

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY



Course Outline – Face-to-Face classes (Government-subsidised training is available– Conditions apply)

Are you a domestic student wishing to work in the area of Commercial Cookery?

This qualification applies to a range of cookery roles in varied contexts. Individuals in these positions work with some degree of independence and under limited supervision and may provide operational advice and support.

Course Content

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*
ELECTIVE UNITS
SITXWHS001 Participate in safe work practices
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

** Students who satisfactorily complete these units will receive a NSW Food Safety Supervisor Certificate.

Is this course right for you? Please review our selection criteria

This course is suitable for students with no prior experience in commercial cookery. This course is suitable for you if you can answer 'yes' to the following questions:

1. Have you completed some high school education?
2. Do you wish to work in a hospitality environment doing cookery tasks?
3. Do you wish to work in hospitality as a cook?

Assessments

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

Assessments will be undertaken throughout the course as advised by your trainer/Course Co-ordinator. If you wish to appeal an assessment decision, you may do so by initially appealing to your trainer - if not satisfactorily resolved, lodging an Assessment Appeals Form following the steps set out in the Assessment Complaints and Appeals Policy.

Domestic Students

This course is suitable for domestic students who demonstrate that they:

- meet the College's selection criteria (Language, Literacy and Numeracy requirements); and
- wish to gain skills in commercial cookery and use a wide range of cookery skills
- wish to work in the hospitality industry as a cook in a variety of hospitality venues

Duration and Delivery mode

This is a 78-week course amounting to 1200 hours undertaken face to face in class. There is a 500-hour work-placement (see *above) component included as part of the course. Students attending classes are expected to complete 600 hours' of learning activities and independent research and other activities (such as project work) outside class.

The amount of time required outside class is generally approximately 10 hours per week. To summarise, delivery will be via:

- Face to face classes
- Mandatory Workplacement of 500 hours in a facility approved by the College
- Plus additional research/investigation/homework assignments.

Students will be advised of the particular workbooks and learning resources they will be required to purchase for each unit of competency.

Work Placement

An actual work-placement component of 500 hours is included and will be at a suitable venue. The College arranges work placements for its students and these may be or unpaid placements depending on the host employer. Students are not permitted to change their work placement without prior College approval.

Workplace facilities will also be negotiated with the student to ensure that there is no hardship to the student in accessing the workplace facility.

Students are covered by the College's Work Placement Insurance Policy during the period of their work placement if they are not paid by their host employer. Students who are paid will be covered by the host employer's Workers' Compensation policy.

Recognition of Prior Learning (RPL)

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Recognition of prior learning is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience. Conditions apply so please check with the College if you believe you may be eligible. If you are granted RPL, this will shorten the units and the time you are required to study.

Minimum Age

You should be at least 18 years old to enrol in this course and be committed to completing the course. If you are under 18 you will require permission to enrol from a parent or guardian.

Entry requirements

Education

There is no formal pre-requisite for enrolling in this course. However, this course involves lots of reading and undertaking a range of written assessments. As a result, it is preferable that you should have:

- A good command of English language skills (both written and verbal), and
- Completed year 10, or equivalent or be a mature-age candidate; or
- Completed a similar-type qualification at Certificate II level or higher

We do understand that not everyone is able to read, write and perform mathematical calculations to the same level. We offer Language, Literacy and Numeracy assessment and support services through our dedicated team. Don't hesitate to ask for help in you consider you need it – all enquiries are strictly confidential.

Students must satisfy the criteria determined by the NSW Department of Industry for Smart and Skilled Eligibility (*as set out on our website) and which may change from time to time. If deemed acceptable, the student completes a Smart and Skilled enrolment form and submits the relevant I.D. forms (such as Drivers' Licence, Medicare card, Passport, Birth Certificate) in accordance with the College's Smart and Skilled Enrolment Policy and Notification of Enrolment and Process Guide.

The Government then determines acceptance and issues a quotation which is valid for 14 days. If the quotation is not accepted, the offer of a subsidised place lapses.

Course Progress Monitoring.

Students will be monitored throughout the course to ensure that they are progressing satisfactorily, although there is no time limit on domestic students to complete their studies, unless they are in a Traineeship.

Students may request additional assistance from the College's support staff by phoning or emailing the College or by appointment with College staff. Support staff are available to assist with understanding the course content or to provide support in difficult or trying circumstances which are affecting the student's studying.

Students who are not progressing satisfactorily in their studies may require mutually-agreed intervention strategies to catch up on their studies. Students who are not progressing satisfactorily in their course may risk failing in their studies.

Licensing Requirements

There are no licensing requirements associated with this course.

Unique Student Identifier

You will be required to have a Unique Student Identifier (USI). This is a special number that is allocated to each person studying in Australia to make it easier for you to check what courses you have undertaken and your results at any time.

We can assist you in applying for a USI if you don't already have one.

Completion:

Upon successful completion of this course you will receive a nationally-recognised SIT30816 Certificate III in Commercial Cookery. Students who complete only some units of this course may receive a Statement of Attainment for the Units of Competency completed.

Contact Us

If you are interested in this course, please do not hesitate to ring the College on 02 9791 6555 and ask to speak to our Course Consultant or our Training Manager. They will be happy to help you work out whether this course is the right one for you. Alternatively, you could send an email to deborahc@tbc.nsw.edu.au.