

Certificate III in Commercial Cookery



Descriptor

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. Individuals work with some degree of independence and under limited supervision and may provide operational advice and support to team members.

Possible Job Titles

- Cook

Mode of delivery

This course is delivered in mixed-mode delivery of 15 hours face-to-face and 5 hours distance education/online classes per week. Practical classes may require up to 20 hours face-to-face attendance per week.

A work component of 500 hours is mandatory and will be at a suitable hospitality venue. The College arranges work placements for its students and these may be paid or unpaid placements.

Assessment

Assessment for this qualification is by written reports, case studies, projects, role plays, written assessments and third party reports as well as portfolios of evidence and workplace reports. Practical assessments will be conducted in a fully-equipped, operational, commercial kitchen in our on-site training restaurant or workplacement facilities that meet industry standards.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Conditions apply. RPL is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience.

Target Groups

Those people who wish to work in the hospitality industry as a cook in a variety of hospitality venues. This qualification is suitable for international students wishing to work as cooks in the hospitality industry.

International students must hold an approved visa and study according to their visa conditions.

** Students who complete these units will receive a NSW Food Safety Supervisor Certificate on satisfactory completion.



	Term Dates		
	2018	2019	2020
Term 1	29 Jan to 6 Apr	29 Jan to 5 Apr	28 Jan to 3 Apr
Term 2	23 Apr to 29 Jun	22 Apr to 28 Jun	20 Apr to 26 Jun
Term 3	16 Jul to 21 Sep	15 Jul to 20 Sep	13 Jul to 18 Sep
Term 4	8 Oct to 14 Dec	7 Oct to 13 Dec	5 Oct to 11 Dec

COURSE DURATION

78 weeks

UNITS OF COMPETENCY:

CORE UNITS

- BSBSUS201 Participate in environmentally sustainable work practices
- BSBWOR203 Work effectively with others
- SITHCCC001 Use food preparation equipment *
- SITHCCC005 Prepare dishes using basic methods of cookery *
- SITHCCC006 Prepare appetisers and salads *
- SITHCCC007 Prepare stocks, sauces and soups *
- SITHCCC008 Prepare vegetables fruit, egg and farinaceous dishes *
- SITHCCC012 Prepare poultry dishes *
- SITHCCC013 Prepare seafood dishes *
- SITHCCC014 Prepare meat dishes *
- SITHCCC018 Prepare food to meet special dietary requirements *
- SITHCCC019 Produce cakes, pastries and breads *
- SITHCCC020 Work effectively as a cook *
- SITHKOP001 Clean kitchen premises and equipment *
- SITHKOP002 Plan and cost basic menus
- SITHPAT006 Produce desserts *
- SITXFSA001 Use hygienic practices for food safety**
- SITXFSA002 Participate in safe food-handling practices**
- SITXHRM001 Coach others in job skills
- SITXINV002 Maintain the quality of perishable items *
- SITXWHS001 Participate in safe work practices

ELECTIVE UNITS

- SITXCCS006 Provide service to customers#
- BSBCMM201 Communicate in the workplace
- SITXCOM002 Show social and cultural sensitivity
- SITHCCC003 Prepare and present sandwiches *

*Prerequisite is SITXFSA001 Use hygienic practices for food safety

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