

icon

TRAINING ACADEMY · RTO: 32126



SIT30916 CERTIFICATE III IN CATERING OPERATIONS

Turn your passion for food into a culinary career with the SIT30916 Certificate III in Catering Operations.

This practical qualification is designed as a pathway to prepare students with the essential technical skills and hands-on industry experience to work in various catering settings, such as hospitals, aged care facilities, child care centres and sporting and entertainment venues.

Students will learn under the guidance of the very best qualified and professional chefs.

Within this qualification students will develop a sound knowledge of cookery skills and industry operations in all aspects of planning, organising, preparing and cooking food in a commercial kitchen environment.

This nationally accredited qualification provides the foundations required to upskill and pursue further course studies in the hospitality industry, or go on to university.

SIT30916 CERTIFICATE III IN CATERING OPERATIONS



DURATION

This qualification will take approximately 12 months to complete.

COURSE FEES

Please contact us for information on our pricing and payment options.

ENTRY REQUIREMENTS

There are no formal entry requirements for this qualification. However, students may be required to complete a Language, Literacy and Numeracy (LLN) Assessment to determine any learner support requirements.

For all students undertaking nationally recognised training in Australia, it is mandatory to have a Unique Student Identifier (USI).

LOCATION OF TRAINING

Training will take place at Icon Training Academy's state-of-the-art training facility at Robina Town Centre:

Icon Training Academy

Shop 5036, The Kitchens,
33 Robina Town Centre Drive,
Robina.

UNITS OF STUDY

This qualification contains a total of 21 units. These units are made up of 12 core units plus 9 elective units.

Core Units

BSBSUS201	Participate in environmentally sustainable work practices.
BSBWOR203	Work effectively with others.
SITHCCC001	Use food preparation equipment.
SITHCCC002	Prepare and present simple dishes.
SITHCCC005	Prepare dishes using basic methods of cookery.
SITHKOP001	Clean kitchen premises and equipment.
SITXCOM002	Show social and cultural sensitivity.
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

SITHCCC003	Prepare and present sandwiches.
SITHCCC006	Prepare appetisers and salads.
SITHCCC008	Prepare vegetables, fruit, eggs and farinaceous dishes.
SITHCCC011	Use cookery skills effectively.
SITHCCC018	Prepare food to meet special dietary requirements.
SITHFAB004	Prepare and serve non-alcoholic beverages.
SITHFAB007	Serve food and beverage.
SITHFAB016	Provide advice on food.
SITXINV001	Receive and store stock.

CAREER OPPORTUNITIES

Successful completion of this qualification may lead to employment as a:

Food Service Assistant

Assist with the preparation and serving of meals and beverages to customers and guests, while providing a high level of customer service.

Catering Assistant

Provide support to caterers and chefs to prepare food for guests and assist with the smooth operation of the kitchen.

GET IN TOUCH

For further details regarding course information or student fees please contact us:

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