ACCESS
Recognised Training
AUSTRALIA

SIT30821

CERTIFICATE III IN

COMMERCIAL COOKERY

DOMESTIC STUDENTS

NATIONALLY RECOGNISED TRAINING

SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

'Embark on a journey of boundless opportunities. Once attained, you'll have the passport to cook your way across the globe with this coveted credential. You'll emerge as a Qualified Cook, poised to leave your imprint on prestigious kitchens, renowned dining establishments, and culinary ventures spanning the entire globe'

Course Description

From the sizzle of the grill to the finesse of plating, you'll develop a robust skill set that caters to the ever-evolving demands of the culinary world. Embark on a journey where you'll gain insights into the intricacies of ingredients, the magic of flavours, and the precision of presentation. With a curriculum designed to instill confidence and expertise, you'll emerge as a Qualified Cook ready to make your mark in top-notch kitchens, renowned restaurants, and culinary enterprises around the globe.

Admission Requirements

1. To undertake this qualification with ACCESS Recognised Training you must be employed in a fully operational commercial kitchen environment. ACCESS does not provide employment or recruitment services and therefore cannot assist with work placements;
2. Sound English language, literacy and numeracy skills (ACSF – Level 3); and
3. At least 15 years of age.

Course Duration and Study Load

12– 24 months. The course duration will vary depending on the number of credit transfers and the individual progress of each student. At a minimum, students are expected to complete one unit of competency per month.

Fees and Charges

The total course fees will vary depending on the availability of Government funding. Please visit https://accessrt.edu.au/fees-and-charges/ for a full list of fees and charges.

Learning Resources

Unlock the doors to advanced, tailor-made training and assessment materials forged through collaboration with the internationally acclaimed Didasko Learning Resources. This exceptional collection encompasses a range of student learner guides and tools, empowering your learning journey with the latest in educational innovation. You will be provided with your own unique login details ensuring you have unlimited access to the full range of training and assessment resources as outlined on your customised training plan.

Course Structure

The total number of units required to receive **SIT30821 Certificate III in Commercial Cookery** is 25 comprising of 20 core and 5 elective units. The following units are available for students.

Core units of competency (20)		No.
SITHCCC023*	Use food preparation equipment (SITXFSA005)	1
SITHCCC027*	Prepare dishes using basic methods of cookery (SITXFSA005)	2
SITHCCC028*	Prepare appetisers and salads (SITXFSA005)	3
SITHCCC029*	Prepare stocks, sauces and soups (SITXFSA005)	4
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes (SITXFSA005,SITHCCC027)	5
SITHCCC031*	Prepare vegetarian and vegan dishes (SITXFSA005,SITHCCC027)	6
SITHCCC035*	Prepare poultry dishes (SITXFSA005,SITHCCC027)	7
SITHCCC036*	Prepare meat dishes (SITXFSA005,SITHCCC027)	8
SITHCCC037*	Prepare seafood dishes (SITXFSA005,SITHCCC027)	9
SITHCCC041*	Produce cakes, pastries and breads (SITXFSA005)	10
SITHCCC042*	Prepare food to meet special dietary requirements (SITXFSA005,SITHCCC027)	11
SITHCCC043*	Work effectively as a cook (SITXFSA005,SITHCCC027)	12
SITHKOP009*	Clean kitchen premises and equipment (SITXFSA005)	13
SITHKOP010	Plan and cost recipes	14
SITHPAT016*	Produce desserts (SITXFSA005)	15
SITXFSA005	Use hygienic practices for food safety	16
SITXFSA006	Participate in safe food handling practices	17
SITXHRM007	Coach others in job skills	18
SITXINV006*	Receive, store and maintain stock (SITXFSA005)	19
SITXWHS005	Participate in safe work practices	20
Group A - Elective units of competency. Maximum 5 units, minimum 3 units.		No.
SITHCCC025*	Prepare and present sandwiches (SITXFSA005)	
SITHCCC026*	Package prepared foodstuffs (SITXFSA005)	
SITHCCC032**	Produce cook-chill and cook-freeze food (SITXFSA005,SITHCCC027)	
SITHCCC033***	Re-thermalise chilled and frozen foods (SITXFSA005,SITHCCC027,SITHCCC032)	
SITHCCC040*	Prepare and serve cheese (SITXFSA005)	
SITHCCC044**	Prepare specialised food items (SITXFSA005,SITHCCC027)	
SITXFSA007**	Transport and store food (SITXFSA005,SITXFSA006)	
Group C - Elective units of competency. Maximum 2 units.		
BSBSUS211	Participate in sustainable work practices	
HLTAID011	Provide First Aid	
SITXCOM007	Show social and cultural sensitivity	
SITHIND006	Source and use information on the hospitality industry	

Work-Based Training

Immerse yourself in the world of Work Based Training (WBT), where the heart of learning beats within real workplaces. Our WBT program harmoniously combines the wisdom of Registered Training Organisation (RTO) guided online theoretical learning with the hands-on, employer-led practical training conducted at your workplace. Every student embarks on this journey with the support of a dedicated Trainer/Assessor and a Workplace Supervisor, working in tandem to orchestrate a seamless training and assessment experience. Regular check-ins with your assigned Trainer/Assessor ensure you're not just meeting, but surpassing assessment expectations, propelling you forward on your path to progress.

Credit Transfer and Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have sufficient work experience and/or education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. You may be eligible for Credit Transfer with evidence of completion of relevant units under the Australian Qualification Framework. All applications for RPL or Credit Transfer must be made prior to the commencement of the course.

Student Support

ACCESS will identify your support needs prior to enrolment through the enrolment form and a Language, Literacy and Numeracy (LLN) assessment which each student must undertake. Where support needs are identified, ACCESS will provide support throughout the learning and assessment process through a variety of mechanisms including:

- Language, literacy and numeracy (LLN) support through trainers;
- Assistive technology;
- Additional tutorials (additional costs may apply); and/or
- Other mechanisms, such as assistance in using technology for online delivery components.

Computer Equipment Requirements

To undertake this course, students will be required to have access to their own computers/devices (including software programs such as Microsoft Office), printers, internet facilities, and stationery resources.

Pathways to Further Study

After achieving the SIT30821 Certificate III in Commercial Cookery students may enrol in the SIT40521 Certificate IV in Kitchen Management.

Job Prospects

Potential career pathways for graduates of this qualification include employment as a qualified cook in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops.

Additional Information

Please read the Student Handbook prior to enrolment. For further information please contact ACCESS directly and/or go to https://accessrt.edu.au/

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Australian Qualifications Framework

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