

# CERTIFICATE III IN COMMERCIAL COOKERY

## SIT30816

### APPRENTICESHIP



**Aurora**  
TRAINING INSTITUTE

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 21 core units and 4 elective units.

#### CORE UNITS:

Participate in environmentally sustainable work practices  
Work effectively with others  
Use food preparation equipment \*  
Prepare dishes using basic methods of cookery \*  
Prepare appetisers and salads \*  
Prepare stocks, sauces and soups \*  
Prepare vegetable, fruit, egg and farinaceous dishes \*  
Prepare poultry dishes \*  
Prepare seafood dishes \*  
Prepare 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 items \*  
Participate in safe work practices

BSBSUS201  
BSBWOR203  
SITHCCC001  
SITHCCC005  
SITHCCC006  
SITHCCC007  
SITHCCC008  
SITHCCC012  
SITHCCC013  
SITHCCC014  
SITHCCC018  
SITHCCC019  
SITHCCC020  
SITHKOP001  
SITHKOP002  
SITHPAT006  
SITXFSA001  
SITXFSA002  
SITXHRM001  
SITXINV002  
SITXWHS001

#### ELECTIVE UNITS:

Prepare and present simple dishes \*  
Prepare and present sandwiches \*  
Source and use information on the hospitality industry  
Produce chocolate confectionary \*  
Provide service to customers  
Receive and store stock

SITHCCC002  
SITHCCC003  
SITHIND002  
SITHPAT008  
SITXCCS006  
SITXINV001

\* Prerequisite is SITXFSA001 Use hygienic practices for food safety



### **COURSE DELIVERY**

The Certificate III in Commercial Cookery is delivered over 12 months. Trainers will deliver training on the job with regular workplace visits.

### **USER CHOICE (APPRENTICESHIP AND TRAINEESHIP FUNDING)**

The User Choice program provides a public funding contribution towards the cost of training for eligible Queensland apprentices and trainees.

Aurora Training Institute is a Pre-Qualified Supplier under this program for the delivery of this Certificate III qualification as an apprenticeship pathway for new and existing employees.

### **CO-CONTRIBUTION FEE**

The Co-Contribution Fee under the User Choice program is dependent on the elective choice. Fees are paid at a rate of \$1.60 per nominal hour. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

### **MORE INFORMATION**

For more information on the User Choice program visit the [Queensland Government](http://www.training.qld.gov.au) website at [www.training.qld.gov.au](http://www.training.qld.gov.au).

**Call or email us and enrol today!**

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