



NATIONALLY RECOGNISED
TRAINING

SIT30813 Certificate III in Commercial Cookery

CRICOS Code 081309G

Course Outcomes

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. Graduates are equipped to work in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals use discretion and judgement 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.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a cook in a commercial, industrial, or retail food operation or hospitality enterprise.

Entry Requirements

International Students: All International students must be at least 18 years of age, demonstrate completion of year 12 or its equivalent and a minimum of upper intermediate level English or IELTS 5.5.

Prerequisites

There are no prerequisites associated with this qualification.

Individuals may enter SIT30813 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Course fees

For the latest course fees and charges please visit our website at www.evolution.edu.au

Or contact the enrolment team

The following items are Included in the Resource Costs:

Full Chefs Uniform

Toolkits - Commercial cookery starter kit

iPad & eLearning resources

Course Duration

This is a 65 weeks course consisting of 20 hours of training per week.

Course intake dates

For information on course dates

and timetables please visit

www.evolution.edu.au

Or contact the enrolment team

Phone: **02 8275 5300**



Training Delivery

Training for this course is delivered at Evolutions George street campus located at 552 George street Sydney.

The course comprises a blend of theoretical and practical training and assessment activities plus a component of work experience.

Course Contents

The Certificate III in Commercial Cookery requires the completion of 25 units of competency including 22 core units and 3 electives.

Units of Competency

Core

BSBWOR203B	Work effectively with others
SITHCCC101A	Use food preparation equipment Produce dishes using basic methods of cookery
SITHCCC201	Produce appetisers and salads
SITHCCC202	Produce stocks ,soups, and sauces
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SITXFSA101	Use hygienic practices for food safety
SITHKOP101	Clean Kitchen Premises and Equipment Participate in environmentally sustainable work practices
BSBSUS201A	Maintain the quality of perishable supplies
SITXINV202	Maintain the quality of perishable supplies
SITXFSA201	Participate in safe food handling practices Produce vegetable, fruit, egg, and farinaceous dishes
SITHCCC204	Produce poultry dishes
SITHCCC301	Produce poultry dishes
SITHCCC302	Produce Seafood dishes
SITHCCC303	Produce Meat dishes
HLTAID003	Provide first aid
SITXHRM301	Coach others in job skills
SITXWHS101	Participate in safe work Practices Prepare food to meet special dietary requirements
SITHCCC307	Produce cakes, pastries and breads
SITHCCC308	Produce cakes, pastries and breads
SITHPAT306	Produce Desserts
SITHKOP302	Plan and cost basic menus
SITHCCC309	Work effectively as a cook

Elective

SITHCCC207	Use Cookery Skills Effectively
SITXCOM201	Show social and cultural sensitivity
SITXINV201	Receive and store stock