



## School-based apprenticeships and traineeships

# SIT30816

# Certificate III in Commercial Cookery



**Aurora**  
TRAINING INSTITUTE



12 – 36 months



On the Job Delivery



Up to 2 credits towards  
your QCE



### 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 SIT30816 - 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.

### Course Delivery

The SIT30816 - Certificate III in Commercial Cookery is delivered over 12 - 36 months. Trainers will deliver training at school and/or on the job with regular workplace visits.

### Entry Requirements

- ✓ School Principal or authorised representative, must support and give approval for the SAT
- ✓ Some training and/or work must take place during school hours
- ✓ The employer, student and parent (if applicable and appropriate) must commit to the minimum paid work requirements
- ✓ The consent of the parent of guardian (if applicable and appropriate) is required where the student is under the age of 18

### Eligibility Criteria

- ✓ Student currently attending school (Years 10, 11 or 12)
- ✓ Student progressing towards the attainment of a QCE or equivalent and a vocational qualification

### Career Pathways



Qualified Cook

LET'S GET SOCIAL



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### Course Requirements

To achieve a SIT30816 - Certificate III in Commercial Cookery, 25 units must be completed including all 21 core units and 4 elective units.

#### Core Units:

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment *
SITHCCC005	Prepare dishes using basic methods of cookery *
SITHCCC006	Prepare appetisers and salads *
SITHCCC007	Prepare stocks, sauces and soups *
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes *
SITHCCC012	Prepare poultry dishes *
SITHCCC013	Prepare seafood dishes *
SITHCCC014	Prepare meat dishes *
SITHCCC018	Prepare food to meet special dietary requirements *
SITHCCC019	Produce cakes, pastries and breads *
SITHCCC020	Work effectively as a cook *
SITHKOP001	Clean kitchen premises and equipment *
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts *
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items *
SITXWHS001	Participate in safe work practices



#### Elective Units: Select 4 elective units

BSBCM201	Communicate in the workplace	SITXCCS003	Interact with customers
BSBITU306	Design and produce business documents	SITXCOM002	Show social and cultural sensitivity
SITHCCC002	Prepare and present simple dishes *	SITXCCS006	Provide service to customers
SITHCCC003	Prepare and present sandwiches *	SITXINV001	Receive and store stock
SITHIND002	Source and use information on the hospitality industry		

To successfully complete SITHCCC020 – Work effectively as a cook, 48 complete food service periods must be completed.

\* Prerequisite is SITXFSA001 - Use hygienic practices for food safety

#### User Choice Program

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

Aurora Training Institute is a Skills Assure Supplier under this program for the delivery of this Certificate III qualification as a traineeship pathway for new and existing employees.

Students attending school have only one opportunity for funding as a school-based apprentice or trainee under the User Choice Program.

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

#### Co-Contribution Fee

When studying a School-based apprenticeship or traineeship you are exempt from paying co-contribution fees under the User Choice program whilst still at school but may be required to pay fees if the training contract is converted to full-time or part-time. Aurora Training Institute may advise you if exemptions apply.

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.

The contribution fee may be paid on behalf of the student by their employer or a third party unrelated to Aurora Training Institute.