

SIT30821 | CRICOS Course Code:118883B

CERTIFICATE III IN
**COMMERCIAL
COOKERY**

COURSE DURATION: 66 WEEKS



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QUALIFICATION DESCRIPTION

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.

CAREER OUTCOMES

Upon successful completion of this course typical job roles including:

- Cook
- Commercial Cook
- Line Cook
- Prep Cook
- Café Cook

ENTRY REQUIREMENTS

SIT Training Package does not specify entry requirements for this qualification.

Platinum Education Entry Requirements are as follows:

For International students:

- 18 years or above And
- Year 12 for international students
- Academic IELTS 6.0 overall, no less than 5.5 in each band
- Have sound Language and Literacy Skills suitable for the course

For Domestic students:

- Are aged 18 years or older by the course commencement date.
- Have successfully completed Year 10.
- Have basic English skills (written and verbal communication)
- Have sound Language and Literacy Skills suitable for the course

STUDENT SUPPORT

Platinum Education is committed to your success. We provide:

- Pre-Enrolment LLN Assessment and support
- Reasonable adjustments where required
- Access to qualified trainers and assessors with current industry experience
- Modern Training facilities and equipment

RECOGNITION PROCESS

Learners will be able to have their competency from prior learning and work experience recognised in this qualification through the following arrangements:

Credit Transfer

If a certificate with a statement of results or a statement of attainment is produced and verified, a credit transfer process will be initiated by Platinum Education in relation to the units as per the training plan.

Recognition of Prior Learning

Students can also pursue recognition by providing their trainer/enrolment officer relevant evidence requirements as detailed in Platinum Education RPL kit for this qualification.

If recognition applies the student's overall duration will alter and a schedule of exemptions will be provided.

MODE OF DELIVERY

- Classroom Based: 1/3350 Pacific Highway, Springwood, QLD 4127
- Practical: Book To Cook: Unit 3/63 Secam St, Mansfield QLD 4122
- Mandatory Work placement: 192 hours

PATHWAYS

Further Training Pathways to this qualification include but not limited to SIT40521-Certificate IV in kitchen Management

COURSE DURATION AND FEE

- This qualification is expected to be completed in 66 Weeks.
- This will include 55 weeks of face-to-face training and assessment and 11 weeks of term breaks.
- Fee: Kindly contact Platinum Education for detailed fee structure

UNITS OF COMPETENCY

CORE UNITS

Unit Code	Unit Title
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SITXFSA005	Use hygienic practices for food safety
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC042	Prepare food to meet special dietary requirements
SITHKOP010	Plan and cost recipes
SITXFSA006	Participate in safe food handling practices
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC037	Prepare seafood dishes
SITHCCC023	Use food preparation equipment
SITHCCC043	Work effectively as a cook
SITXINV006	Receive, store and maintain stock
SITHCCC036	Prepare meat dishes
SITHPAT016	Produce desserts
SITHCCC035	Prepare poultry dishes
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC041	Produce cakes, pastries and breads
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHKOP009	Clean kitchen premises and equipment
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices

ELECTIVE UNITS

Unit Code	Unit Title
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SITHCCC026	Package prepared foodstuffs
SITHCCC038	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese
SITXINV007	Purchase goods
SITXCCS014	Provide service to customers