

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
Provide first aid

SITHCCC002
SITHCCC003
SITHIND002
SITHPAT008
SITXCCS006
SITXINV001
HLTAID003

* 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.

Call or email us and enrol today!

1300 936 864

admin@aurora.edu.au