



CRICOS No: 03219A RTO No: 22424
ABN: 69136260252 ACN: 136260252

347-351 Victoria Street
Brunswick, Vic 3056 Australia

AUSTRALIAN CAREERS EDUCATION

SIT30821 Certificate III in Commercial Cookery

CRICOS COURSE CODE: 109825J



NATIONALLY RECOGNISED
TRAINING

Course Description

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. Completion of this qualification contributes to recognition as a trade cook.

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

Course Duration & Location

52 weeks Full-time study (including 6 weeks break/public holidays)
Delivery Hours = 920 (20 hrs p/week)
Work-Based Training (WBT) Hours = 144
Self-Study Hours = 136
Total Hours = 1200
Delivery Location: Donald Street Campus
WBT Location: Aurora Receptions

Assessments

The following assessment methods will be used: Practical Demonstrations, Written Assessments and Logbook.

Training Package Rules

To attain SIT30821 Certificate III in Commercial Cookery, 25 units must be completed by the student: 20 core units and 5 elective units.

RPL / Credit Transfer

As per the Standards for RTOs 2015 (Clause 1.12); ACE will determine any prior learning that an individual may have acquired through formal, non-formal and informal learning to determine the extent to which that individual meets the requirements which are specified in the course in which a student is wanting to enrol. Please refer to the 'Recognition of Prior Learning and Credit Transfer Policy and Procedure' available on ACE's website. This policy and procedure outlines the process to be followed for granting recognition of prior learning and credit transfer. If as part of an RPL (formal learning) process a student is granted credit for previous studies; a reduction in their overall course duration will apply. For international students, this is reported to the Department of Education via PRISMS and an eCoE is issued.

Student Support Services

Please refer to ACE's website at www.ace.vic.edu.au, in the Student Handbook or at Head Office for information about our range of student support services.

Course Entry & Visa Requirements

There are no specific entry requirements for this qualification. However, students must meet the following minimum entry requirements:

- Minimum Age - Applicants must be 18 years of age at the commencement of their course (refer to the Student Engagement Prior to Enrolment and Marketing policies and procedures www.ace.vic.edu.au).
- English Proficiency - International students are required to possess an IELTS 5.5 (or equivalent test score)
- Academic Requirements - Students must have satisfactorily completed a minimum of year 12 or equivalent
- Student Visa - Students must satisfy DHA (Department of Home Affairs) requirements for a student visa. <https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-finder/study>

Fees, Charges & Refunds

Please refer to ACE's Fees and Charges Policy and Refund Policy available online at www.ace.vic.edu.au, in the Student Handbook or at Head Office. Course fee information is also available online.

Application Procedure

Apply online at www.ace.vic.edu.au or via one of ACE's approved educational agents listed online on ACE's website.

Overseas Student Health Cover (OSHC)

All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the DHA. OSHC allows students access to out of hospital and in hospital medical services.

Deferral, Suspension and Cancellation

Please refer to ACE's Deferral, Suspension and Cancellation Policy and Procedure available online at www.ace.vic.edu.au, in the Student Handbook or at Head Office.

Modes of Delivery

This program is delivered in a classroom-based environment with access to a simulated commercial kitchen for practical components of the course. In addition students will also be required to undertake a practical placement in a workplace environment under supervision to ensure the student can perform the work as expressed in each unit of competency. Each unit is delivered and assessed as a standalone unit in a combination of face-to-face theory and demonstration sessions.

This program also contains a self-study component to be completed by the student (as supported by the trainer) to consolidate their learning. Self-study hours for each unit are indicated in the table below.

Work Based Training

WBT for the holistic unit SITHCCC043 Work Effectively as a Cook must be undertaken in order to achieve the Certificate III in Commercial Cookery. ACE will organise WBT for students at no additional cost.

ACE has an agreement with a third party, Aurora Receptions "Aurora", as its host WBT employer. A total of 144 hours (48 Service Periods) will be completed in WBT.

Educational Pathways

After achieving SIT30821 Certificate III in Commercial Cookery, individuals could progress to SIT40521 Certificate IV in Kitchen Management.

Course Outline

The units offered by ACE are listed in the table below.

A symbol next to the unit name indicates that there are pre-requisite requirements.

Unit Code	Unit Name	Delivery Hours	WBT Hours	Self-Study Hours
Core Units				
SITXFSA005	Use hygienic practices for food safety	16	0	0
SITXWHS005	Participate in safe work practices	16	0	0
SITXFSA006	Participate in safe food handling practices	40	0	0
SITHKOP009	Clean kitchen premises and equipment*	16	0	0
SITHCCC023	Use food preparation equipment*	28	0	10
SITHCCC027	Prepare dishes using basic methods of cookery*	48	0	10
SITHCCC028	Prepare appetisers and salads*	28	0	10
SITHCCC029	Prepare stocks, sauces and soups*	36	0	10
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes*†	52	0	10
SITHCCC031	Prepare vegetarian and vegan dishes*†	40	0	10
SITHCCC035	Prepare poultry dishes*†	40	0	10
SITHCCC036	Prepare meat dishes*†	60	0	10
SITHCCC037	Prepare seafood dishes*†	40	0	10
SITHCCC041	Produce cakes, pastries and breads*	60	0	10
SITHCCC042	Prepare food to meet special dietary requirements*†	80	0	10
SITHPAT016	Produce desserts*	100	0	10
SITHKOP010	Plan and cost recipes	40	0	0
SITXINV006	Receive, store and maintain stock*	20	0	0
SITXHRM007	Coach others in job skills	20	0	0
SITHCCC043	Work effectively as a cook*†	16	144	0
Elective Units				
SITHCCC025	Prepare and present sandwiches*	16	0	5
SITHCCC040	Prepare and serve cheese*	20	0	5
SITXINV007	Purchase goods	32	0	0
SITHCCC038	Produce and serve food for buffets*†	28	0	6
SITXCCS014	Provide service to customers	28	0	0
Total Hours		920	144	136
Total Course Hours		1200		

Prerequisite units:

* SITXFSA005 Use hygienic practices for food safety

† SITHCCC027 Prepare dishes using basic methods of cookery