

# Certificate III in Commercial Cookery



## Descriptor

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.

## Possible Job Titles

- Cook

## Mode of delivery

### APPRENTICESHIPS

This qualification is suitable for a Traineeship/Apprenticeship pathway for Australian citizens or permanent residents or New Zealand citizens\*#.

Trainees/Apprentices will do their training in a combination of on-the-job and online/distance education and be assessed on-the-job\*\*.

### DOMESTIC STUDENTS

This course is delivered to domestic students who are Australian citizens or permanent residents or New Zealand citizens\*#. A work placement component of 160 hours is mandatory and will be at a College-approved hospitality venue.

### INTERNATIONAL STUDENTS

This course is delivered to international students @ 20 hours per week for 4 terms of 10 weeks each. A work placement component of 500 hours is mandatory and will be at a College-approved 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 workplace reports. Practical assessments will be conducted on-the-job in a fully-equipped, operational, commercial kitchen or College-approved workplace 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.

International students are advised that their student visa duration may be impacted if applying for and granted RPL.

## Target Groups

Those people who wish to work in the hospitality industry as a cook in a variety of hospitality venues.

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

\*This training is subsidised by the NSW Government.  
#Check Eligibility Criteria on website.

## COURSE DURATION

Apprenticeship - up to 18 months, part-time

Smart and Skilled - up to 30 weeks

International Students - 78 weeks

## UNITS OF COMPETENCY:

### CORE UNITS

- SITXWHS005 Participate in safe work practices
- SITXHRM007 Coach others in job skills
- 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 vegetables 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\*\*
- SITXINV006 Receive, store and maintain stock\*

### ELECTIVE UNITS

- SITHCCC038 Produce and serve food for buffets\*
- SITHCCC025 Prepare and present sandwiches \*
- SITHPAT014 Produce yeast-based bakery products\*
- SITXCCS014 Provide service to customers
- SITXCOM007 Show social and cultural sensitivity

\*Prerequisite is SITXFSA005 Use hygienic practices for food safety

#Prerequisite is SITHCCC027 Prepare dishes using basic methods of cookery

\*\* Students who successfully complete these two units will also receive a NSW Food Safety Supervisor Certificate.

Australian College of Hospitality  
(a division of Focal Holdings Pty Ltd)

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