



## Certificate III in Commercial Cookery

**National Course Code:** SIT30813

**Training Package:** SIT12 Tourism, Travel and Hospitality Training Package

(Provider Code: 22114)

### Qualification Description:

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgment and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

This qualification is suitable for an Australian Apprenticeship pathway.

### Licensing/Regulatory Information:

No licensing, legislative or certification requirements apply to this qualification at the time of publication.

### Updated Qualification:

The course in which you are enrolled is up to date and during or after your enrolment, with national industry standards, the Institute reserves the right to transition you into an alternate course. If this becomes necessary, the Institute will advise you of the change and the arrangements which will be available for you to complete your alternate course.

### Entry requirements for the Qualification

There are no entry requirements for this qualification.

### Recognition of prior Learning

Credit or recognition for units may be granted based on previous learning, studies, and work or life experiences. Contact Administrative services for further Information or email us on [admin@aat.edu.au](mailto:admin@aat.edu.au)

### Thinking of higher education

Thinking of studying next year? Not sure if you should go to TAFE or Uni? Try studying at All Australian Training for more friendly and flexible way of studying with nationally recognised qualifications which leads to higher pathway



**What units to be completed by the students (25 units)**

BSBSUS201	Participate in environmentally sustainable work practice
BSBWOR203	Work effectively with others
HLTAID003	Provide First Aid
SITHCCC101	Use food preparation equipment
SITHCCC201	Produce dishes using basic methods of cookery
SITHCCC202	Produce appetizers and salads
SITHCCC203	Produce stocks, sauces and soups
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC301	Produce poultry dishes
SITHCCC302	Produce seafood dishes
SITHCCC303	Produce meat dishes
SITHCCC307	Prepare food to meet special dietary requirements
SITHCCC308	Produce cakes, pastries and breads
SITHCCC309	Work effectively as a cook
SITHKOP302	Plan and cost basic menus
SITHKOP101	Clean kitchen premises and equipment
SITXWHS101	Participate in safe work practice
SITHPAT306	Produce desserts
SITXFSA101	Use hygienic practices for food safety
SITXFSA201	Participate in safe food handling practices
SITXHRM301	Coach others in job skills
SITXINV202	Maintain the quality of perishable items
BSBPUR301	Purchase goods and services
BSBITU306	Design and produce business documents
BSBWOR202	Organise and complete daily work activities

The above list includes units being offered at All Australian Training and that are required to complete this qualification. Other colleges may offer different elective options. If licensing in another State other than NSW is required, please check requirements with the relevant State.

### How much is the course?

#### Smart and Skilled Student Fees

The cost of this course will vary based on your eligibility for a Smart and Skilled Student Fee. Eligibility criteria can be found on the Smart and Skilled website <https://smartandskilled.nsw.gov.au/> or you can call us on 04 2660 3503/ 02 8872 8903 for further information and advice.

**First qualification** \$2,110

**Second qualification** \$2,530

**Concession** \$240

**Non-government subsidised fee** \$10,480

When enrolling under a Smart and Skilled entitlement and where you are eligible for 100% credit from previous studies, your student fee contribution will be zero. However, you will be required to pay an administration fee for the production of your testamur.

#### Unique Student Identifier (USI)

From 1 January 2015, all students participating in Nationally Recognised Training in Australia will need to have a Unique Student Identifier, or USI. This includes students completing an apprenticeship, skill set, and certificate or diploma course. A USI gives you access to your online USI account and will contain all of your nationally recognised training records and results from 1 January 2015 onwards. Your results will be available in your USI account in 2016. When applying for a job or enrolling in further study, you will often need to provide your training records and results. One of the main benefits of the USI is that you will have easy access to your training records and results throughout your life.

#### How to get a USI

It is free and easy for you to create your own USI online at [www.usi.gov.au](http://www.usi.gov.au). Your local Customer Service office can also provide further information and assistance. For assistance please call us on our admin desk line **04 2660 3503/02 8872 8903**.