SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

Hone your cooking skills and embark on a successful career within the bustling hospitality industry with the SIT30821 Certificate III in Commercial Cookery.

Throughout this highly practical qualification, students will advance in their knowledge of food preparation, safety practices and cookery skills, which are required to be competent as a qualified cook.

Instead of traditional assessments you will use your skills and knowledge to build a portfolio of evidence that will work towards your Diploma qualification.

By demonstrating your existing skills and experience in the sector you will gain the qualification in a quicker time.

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

This nationally accredited qualification provides the foundations required to upskill and pursue further course studies in the hospitality industry, or continue in the workforce as a qualified cook.

SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

DURATION

The RPL process is self-paced and on average takes 3 months to complete. Once you have enrolled and paid the enrolment fee, or set up a payment plan, you will be issued your RPL kit.

COURSE FEES

$2,975 per person, subject to eligibility. A co-contribution fee may apply to non-eligible students. Contact us today to see if you are eligible for fully subsidised funding through the Mid-Career Checkpoint program.

ENTRY REQUIREMENTS

Students must be already working within the Commercial Cookery industry, with at least 2 years experience working in an commercial cook role or higher.

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 25 units. These units are made up of 21 core units plus 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, eggs 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

SITHASC007	Prepare curry pastes and powders.
SITHKOP004	Develop menus for special dietary requirements.
SITXCOM005	Manage conflict.
SITXINV001	Receive and store stock.

CAREER OPPORTUNITIES

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Successful completion of this qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés and coffee shops.