



Australian College of Culinary and Management

**ACCM**

# Australian College of Culinary and Management

## SIT30821 - Certificate III in Commercial Cookery

**CRICOS Course Code** 117028E

### 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.



### Course Delivery:

- Face to face training (Classroom and kitchen)
- Work based training.
- Distance learning (online).

### Course Duration

This course will be delivered over 52 weeks of full-time study for a minimum of 20 hours per week (40 Academic weeks and 12 weeks of Holidays).

### Course Fees:

- Tuition Fee \$15,000
- Material Fee \$1,700

Note: Application fee may be applicable, fees and Charges are subject to change without prior notice.

### Admission Requirements

- Applicants must be minimum of 18 years of age at the time of commencement.
- Successful completion of Australian Equivalent Year 11 qualification or higher.
- Minimum IELTS score of 6 or PTE score of 52 or its equivalent.
- Successful completion of Senior Secondary certificate of education in Australia conducted in the medium of English;
- Completion of a full time Certificate III level course or above in Australia;
- English as the first language;
- Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the Admissions and Enrolment policy available in the student's handbook (give the link)
- Individuals may enter Certificate III in Commercial Cookery with limited or no vocational experience and without a lower-level qualification.

### Work Based Training requirements

Commercial cookery and Hospitality programs have work placement component, a requirement that students must gain work experience in the hospitality industry. Each student is required to work in an operational commercial kitchen of an industry workplace for a minimum of 48 sessions (192 hours) consist of 48 sessions for the unit SITHCCC043 Work effectively as a cook)..

## Course Pathways

### Leading to higher qualification

After achieving Certificate III in Commercial Cookery, individuals could progress to Certificate IV in Kitchen Management, or other Certificate IV qualifications within the Hospitality training package.

### Possible employment pathways after completing the Qualification

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 Kitchen in hand, Cook.

### Assessment methods:

Teaching is conducted in the classroom as well as in the commercial kitchen, simulate a real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions. Assessment comprises of written test assignments, assignment projects, case studies, skills demonstration and practicals will be assessed in operational commercial training kitchen.

### Course Delivery Location:

37-61 Vines Rd, Hamlyn Heights VIC 3215

46 Central Blvd, Armstrong Creek VIC 3217

Training Kitchen - 163 Batten Rd,  
Armstrong Creek VIC 3217

37-61 Vines Rd, Hamlyn Heights VIC 3215

### Note:

- Applicants should have basic computer and MS Office skills (Word, Excel and Power Point).
- Students must bring their laptops to facilitate the training and assessment. Recommended Laptop requirements: Core i3 Processor, 4 GB of RAM, Operating system; Windows 7 or later version, Screen; 10" or higher, Microsoft Office or Open Office Program, Adobe Reader and Antivirus Program.
- All VET courses students will be required to undertake LLN test to identify Language, Literacy and Numeracy capabilities at the time of Orientation (before commencing the courses). The outcome will help the trainers and Student Support Staff to identify the learning needs and make provisions for additional academic support where required.

### Course Structure:

Units of Competency

Students must complete 25 Units including 20 core & 5 elective units listed below:

#### Core Units

SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP009*	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

#### Elective Units

SITHCCC038*	Produce and serve food for buffets
SITHCCC040*	Prepare and serve cheese
SITHCCC044*	Prepare specialised food items
BSBSUS211	Participate in sustainable work practices
SITXINV007	Purchase goods

(Units marked with an \*asterisk have one or more prerequisites. Refer to individual units for detail)

(\*ACCM does not guarantee that a student will complete a training product successfully or will obtain a particular employment outcome or any migration outcomes on their Scope of Registration where this is outside the control of the RTO)

Australian  
Qualifications  
Framework

  
NATIONALLY RECOGNISED  
TRAINING