

SIT30813 Certificate III in Commercial Cookery

Course Descriptor

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgment 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.

Qualification Rules

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

- ❖ All 22 core units
- ❖ 3 elective units

Core Units

- | | |
|---|--|
| <ul style="list-style-type: none">▪ BSBSUS201A Participate in Environmentally Sustainable Work Practices▪ BSBWOR203B Work Effectively with Others▪ HLTAID003 Apply First Aid▪ SITHCCC101 Use Food Preparation Equipment*▪ SITHCCC201 Produce Dishes Using Basic Methods of Cookery*▪ SITHCCC202 Produce Appetisers and Salads*▪ SITHCCC203 Produce Stocks, Sauces and Soups*▪ SITHCCC204 Produce Vegetable, Fruit, Egg and Farinaceous Dishes*▪ SITHCCC301 Produce Poultry Dishes*▪ SITHCCC302 Produce Seafood Dishes* | <ul style="list-style-type: none">▪ SITHCCC307 Prepare Food to Meet Special Dietary Requirements*▪ SITHCCC308 Produce Cakes, Pastries and Bread▪ SITHCCC309 Work Effectively as a Cook*▪ SITHKOP101 Clean Kitchen Premises and Equipment*▪ SITHKOP302 Plan and Cost Basic Menus▪ SITHPAT306 Produce Desserts*▪ SITXFSA101 Use Hygienic Practices for Food Safety▪ SITXFSA201 Participate in Safe Food Handling Practices▪ SITXHRM301 Coach Others in Job Skills▪ SITXINV202 Maintain the Quality of Perishable Items*▪ SITXWHS101 Participate in Safe Work Practices▪ SITHCCC303 Produce Meat Dishes* |
|---|--|

Electives

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate at the AQF level of this qualification. Below are examples of units that may make up the 3 elective units to be completed

- | | |
|---|--|
| <ul style="list-style-type: none">▪ SITHCCC304 Produce and Serve Food for Buffets *▪ SITHCCC306 Handle and Serve Cheese* | <ul style="list-style-type: none">▪ SITHCCC207 Use Cookery Skills Effectively* |
|---|--|

Please Note: This is generic information - for further elective options, full rules of the training package and specific program requirements please contact Austrain Academy

Possible Job Outcome

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

Entry requirements

There are no entry requirements for this qualification.

To discuss how we can help you, call us on

1300 20 40 20

or visit our website for more details

www.austrainacademy.com.au