

SIT30816 - Certificate III in Commercial Cookery

Current qualification



Overview

This qualification reflects the role of commercial 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.

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

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no specific academic entry requirements for this qualification.

Applicants for the Certificate III in Commercial Cookery are expected to:

- Have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies to Level 3 of the Australian Core Skills Framework (ACSF). See [Australian Core Skills Framework](#).

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Having completed secondary school to year 11;
- Verified references from an employer indicating that the applicant has demonstrated the above requirements in their workplace;
- Via an interview process that assesses the applicant's skills.

Work Placement Requirements

Students undertaking a Certificate III in Commercial Cookery should be doing so under Australian Apprenticeship arrangements

Licencing Requirements

Not required

Other Course Requirements

Students may be required to complete the written assessments outside of class time, which depending on the students underpinning knowledge, may be approximately 6-10 hours per week

Students must wear a clean, full Chef's uniform including: Chef's Hat, Chef's Jacket, Necktie, Chef's pants and appropriate enclosed footwear

Students must also supply a full set of Chef's knives

Course Length

Course length is 48 months

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Course Locations

Adelaide, Port Lincoln

Delivery Modes Available

- Day release attendance at a group delivery in a venue conducted by a facilitator
- Block release attendance at a group delivery in a venue conducted by a facilitator – 3-4 blocks a year, 4-5 days each

Course Fees

Total course cost \$9,264.57 or \$400.00 per year of training (3 years of training required, \$1500.00 in total) if funded by WorkReady under a Training Contract (visit www.skills.sa.gov.au for eligibility criteria). Concession prices are available under WorkReady funding for holders of a current Health Care Card, Pensioner Concession Card or Veteran Affairs Concession Card.

WorkReady



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Packaging Rules

25 units must be completed:

21 core units

4 elective units, consisting of:

4 units from the list below, elsewhere in the SIT 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.

Suggested Units

BSBWOR203 Work effectively with others

BSBSUS201 Participate in environmentally sustainable work practices

SITXFSA001 Use hygienic practices for food safety

SITHCCC001 Use food preparation equipment

SITHCCC005 Produce dishes using basic methods of cookery

SITHCCC006 Produce appetisers and salads

SITHCCC007 Produce stocks, sauces and soups

SITHCCC008 Produce vegetable, fruit, egg and farinaceous dishes



RTO ID: 40138

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SITHCCC012 Produce poultry dishes
SITHCCC013 Produce seafood dishes
SITHCCC014 Produce meat dishes
SITHCCC018 Prepare food to meet special dietary requirements
SITHCCC019 Produce cakes, pastries and breads
SITHCCC020 Work effectively as a cook
SITHKOP001 Clean kitchen premises and equipment
SITHKOP002 Plan and cost basic menus
SITHPAT006 Produce desserts
SITXFSA002 Participate in safe food handling practices
SITXHRM001 Coach others in job skills
SITXINV002 Maintain the quality of perishable items
SITXWHS001 Participate in safe work practices
SITHASC001 Produce dishes using basic methods of Asian cookery
SITHASC006 Produce Asian rice and noodles
SITHASC002 Produce Asian Appetisers and Snacks
SITHASC005 Produce Asian Salads

Pathways



Apprenticeship training is available through CEG by selecting us as the RTO upon signing your Training Contract. Visit the Australian Apprenticeships website for more information on this process: <https://www.australianapprenticeships.gov.au/i-want-become-australian-apprentice>

Questions

If you have any questions regarding this course or would like to enrol, please contact the Adelaide Institute of Commercial Cookery on:

Phone: 08 8338 1492

Email: aicc@ceg.net.au