



## DOMESTIC STUDENTS

SIT30821

# Certificate III in Commercial Cookery



### 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.

### Course Job Outcome

Qualified Cook

### Course Duration

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.

### Course Structure

The total number of Units of Competency to receive this qualification is 25 comprising of 20 core and 5 elective units. The list of units to be undertaken can be found below.

### Admission Requirements

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

### Course Delivery

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.



## Learning Resources

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

## 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.

## 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 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 component.

## 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.

## Pathways to Further Studies

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 and high-end cafes.

## Tuition Fees

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.



## Contact Us

Access Recognised Training Pty Ltd | RTO Code: 88203 | CRICOS Code: Pending | ABN: 94 142 070 915

+612-5100-4985

 [access.edu.au](https://access.edu.au)

 [admin@accessrt.edu.au](mailto:admin@accessrt.edu.au)

 Level 10/59 Cameron Ave  
BELCONNEN ACT 2617

# SIT30821 Certificate III in Commercial Cookery

## Units of Competency (20 Core and 5 Elective)

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
<b>Group A - Elective units of competency. Choose a maximum 5 units (minimum 3 units).</b>		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)	
<b>Group C - Elective units of competency. Choose a maximum of 2 units (minimum 0 units).</b>		
BSBSUS211	Participate in sustainable work practices	
HLTAID011	Provide First Aid	
SITXCOM007	Show social and cultural sensitivity	
SITXWHS006	Identify hazards, assess and control safety risks	

\*Indicates a prerequisite requirement. The prerequisite unit code(s) is listed in brackets following the unit name.

