Why train with Access Recognised Training?
We see ourselves as partners in your training and education journey. We work hard to understand how you learn best and create flexible learning and assessment strategies that align with your individual circumstances. We give you the best learning resources available and work closely with you to ensure you are progressing as planned and receiving due reward for your training efforts.

Career opportunities
The prospects are excellent because qualified chefs are required Australia-wide. Qualified chefs enjoy good salaries and security of employment. The opportunity also exists to open a business of your own after gaining the necessary skills and knowledge.

Study pathways
This course will lead to higher level studies at certificate level IV and above. Credit transfers may be available into Certificate IV Hospitality, Diploma and/or Advanced Diploma.

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Would you like to:
• Get a qualification on the job?
• Learn at a pace that suits you?
• Get recognition for all your hard work or
• Get a head start on your apprenticeship whilst still at school?

Hospitality is an exciting, fast-paced industry that can open up fantastic opportunities nationally and internationally for suitably qualified people. Open up a world of possibilities and complete a hospitality qualification on the job in a very supportive learning environment.
Certificate III in Hospitality (Commercial Cookery)

Being a qualified chef involves more than just cooking. In this course you learn not only how to prepare, cook, and serve food across a range of hospitality settings but also how to manage a kitchen; ensure the hygiene and cleanliness of the kitchen are maintained, design menus, and order ingredients.

This course is designed to teach students the required industry knowledge and further develop necessary skills to be able to obtain a formal trade qualification in cookery.

To achieve the Certificate III in Hospitality (Commercial Cookery), 29 units must be completed including all 26 core units and 3 elective units.

Core Units
(The below twenty-six units are compulsory):

- SITHCCC001B Organise and prepare food
- SITHCCC002A Present food
- SITHCCC003B Receive and store kitchen supplies
- SITHCCC004B Clean and maintain kitchen premises
- SITHCCC005A Use basic methods of cookery
- SITHCCC006A Prepare appetisers and salads
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC010A Select, prepare and cook poultry
- SITHCCC011A Select, prepare and cook seafood
- SITHCCC012A Select, prepare and cook meat
- SITHCCC013A Prepare hot and cold desserts
- SITHCCC014A Prepare pastries, cakes and yeast goods
- SITHCCC016A Develop cost-effective menus
- SITHCCC027A Prepare, cook and serve food for food service
- SITHCCC028A Prepare, cook and serve food for menus
- SITHCCC029A Prepare foods according to dietary and cultural needs
- SITHIND001B Develop and update hospitality industry knowledge
- SITXCOM001A Work with colleagues and customers
- SITXCOM002A Work in a socially diverse environment
- SITXCOM003A Deal with conflict situations
- SITXFA001A Implement food safety procedures
- SITXHHR001A Coach others in job skills
- SITXHSE001B Follow health, safety and security procedures
- SITXHSE002B Follow workplace hygiene procedures
- HLTFA301B Apply first aid

Elective Units:
The following elective units are offered by Access Recognised Training. A minimum of two elective units must be selected from the elective list below. The remaining one unit may be selected from any qualification on Access Recognised Training’s scope.

- SITHCCC007A Prepare sandwiches
- SITHCCC021B Handle and serve cheese
- SITHFAB012A Prepare and serve espresso coffee
- SITHCCC015A Participate in environmentally sustainable work practices
- SITHCCC026A Manage quality customer service
- SITXENV001A Plan and prepare food for buffets
- SITXCCS003A Establish and maintain quality control of food

Entry requirements
Employment: You must be employed or intend to gain employment in a commercial kitchen operation.

Education: Students should have basic literacy and mathematical skills.

Delivery method and course duration
Course modes: Australian School Based Apprenticeship, Traditional Apprenticeship or Apprenticeship Pathway (for experienced cooks seeking a qualification).

Course duration: Approximately 1-4 years depending upon course mode.

How do I apply?
Before training commences new apprentices will first need to be employed and signed up to a ‘Contract of Training’ by an Australian Apprenticeship Centre (AAC), with Access Recognised Training as the preferred training provider. It is recommended ASBA pathway applicants first speak with their school ASBA coordinators before contacting Access Recognised Training.

What costs and other fees should I expect?
Students are required to purchase their own chef uniform and knife kit along with other specialised learning resources. For a full fee schedule including enrolment fees call us on 1300 TRAINYOU.