

## SIT30813 CERTIFICATE III IN COMMERCIAL COOKERY

### Description

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement 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

### Job Roles

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

### Possible job title includes

Cook.

### Study Mode

This qualification requires students to participate in both kitchen practical and theory workshops.

Activities include: group discussion, case studies, research, role plays, written activities, kitchen practicals and industry placement is a compulsory component in this program

There are two options to participate in this program

#### Option 1 – School -Based Trainees

•Contact our office to discuss how we can customise a program to suit the needs of students and the employer.

#### Option 2– Training Contracts

•Salford College works with the employer and the student to discuss the qualification requirements, appropriate units and delivery method. This is documented in the student's Training Plan.

### Recognition of Prior Learning | Credit Transfer

Do you already have existing skills and knowledge as a Cook and don't need additional training? Have you done previous training?

Please contact our office if you would like to undertake.

Recognition of Prior Learning (RPL) or apply for credit transfer.

You can also have partial RPL and undertake skills training for identified gaps.

### Prerequisites / Entry Requirements

There are no prerequisites or entry requirements to this qualification.

# Skills for All

*An initiative of the*  
Government of South Australia

Salford College is a *Skills for All* Training Provider.

### What is *Skills for All*?

The South Australian government is funding training opportunities to assist more South Australians to gain qualifications through the training provider of their choice.

The initiative called *Skills for All* will fully fund qualifications at Certificate I and II level and partially fund qualifications at higher levels.

The South Australian government has committed additional funding to support training places from July 2010.

South Australians now have the opportunity to gain more qualifications, many at low or no cost, through the *Skills for All* Training Provider of their choice.

Individuals need to meet course entry requirements and verify their eligibility with the *Skills for All* Training Provider of their choice before being enrolled in a government funded training place.

Visit the *Skills for All* website:

[www.skills.sa.gov.au](http://www.skills.sa.gov.au)

- for eligibility criteria
- for general information about accessing this training assistance
- to find training courses available under *Skills for All*



## Qualification Rules

To achieve the Certificate III in Commercial Cookery, 25 units must be completed:

- 22 core units
- 3 elective units (sample provided below)

## Course Content

Students must successfully complete the following units:

Core units	
BSBSUS201A	Participate in environmentally sustainable work practices
BSBWOR203B	Work effectively with others
HLTAID003	Provide first aid
SITHCCC101	Use food preparation equipment *
SITHCCC201	Produce dishes using basic methods of cookery *
SITHCCC202	Produce appetisers 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 *
SITHKOP101	Clean kitchen premises and equipment *
SITHKOP302	Plan and cost basic menus
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 *
SITXWHS101	Participate in safe work practices

\*Prerequisite unit is SITXFSA101 Use hygienic practices for food safety

## Some examples of electives:

SITHCCC103	Prepare sandwiches
BSBCMM201A	Communicate in the workplace
SITHCCC306	Handle and serve cheese

## Assessment Requirements

Assessments may include oral, written, role plays, practical tasks, case studies, projects and on-the-job activities.

Work-based students must have an opportunity to demonstrate some of the skills required in this qualification at their workplace. This is usually done by practical assessments, portfolio of evidence and verbal questions and answers. Additional assessment out of your current workplace may be required to meet the assessment requirements.

## Course Pathways

Students may enter the Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualifications. After achieving SIT30813 Certificate III in Commercial Cookery students may progress to Certificate IV in Commercial Cookery or other hospitality qualifications. Some units studied in the Certificate III in Commercial Cookery will go towards the Certificate IV in Commercial Cookery.

## Cost and Enrolment Conditions

This course is funded through the Government of South Australia's *Skills for All* initiative. Eligibility criteria apply.

Additional \$500 – fee for all students (includes resources and knife set) Eligibility criteria apply. Students are required to purchase kitchen uniform and appropriate footwear.

Enrolment in this course only for apprentices under an approved training contract, and school based apprenticeship. Eligibility criteria apply and delivery are indicative only and are subjected to confirmation at the time of enrolment

## Further Information

Enrolment Officer, Salford College

Level 11, 68 Grenfell St, Adelaide 5000

Telephone: (08) 7221 1940

Email: [enquiries@salfordcollege.edu.au](mailto:enquiries@salfordcollege.edu.au)

Enrolment form: [www.salfordcollege.edu.au](http://www.salfordcollege.edu.au)

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Skills for All 1800 506 206



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