



SIT30816 – Certificate III in Commercial Cookery

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

QUALIFICATION RULES

To achieve a **SIT30816** Certificate III in Commercial Cookery, **25** units must be completed:

- 21 core units
- 4 elective units

Please contact the association on 1300 722 878 if you would like to discuss and for the unit list for the remaining two specialisations.

Course outline:

Qualifications are delivered on the job and online however conditions apply for the following units:

HLTAID003 Provide First Aid – participant is required to coordinate, attend and pay for this unit at a different training provider as the Restaurant & Catering Association of Australia (**TOID 6868**) is unable to deliver it. Please note the cost of this unit is not included in the course cost.

Apprenticeship options are also available, if you would like to know more about completing a SIT30816 Certificate III in Commercial Cookery as an apprenticeship please contact the association on 1300 722 878.

Units:

Core Competency Units (Compulsory)

- **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*



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- **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

Please note: *Prerequisite unit is **SITXFSA001** Use hygienic practices for food safety

Elective Competency Units

- **SITHCCC003** Prepare and present sandwiches*
- **SITHCCC004** Package prepared foodstuffs
- **SITHCCC015** Produce and serve food for buffets*
- **SITXINV001** Receive and store stock

Prerequisite requirements

Student must be currently working in the industry and have access to a commercial kitchen.

Assessments

Additional assessments will be used including third party report, observation report, case studies, projects, assignments, role plays, evidence gathering portfolios, verbal questioning. These assessments may be conducted in the workplace. A trainer/assessor will conduct monitoring, training and assessment visits as part of this qualification.

Options of Training:

Online

- **Course Duration** - expected duration is 36 months
- **Course Fees** - \$2,930.00 (for members) or \$4,395.00 (for non-members)
 - Payment plans are available. For further information, contact the association on 1300 722 878.
- **Course Fees for Apprenticeship Pathway** - \$2,000.000
 - The Apprenticeship Pathway is divided into three payments:
 - Year 1 - \$700.00
 - Year 2 - \$700.00
 - Year 3 - \$600.00

Identification and requirements for online course

You will be required to provide a photocopy of a photo ID certified by a JP.

Pathways

After achieving SIT30816 Certificate III in Commercial Cookery, individuals could progress to SIT40516 Certificate IV in Commercial Cookery, SIT40616 Certificate IV in Catering Operations or SIT40716 Certificate IV in Patisserie.

Recognition of Prior Learning (RPL)

A formal process for recognising skills and knowledge, RPL takes into account previous studies you may have completed as well as life and work experiences. You may be granted credits or exemptions for some units in this course.

BEFORE YOU BEGIN:

Required documents for enrolment:

Online

- Course Registration Form
- Language, Literacy and Numeracy Test (LLN)
- Enrolment Form
- You will be required to provide a photocopy of a photo ID certified by a JP.
- SIT30816 Certificate III in Commercial Cookery Unit List

Job roles and outcomes

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

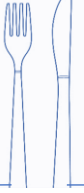
For Further Information:

For more information, contact the Association on 1300 722 878 or visit www.rca.asn.au/training

Training Policies and Procedures

Please refer to the Student Handbook in regards to the following policies and procedures:

- Legislation Policy
- Privacy Policy
- Fair Treatment and Equal Opportunities Policy
- Learning Support Services Policy
- Academic Grievance Policy and Procedure
- Qualification Issuance Policy



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- Continuous Improvement Policy
- Fees & Refund Policy
- Incidents Policy and Procedure

Any complaints

Complaints can be submitted by completing the *Complaints & Appeals Form* and returning to the association by fax at 1300 722 396.