

COMMERCIAL COOKERY



CERTIFICATE III IN COMMERCIAL COOKERY



JOB READY TRAINING



INDUSTRY ENDORSED



STUDENT SATISFACTION



COMMERCIAL COOKERY

SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS CODE : 109817J

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. Refer to 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 or via one of our Education Agents.

To receive an enrolment kit, please email 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

Units of Competency

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 practices
BSBSUS211	Participate in sustainable work practices
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SITHCCC026	Package prepared foodstuffs
SITHCCC038	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese