

## Course Information

### SIT30821 Certificate III in Commercial Cookery (Release 1)

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| <b>Description</b>                    | <p>This course is designed for people who have been working as a cook for a minimum of 3 years either in Australia or overseas and who wish to have their skills recognised to attain a qualification.</p> <p>It is anticipated that where applicants are foreign nationals, they will have some formal training in their country of origin. Candidates from overseas will have a level of English that is at IELTS5 or higher</p> <p>Elective units will be selected according to the requirements of the particular work role and the candidates prior employment and education history.</p> <p>It is expected that the candidate will be currently working in a commercial kitchen environment, or has substantial evidence to support their RPL application.</p>                                                                                                                                                                                                                                          |
| <b>Delivery Method &amp; Location</b> | <p>This program is to be delivered as an RPL process. Where candidates are unable to successfully demonstrate competence in a particular unit, they will be required to complete that unit via usual deliver/assessment methods.</p> <p>Where the student requires gap training, it will be delivered in a workplace through structured training &amp; incidental learning as the student carries out their work role and through work role rotation.</p> <p>The student will be provided with both 'on the job' and 'off the job' training. This will be achieved through structured visits from a qualified Trainer/Assessor employed by AAHPL and support and guidance from the workplace.</p> <p>Where the workplace does not have the requisite work, resources and facilities needed for the student to undertake workplace training alternative arrangements will be made. This could include training within another workplace or within a simulated workplace such as a training restaurant/cafe</p> |
| <b>Entry Requirements</b>             | <p>There are no specific entry requirements, however it is expected that candidates will have a basic level of mathematics and literacy equivalent to a school sector Year 10 standard.</p> <p>Candidates will be required to have at least 3 years experience as a cook or similar role in order that they can demonstrate that their skills and knowledge meet the threshold assessment requirements for the Units of Competency that make up SIT30816 Certificate III in Commercial Cookery</p> <p><b>Pathways into the Qualification</b></p> <p>Candidates may have completed a lower level qualification or hold an overseas qualification.</p>                                                                                                                                                                                                                                                                                                                                                          |
| <b>Pathways and Outcomes</b>          | <p><b>Training Pathway</b></p> <p>After achieving SIT30821 Certificate III in Commercial Cookery, individuals could progress to Certificate IV in Commercial Cookery or Certificate IV in Hospitality</p> <p><b>Employment outcomes</b></p> <p>This qualification provides a pathway to employment as a chef or cook in establishments such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |

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#### Course Content

25 units must be completed:

20 core units

5 elective units – 3 units from Group A or Group B, 2 units from Group A, Group B or Group C, consisting of 4 units from the SIT training package or any other training package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification. Electives will reflect employment within a café/restaurant that is also offering catering and employment within a food-truck type environment.

The following units are offered by ATL in 2024

|                |                                                        |
|----------------|--------------------------------------------------------|
| SITHCCC023     | Use food preparation equipment*                        |
| SITHCCC027     | Prepare dishes using basic methods of cookery*         |
| SITHCCC028     | Prepare appetisers and salads*                         |
| SITHCCC029     | Prepare stocks, sauces and soups*                      |
| SITHCCC030     | Prepare vegetable, fruit, egg and farinaceous dishes*^ |
| SITHCCC031     | Prepare vegetarian and vegan dishes*^                  |
| SITHCCC035     | Prepare poultry dishes*^                               |
| SITHCCC036     | Prepare meat dishes*^                                  |
| SITHCCC037     | Prepare seafood dishes*^                               |
| SITHCCC041     | Produce cakes, pastries and breads*                    |
| SITHCCC042     | Prepare food to meet special dietary requirements*^    |
| SITHCCC043     | Work effectively as a cook*^                           |
| SITHKOP009     | Clean kitchen premises and equipment*                  |
| SITHKOP010     | Plan and cost recipes                                  |
| SITHPAT016     | Produce desserts*                                      |
| SITXFSA005     | Use hygienic practices for food safety                 |
| SITXFSA006     | Participate in safe food handling practices            |
| SITXHRM007     | Coach others in job skills                             |
| SITXINV006     | Receive, store and maintain stock*                     |
| SITXWHS005     | Participate in safe work practices                     |
| Elective Units |                                                        |
| SITXFSA007     | Transport & store food*#                               |
| SITHCCC025     | Prepare and present sandwiches*                        |
| SITHCCC026     | Prepare packaged foodstuffs*                           |
| BSBSUS211      | Participate in sustainable work practices              |
| SITXCCS006     | Provide service to customers                           |

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|                               | <p>Prerequisite units</p> <p>* SITXFSA005 Use hygienic practices for food safety</p> <p>^ SITHCCC027 Prepare dishes using basic methods of cookery</p> <p># SITXFSA006 Participate in safe food handling practices</p>                                                                                                                                                  |
| <b>Resources Required</b>     | <p>AAHPL will supply an RPL kit and any required learner workbooks.</p> <p>Students will need to be either currently working in a relevant hospitality venue or undertaking unpaid work – for a minimum of 36 service periods.</p> <p>Students will be required to supply their own clothing, appropriate to the hospitality environment in which they are working.</p> |
| <b>Assessment Information</b> | <p>Assessment will take place in an operational hospitality business. Assessment will be conducted over a period of time, in a variety of ways including:</p> <ul style="list-style-type: none"> <li>• Practical assessments observed in the workplace</li> <li>• Written assessments</li> <li>• Logbooks</li> <li>• Portfolio</li> </ul>                               |
| <b>Records Check</b>          | <p>Some workplaces will require you to undertake a National Criminal Records check and/or Working with Children Check in order to undertake placement with them.</p> <p>If this is required, it will be at the Student's cost.</p>                                                                                                                                      |
| <b>Support Services</b>       | <p>AAHPL is committed to supporting students to successfully complete their training. We will work with students to identify and address any support needs they have.</p> <p>Where students are identified as requiring non-educational support, AAHPL will refer them to the appropriate service.</p>                                                                  |
| <b>Fee Information</b>        | <p>Full Fee-Paying Student \$15,000</p> <p>Government funding is available in some states to assist with course fees. Contact AAHPL for more information</p>                                                                                                                                                                                                            |