

SIT30816 Certificate III in Commercial Cookery

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

CRICOS Course Code: 093592A

Employment Pathways:

Qualified Cook

Commercial Cook

International Fees:

Administration Fee: \$100

Material Fee: \$250

Tuition Fee: \$8,200

Uniform: \$147 *approx*

Students are also required to purchase Overseas Student Health Cover (OSHC)

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.

Core Units:

**21 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:

*4 elective units

SITHCCC003	Prepare and present sandwiches *
SITHIND002	Source and use information on the hospitality industry
SITHCCC017	Handle and serve cheese *
SITXINV001	Receive and store stock

ELECTIVE UNIT SELECTION MAY BE CONTEXTUALISED TO SUIT BUSINESS REQUIREMENTS

*Prerequisite is SITXFSA001 Use hygienic practices for food safety

Classroom

Duration	Delivery Mode	Assessment Methods	Location
1 Year (full time)	Face to Face	Written assessment	Brisbane
<i>Includes scheduled tutorials / assignment resits and term breaks</i>	Theory (online delivery)	Portfolio of evidence	
		Practical observation	

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 (chef knives, chef whites, black closed in shoes).

Please note, students will be required to purchase uniforms and footwear. This can be organised through ASMI for approximately \$147.00.

Educational Pathways:

After successful completion of this qualification, students are guaranteed acceptance into SIT40516 Certificate IV in Commercial Cookery with ASMI or may progress to other higher level programs in the Tourism, Travel and Hospitality Training Package (Please note: further study is subject to visa requirements).

ASMI has some affiliations with local universities in the higher education sector. Students who successfully complete their qualification(s) with ASMI may be able to articulate directly into a pre-arranged pathway (Please note: further study is subject to visa requirements).

Course Credits:

Students may seek to have a unit(s) of competency formally recognised by transfer credit or recognition of prior learning. Duration of study may be affected where credit(s) are obtained and may affect your student visa.

Contact Us:

Phone: (+61) 7 3010 9367

Email: international@asmitraining.edu.au

Website: www.asmitraining.edu.au