

**COMMERCIAL COOKERY**



# CERTIFICATE III IN COMMERCIAL COOKERY

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JOB READY TRAINING



INDUSTRY ENDORSED



STUDENT SATISFACTION



**SPENCER COLLEGE**

# COMMERCIAL COOKERY

SIT30816

## CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS CODE : 095140B

This qualification would apply to individuals seeking qualification as commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. The work with some independence and under limited supervision and may provide operational advice and support to team members. Refer to [www.spencercollege.edu.au](http://www.spencercollege.edu.au) for more details.

### Entry Requirement

- 18 years or over
- Basic computer skills
- Meet all Student Visa requirements, including IELTS 5.5 (or equivalent) or English proficiency or Spencer College ACSF test level 3 PLUS
- Minimum Year 12 education or equivalent

### Delivery Methods

- Lecture/workshops
- Workbooks
- Role plays/simulations
- Practical activities

### Course Delivery

52 weeks classroom delivery, depending on intake (includes a maximum of 8 weeks holiday). Students must attend minimum 20 hours class time per week as part of your Student Visa requirements. Distance learning is not available.

### Recognition of Prior Learning (RPL)

If you think you may be eligible to apply for RPL, please contact the College to discuss.

### ASSESSMENT REQUIREMENTS

To successfully complete this course Students are required to complete work-based training.

### Enrolment & Further Information

Email [admin@spencercollege.edu.au](mailto:admin@spencercollege.edu.au) or via one of our Education Agents.

To receive an enrolment kit, please email [admin@spencercollege.edu.au](mailto:admin@spencercollege.edu.au)  
RTO No: 31809 | CRICOS Provider No: 03093K  
ABN: 59 131 437 968

Head office address: L 1, 344 Queen Street, Brisbane QLD 4000. For career opportunities and further study, please refer to [www.training.gov.au](http://www.training.gov.au)

### Units of Competency

<b>BSBSUS201</b>	Participate in environmentally sustainable work practices
<b>BSBWOR203</b>	Work effectively with others
<b>SITHCCC001</b>	Use food preparation equipment
<b>SITHCCC005</b>	Prepare dishes using basic methods of cookery
<b>SITHCCC006</b>	Prepare appetisers and salads
<b>SITHCCC007</b>	Prepare stocks, sauces and soups
<b>SITHCCC008</b>	Prepare vegetable, fruit, egg and farinaceous dishes
<b>SITHCCC012</b>	Prepare poultry dishes
<b>SITHCCC013</b>	Prepare seafood dishes
<b>SITHCCC014</b>	Prepare meat dishes
<b>SITHCCC018</b>	Prepare food to meet special dietary requirements
<b>SITHCCC019</b>	Produce cakes, pastries and breads
<b>SITHCCC020</b>	Work effectively as a cook
<b>SITHKOP001</b>	Clean kitchen premises and equipment
<b>SITHKOP002</b>	Plan and cost basic menus
<b>SITHPAT006</b>	Produce desserts
<b>SITXFSA001</b>	Use hygienic practices for food safety
<b>SITXFSA002</b>	Participate in safe food handling practices
<b>SITXHRM001</b>	Coach others in job skills
<b>SITXINV002</b>	Maintain the quality of perishable items
<b>SITXWHS001</b>	Participate in safe work practices
<b>SITHKOP004</b>	Develop menus for special dietary requirements
<b>SITHKOP005</b>	Coordinate cooking operations
<b>SITXINV001</b>	Receive and store stock
<b>SITXWHS003</b>	Implement and monitor work health and safety practices



NATIONALLY RECOGNISED  
TRAINING