CERTIFICATE III IN COMMERCIAL COOKERY
SIT30813

Do you have the dream to follow in the footsteps of Matt Moran, Jamie Oliver, or Nigella Lawson? Do you have a passion for food and a knack for cooking with a bit of creative flair? Taking steps to becoming a chef in our modern world of dining is not only a way to express your passion through food, but is an enjoyable and dynamic career path. Australia is a leisure destination, and where the tourism industry is strong, so too is the demand for Cooks. The Certificate III in Commercial Cookery introduces you to planning, preparing, cooking and presenting a wide variety of food styles. Embrace this rewarding occupation and use it as an outlet for personal touches and creativity through the use of food. How does your artwork look on a plate?

EMPLOYMENT OPPORTUNITIES

- Qualified Cook

COURSE REQUIREMENTS

To achieve a Certificate III in Commercial Cookery, 25 units must be completed including all 22 core units and 3 elective units.

CORE UNITS:

- Participate in environmentally sustainable work practices
- BSBSUS201A
- Work effectively with others
- BSBWOR203B
- Provide first aid
- HLTAID003
- Use food preparation equipment *
- SITHHCC101
- Produce dishes using basic methods of cookery *
- SITHHCC201
- Produce appetisers and salads *
- SITHHCC202
- Produce stocks, sauces and soups *
- SITHHCC203
- Produce vegetable, fruit, egg and farinaceous dishes *
- SITHHCC204
- Produce poultry dishes *
- SITHHCC301
- Produce seafood dishes *
- SITHHCC302
- Produce meat dishes *
- SITHHCC303
- Prepare food to meet special dietary requirements *
- SITHHCC307
- Produce cakes, pastries and breads *
- SITHHCC308
- Work effectively as a cook *
- SITHHCC309
- Clean kitchen premises and equipment *
- SITHKOP101
- Plan and cost basic menus
- SITHKOP302
- Produce desserts *
- SITHPAT306
- Use hygienic practices for food safety
- SITXFSA101
- Participate in safe food handling practices
- SITXFSA201
- Coach others in job skills
- SITXHRM301
- Maintain the quality of perishable supplies *
- SITXINV202
- Participate in safe work practices
- SITXWH5101

ELECTIVE UNITS:

- Use business technology
- BSBWOR204A
- Prepare sandwiches *
- SITHHCC103
- Use cookery skills effectively*
- SITHHCC207
- Produce and serve food for buffets *
- SITHHCC304
- Handle and serve cheese *
- SITHHCC306
- Produce specialised food items *
- SITHHCC401
- Source and use information on the hospitality industry
- SITHIND201
- Produce chocolate confectionary*
- SITHPAT402
- Provide service to customers
- SITXCCS303
CERTIFICATE III IN COMMERCIAL COOKERY
SIT30813

Show social and cultural sensitivity  SITXCOM201
Receive and store stock  SITXINV201

* These units have prerequisite requirements.

AUSTRALIAN APPRENTICESHIPS AND TRAINEESHIPS
Certificate III in Commercial Cookery is available in a number of Australian states as an apprenticeship pathway for new and existing employees.

PAYMENT SCHEDULE
A range of funding programs may be applicable. Please contact Aurora Training Institute for further information.

ENTRY REQUIREMENTS
There are no prerequisites for entry into this course however it is desired that candidates have completed Australian Year 10 (or equivalent). Please contact Aurora Training Institute for further information.