



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
Work effectively with others
Provide first aid
Use food preparation equipment *
Produce dishes using basic methods of cookery *
Produce appetisers and salads *
Produce stocks, sauces and soups *
Produce vegetable, fruit, egg and farinaceous dishes *
Produce poultry dishes *
Produce seafood dishes *
Produce meat dishes *
Prepare food to meet special dietary requirements *
Produce cakes, pastries and breads *
Work effectively as a cook *
Clean kitchen premises and equipment *
Plan and cost basic menus
Produce desserts *
Use hygienic practices for food safety
Participate in safe food handling practices
Coach others in job skills
Maintain the quality of perishable supplies *
Participate in safe work practices

BSBSUS201A
BSBWOR203B
HLTAID003
SITHCCC101
SITHCCC201
SITHCCC202
SITHCCC203
SITHCCC204
SITHCCC301
SITHCCC302
SITHCCC303
SITHCCC307
SITHCCC308
SITHCCC309
SITHKOP101
SITHKOP302
SITHPAT306
SITXFSA101
SITXFSA201
SITXHRM301
SITXINV202
SITXWHS101

ELECTIVE UNITS:

Use business technology
Prepare sandwiches *
Use cookery skills effectively*
Produce and serve food for buffets *
Handle and serve cheese *
Produce specialised food items *
Source and use information on the hospitality industry
Produce chocolate confectionary*
Provide service to customers

BSBWOR204A
SITHCCC103
SITHCCC207
SITHCCC304
SITHCCC306
SITHCCC401
SITHIND201
SITHPAT402
SITXCCS303



CERTIFICATE III IN COMMERCIAL COOKERY SIT30813



Aurora
TRAINING INSTITUTE

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.

FLEXIBLE SUPPORTIVE EDUCATION



NATIONALLY RECOGNISED
TRAINING