

## KEY INFORMATION

**Training Delivery:** Sydney Campus @ 552 George Street, Sydney, NSW 2000. The course may be comprised of a range of blended delivery methods. This could include theoretical, practical, live virtual classrooms, eLearning, Workplace Integrated Learning or Face to Face delivery, depending on cohort.

**Intake date:** January, April, July, October

**Duration:** 62 weeks (20 hours training per week)

### CRICOS Course Code

091811M

### Career Opportunities

Graduates will be able to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

### Entry Requirement

**Age:** At least 18.

**English:** IELTS 5.5 or equivalent.

**Academic:** completion of year 12 or equivalent.

### Course Fees

For the latest course fees and charges please visit our website at [www.evolution.edu.au](http://www.evolution.edu.au) or contact the Marketing Team.

### Industry Work Placement

It may be essential that whilst undertaking this course you have access to a workplace through either paid or unpaid work employment.

# SIT30816 Certificate III in Commercial

## Cookery

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, etc. 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.

### PROGRAM STRUCTURE - UNITS OF COMPETENCY

The Certificate III in Commercial Cookery requires the completion of 25 units of competency including 21 core units and 4 electives.

#### Core Units

- BSBSUS201 Participate in environmentally sustainable work practices
- BSBWOR203 Work effectively with others
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC006 Prepare appetisers and salads
- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
- SITHCCC012 Prepare poultry dishes
- SITHCCC013 Prepare seafood dishes
- SITHCCC014 Prepare 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
- SITXFSA001 Use hygienic practices for food safety
- 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

#### Elective Units

- SITXCOM002 Show social and cultural sensitivity
- SITXINV001 Receive and store stock
- SITHCCC011 Use cookery skills effectively
- BSBSUS401 Implement and monitor environmentally sustainable work practices

(\* ) *The above list of electives is sample only.*



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