

SIT30816 - Certificate III in Commercial Cookery

CRICOS Course Code: 093592A

ASMI

This qualification reflects the role of commercial 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.

EMPLOYMENT PATHWAYS

Cook.

EDUCATIONAL PATHWAYS

After successful completion of this qualification, students may have the opportunity to progress into SIT40516 Certificate IV in Commercial Cookery.

MATERIALS REQUIRED

Students are required to have access to a computer with suitable word processing software and will require access to the internet for research purposes.

All students must have access to a workplace that has personal protective equipment in place, including appropriate head attire and suitable chef tools of the trade.

COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications. Credit reduces the amount of learning required to achieve a qualification and may be acquired through Credit Transfer or Recognition of Prior Learning (RPL).

ENTRY REQUIREMENTS

Students must be over 18 years of age. Student visa applicants are required to provide the results of an English language test. ASMI will accept test results from the following specified English language tests for student visa purposes taken in any country:

- The TOEFL Paper-Based Test (TOEFL PBT)
- Pearson Test of English (PTE) Academic
- Cambridge English: Advanced (CAE) test (also known as Certificate in Advanced English).

Students are required to reach a minimum level of English: IELTS 5.5 (with no individual band less than 5.0) or TOEFL 530 or ISLPR 2+. For further advice or assistance, please contact the International Student Manager.

DELIVERY MODELS

Classroom Based - offered in Brisbane and Sydney, combination of classroom and online delivery (combination of training and assessment delivery methods, including written assessment, portfolio of evidence, logbook and practical observation), 52 weeks full time.

RPL - offered in Australia, external based (combination of assessment of written evidence, practical observation and competency conversations), duration and fees will be determined by quality of evidence submitted and amount of gap training required. For more information on the RPL process please visit our website asmitraining.edu.au.

FEES AND FUNDING ARRANGEMENTS

Classroom Based (Fee for Service): Administration Fee: \$100.00, Resource Fees: \$250.00, Tuition Fees: \$8200.00, Uniform: \$165.00 (approx).

CORE UNITS

Students must successfully complete all 21 mandatory core units in order to achieve this qualification:

- 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

Students must successfully complete 4 elective units of competency in order to achieve this qualification:

- SITXCOM002 Show social and cultural sensitivity
- SITHCCC003 Prepare and present sandwiches
- SITHIND002 Source and use information on the hospitality industry
- SITHCCC017 Handle and serve cheese

CONTEXTUALISATION

Elective unit selection may be contextualised to business requirements. All electives chosen must contribute to a valid, industry-supported vocational outcome.

CONTACT US

Phone: 1300 400 269

Email: admin@asmitraining.edu.au

Website: asmitraining.edu.au