



INTERNATIONAL STUDENTS

TWO-YEAR MULTI-QUALIFICATION COOKERY PACKAGE DEAL

1. **SIT30821 Certificate III in Commercial Cookery**
(CRICOS Course Code: 117520D)
1. **SIT40521 Certificate IV in Kitchen Management**
(CRICOS Course Code: 117521C)
2. **SIT50422 Diploma of Hospitality Management**
(CRICOS Course Code: 117522B)

Course Description

This multi-qualification cookery package deal is designed for international students wishing to study in Australia for a minimum of two years.

The package will help you develop into a highly-skilled operator in the hospitality sector for front and back-of-house operations.

Course Job Outcomes

1. Qualified Chef
2. Accommodation and Hospitality Manager

Course Duration

- 104 weeks (8 x 10-week terms plus 20 weeks of holidays).
- Full-time study load (20 hours per week).

Admission Requirements

- Must be at least 18 years of age;
- Proficient English language skills equivalent to IELTS 6.0.

Course Structure

The total number of Units of Competency to receive the multi-qualification package will be 40 comprising of 35 core and 5 elective units. The list of units to be undertaken can be found on page 3.

Course Delivery

- Students will initially complete the SIT30821 Certificate III in Commercial Cookery followed by SIT40521 Certificate IV in Kitchen Management, and finally the SIT50422 Diploma of Hospitality Management. In total students will complete 40 units of competency over the two-year duration of the course.
- The multi-qualification pathway includes theoretical and practical training and assessment, conducted in a classroom and a training kitchen.
- Students must complete a minimum of 48 food service periods at the Gungahlin Lakes Training Kitchen Campus. During these service periods, students must safely and hygienically prepare, cook, and present dishes for customers within the typical time constraints of a busy commercial kitchen. The details of the shifts, the type of service, and the tasks undertaken will be documented in the Service Log and the Observation Report, which will be maintained by the Assessor.

Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.



Training Campus Locations

- **Belconnen Mercure Campus:** Level 10, 59 Cameron Avenue, Belconnen, Australian Capital Territory (ACT).
- **Gungahlin Lakes Kitchen Campus:** 110 Gundaroo Drive, Nicholls ACT.

Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

Student Support Services

- ACCESS will identify support needs prior to student 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 through a variety of mechanisms including:
- Language, literacy and numeracy (LLN) support through trainers;
- Ai assisted technology;
- Additional tutorials (additional costs may apply), and/or
- Other mechanisms, such as assistance in using technology for online delivery component.

Uniform Requirements

Students may wear smart casual clothes to all theory-based classes conducted at the Belconnen Mercure Campus. Students undertaking practical cookery classes at Gungahlin Lakes Kitchen Campus will need to wear a chef's uniform.

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 or Google suite), printers, internet facilities, and stationery resources. Students will be required to bring their own device to each session ensuring they have internet connectivity. Free Wi-Fi access will be provided at training locations.

Industry Partnership Program

We offer our students unparalleled opportunities to learn from industry leaders and gain valuable hands-on experience.

Our list of renowned Industry Placement Partners includes some of the most iconic hospitality and accommodation sites in Canberra, ACT.

Encompassing over 50 individual sites and growing, there is ample opportunity for our students to gain valuable and essential work experience.

Pathways to Further Studies

After achieving the SIT30821 Certificate III in Commercial Cookery, SIT40521 Certificate IV in Kitchen Management and SIT50422 Diploma of Hospitality Management students may enrol in the SIT60322 Advanced Diploma of Hospitality Management.

Tuition Fees

Please visit: accessrt.edu.au/tuition-fees-int

SIT30821, SIT40521 and SIT50422

Units of Competency (35 Core and 5 Electives)

Core Units of Competency (14)		No.
SITHCCC023*	Use food preparation equipment	1
SITHCCC027*	Prepare dishes using basic methods of cookery	2
SITHCCC028*	Prepare appetisers and salads	3
SITHCCC029*	Prepare stocks, sauces and soups	4
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	5
SITHCCC031*	Prepare vegetarian and vegan dishes	6
SITHCCC035*	Prepare poultry dishes	7
SITHCCC036*	Prepare meat dishes	8
SITHCCC037*	Prepare seafood dishes	9
SITHCCC041*	Produce cakes, pastries and breads	10
SITHCCC042*	Prepare food to meet special dietary requirements	11
SITHCCC043*	Work effectively as a cook	12
SITHKOP009*	Clean kitchen premises and equipment	13
SITHKOP010	Plan and cost recipes	14
SITHKOP012*	Develop recipes for special dietary requirements	15
SITHKOP013*	Plan cooking operations	16
SITHKOP015*	Design and cost menus	17
SITHPAT016*	Produce desserts	18
SITXCOM010	Manage conflict	19
SITXFIN009	Manage finances within a budget	20
SITXFSA005	Use hygienic practices for food safety	21
SITXFSA006	Participate in safe food handling practices	22
SITXFSA008*	Develop and implement a food safety program	23
SITXHRM007	Coach other in jobs skills	24
SITXHRM008	Roster staff	25
SITXHRM009	Lead and manage people	26
SITXINV006*	Receive, store and maintain stock	27
SITXMGT004	Monitor work operations	28
SITXWHS005	Participate in safe work practices	29
SITXWHS007	Implement and monitor work health and safety practices	30
SITHCCC026*	Package prepared foodstuffs	31
SITHCCC040*	Prepare and serve cheese	32
SITHCCC044*	Prepare specialised food items	33
SITXFSA007	Transport and store food	34
HLTAID011	Provide First Aid	35
SITXCCS015	Enhance customer service experiences	36
SITXCCS016	Develop and manage quality customer service practices	37
SITXFIN010	Prepare and monitor budgets	38
SITXGLC002	Identify and manage legal risks and comply with law	39
SITXMGT005	Establish and conduct business relationships	40

Note: Units marked with an *asterisk have one or more prerequisites.

