

SIT30821

Certificate III in Commercial Cookery

Duration: Self-paced - maximum of 52 weeks
Delivery: Online + Practical + Industry Placement


This course equips individuals to become skilled commercial cooks, proficient in a wide array of culinary techniques. Graduates will possess strong knowledge of kitchen operations, capable of working independently with some guidance, and are able to offer operational support to their team.



Career Outcome:

Commercial cook in :

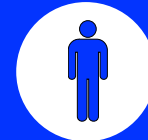
- Restaurants
- Hotels
- Cafes
- Coffee Shops
- Clubs
- Pubs

 **Campus locations:**
Sydney, Gold Coast



Academic, Innovative, Tenacious & Empowerment

ENTRY REQUIREMENTS



AT LEAST 18 YEARS OF AGE



YEAR 12 / SENIOR CERTIFICATE

OR



AN AQF QUALIFICATION AT
LEVEL 3 OR ABOVE
(AUSTRALIAN CERTIFICATE III,
DIPLOMA, UNIVERSITY DEGREE)

OR



Pass an approved LLN Test (you
must display competence at or
above Exit level 3 in both
numeracy and literacy)

CONTACT:

 (02) 9633 1222

 enrol@australisinstitute.nsw.edu.au



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Unit Code	Unit Name
SITXFSA005	Use hygienic practices for food safety
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC042	Prepare food to meet special dietary requirements
SITHKOP010	Plan and cost recipes
SITXFSA006	Participate in safe food handling practices
SITHCCC023	Use food preparation equipment
SITHCCC028	Prepare appetisers and salads
SITHCCC039	Produce pate and terrines
SITHCCC040	Prepare and serve cheese
SITHCCC036	Prepare meat dishes
SITHCCC043	Work effectively as a cook
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITXHRM007	Coach others in job skills
SITHPAT016	Produce desserts



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Unit Code	Unit Name
SITHCCC029	Prepare stocks, sauces and soups
SITHASC022	Prepare Asian stocks and soups
SITHCCC038	Produce and serve food for buffets
SITHKOP009	Clean kitchen premises and equipment
SITXINV006	Receive, store and maintain stock
SITXCCS014	Provide service to customers
SITXWHS005	Participate in safe work practices



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