



SIT30821 **CERTIFICATE III**

in Commercial
Cookery

**Face to Face
Training**



**Work Placement
Support and
Training**



**Free First Aid, Food
Safety Certificate**



ASMI

RTO No: 32217 | CRICOS Provider No: 03442E

"Training The Future"



Register Now

1300 400 269 

Level 8 269 Wickham Street,
Fortitude Valley , QLD - 4006

SIT30821 - Certificate III in Cookery

(CRICOS Course Code: 109836F)

This qualification reflects the role of 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. Completion of this qualification contributes to recognition as a trade cook



EMPLOYMENT PATHWAYS

Work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops

EDUCATIONAL OUTCOMES

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

MATERIALS REQUIRED

All students are required to have access to a computer and the Microsoft Office suite, Chef whites and Knives

COURSE CREDIT

Credit may be assigned for the recognition of equivalence in content and learning outcomes between different types of learning and/or qualifications.

ENTRY REQUIREMENTS

Students must be over 18 years of age. Student visa applicants are required to provide the results of an English language test. Australian Skills Management Institute (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 iBT)
- International English Language Testing system (IELTS Test)
- 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 6.0 or TOEFL iBT 64 or PTE 50 or CAE 169. For further advice or assistance, please contact the International Student Manager.

DELIVERY MODELS

Classroom Based - offered in Brisbane and Sydney, classroom and workplace based (combination of training and assessment delivery methods, including written assessment, portfolio of evidence. 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.

FEE AND FUNDING ARRANGEMENTS

Option 1 (52 weeks stand alone): Administration Fee: \$100.00, Resource Fees: \$250.00, Tuition Fees: \$10,000.00

Option 2 (104 weeks Certificate III in Commercial Cookery + Certificate IV in Kitchen Management + Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$500.00, Tuition Fees: \$23,000.00

Option 3 (135 weeks Certificate III in Commercial Cookery + Certificate IV in Kitchen Management + Diploma of Hospitality Management + Advanced Diploma of Hospitality Management Package) Administration Fee: \$100.00, Resource Fees: \$600.00, Tuition Fees: \$26,000.00

CONTACT US

Phone: 1300 400 269

Email:
admin@asmitraining.edu.au

Website:
asmitraining.edu.au

Peter Wang : +61 0411 565 253 /
peterIBDM@asmitraining.edu.au

CORE UNITS

SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP009*	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practice

ELECTIVE UNITS

SITHCCC025*	Prepare and present sandwiches
SITHCCC040*	Prepare and serve cheese
SITHCCC044*	Prepare specialised food items
BSBSUS211	Participate in sustainable work practices
SITHCCC026*	Package and Prepare Food Stuffs

