produce seafood dishes *

SITHCCC303 Produce meat dishes *

SITHCCC307 Prepare food to meet special dietary requirements *

SITHCCC308 Produce cakes, pastries and breads *

SITHCCC309 Work effectively as a cook *

SITHKOP101 Clean kitchen premises and equipment *

SITHKOP302 Plan and cost basic menus

SITHPAT306 Produce desserts *

SITXFSA101 Use hygienic practices for food safety

SITXFSA201 Participate in safe food handling practices

SITXHRM301 Coach others in job skills

SITXINV202 Maintain the quality of perishable items *

SITXWHS101 Participate in safe work practices

*Prerequisite unit is SITXFSA101 Use hygienic practices for food safety

Sample Electives

BSBCMM201A Communicate in the workplace

SITHASC206 Produce Asian rice and noodles

SITHASC301 Produce Asian cooked dishes

Notes for Students

1. LEARNER SUPPORT

Students who require support to meet their learning goals may talk to EWTS training manager or your trainer if you think you may require learner support.

2. SELECTION OF ELECTIVES

Talk to EWTS training manager or your trainer to ensure that your combination of electives provides you with a suitable vocational outcome.

3. RECOGNITION

If you have completed other relevant training you may be eligible to have units of competency from previous training counted towards completion for this course. Talk to EWTS Training Manager or workplace trainer if you think you may be eligible for recognition for units previously completed.

4. PREREQUISITE UNITS

Some units in this course may have prerequisites that must be completed in a lower level qualification or selected as part of this course. Refer to the Training Package or consult your teacher for information about prerequisites to elective units.

Recognition:

EAST WEST TRAINING SOLUTIONS recognises the skills and knowledge you have gained through previous studies, work and life experiences. We call this RECOGNITION. If you are given recognition for a unit/module you do not need to do it. In some cases recognition may allow you to complete your course faster. If you want to apply for recognition for any unit/module in your course you should obtain a copy of the Recognition Guide for that unit/module and discuss it with EWTS Training Manager or your trainer.

East west training solutions obligations

EWTS is responsible for:

- a) The quality of the training and assessment in compliance with the VET Quality Framework
- b) For the issuance of the AQF certification documentation. More details about the AQF certification standards can be found at <http://www.aqf.edu.au>
- c) Advising students, in advance, of any changes to the services, including new subcontracting arrangements or a change to existing subcontracting arrangements. This will be done by an announcement on the EWTS web site.
- d) Advising students about their rights via the Code of Practice published on the EWTS web site
- e) Advising students about the complaints and appeals procedure published on the EWTS web site
- f) Advising students if the EWTS, or a third party delivering services on behalf of the EWTS, closes or ceases to deliver a unit or units that the learner is enrolled in. This will be done by an announcement on the EWTS web site.
- g) Advising students about any changes to services. This will be done by an announcement on the EWTS web site.

Location of Delivery

Workplace

Duration

Estimated duration for fees for serviced student: 2 years

This course will be delivered over 1232 hours of Scheduled Classes and Work Based Learning, Off-the-job training, workplace reinforcement and practice.

Delivery mode for fees for serviced student

The course will be delivered on Workplace and be supported by student work books

Contact Details:

East West Training Solutions Pty Ltd

RTO National Code: 91362

Address: Suite 302, Level 3, 379 Kent St, SYDNEY NSW 2000

Phone (BH):02 9299 5593

Phone (BH):02 9299 3387

Website: www.ewtstraining.com.au

Email: ewtstraining@gmail.com