



**SIT30821
CERTIFICATE III IN
Commercial
Cookery**

CRICOS COURSE CODE: 109912K

Enroll today: www.pioneercollege.edu.au

About us

Pioneer College is a quality and innovative education institute located in Perth, Western Australia. It offers a range of courses that are geared towards providing the skills and knowledge which are in great demand to the commerce and industry of the global economy and assist international students in making the informed and the right decision regarding the choice of a study course.

About this qualification

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, AUSTRALIAN standards and industry codes of practice.

Why Choose Us?

Being passionate about education, Pioneer College believes that every international student should have access to high-quality vocational education and training that assists them to make progress in their careers development and aspirations. Other reasons include:

- ④ Convenient Location
- ④ Vocational Pathways
- ④ Nationally Accepted Courses
- ④ Subject Matter Experts
- ④ Industry Current Trainers and Assessors

ENTRY REQUIREMENTS

- ▶ IELTS Academic 6.0 or others equivalent (PTE, TOEFL iBT, CAE, OET) English language test scores
- ▶ Year 10 or equivalent high school certificate
- ▶ Complete a Language, Literacy and Numeracy (LLN) Assessment

COURSE OVERVIEW

1	SITHCCC023*	Use food preparation equipment	12	SITHCCC043*	Work effectively as a cook
2	SITHCCC027*	Prepare dishes using basic methods of cookery	13	SITHKOP010	Plan and cost recipes
3	SITHCCC028*	Prepare appetisers and salads	14	SITHPAT016*	Produce desserts
4	SITHCCC029*	Prepare stocks, sauces and soups	15	SITXFSA005	Use hygienic practices for food safety
5	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	16	SITXHRM007	Coach others in jobs skills
6	SITHCCC031*	Prepare vegetarian and vegan dishes	17	SITXINV006*	Receive, store and maintain stock
7	SITHCCC035*	Prepare poultry dishes	18	SITXWHS005	Participate in Safe Work Practices
8	SITHCCC036*	Prepare meat dishes	19	SITHKOP009	clean kitchen premises and equipment
9	SITHCCC037*	Prepare seafood dishes	20	SITXFSA006	Participate in safe food handling practices
10	SITHCCC041*	Produce cakes, pastries and breads			
11	SITHCCC042*	Prepare food to meet special dietary requirements			

COURSE DURATION

This qualification is delivered over a period of one (1) year.

52 Weeks of Course duration consisting of:

- ▶ 30 Weeks of scheduled study/tuition
 - ▶ 10 weeks of work-based training
 - ▶ 12 Weeks of scheduled breaks/course completion
- 20 Scheduled face to face contact hours per week

COURSE FEES

Tuition Fee: A\$ 12,000

Material Fee: A\$ 1,500

Total Fees: A\$ 13,500

Each enrolment application should be accompanied by a non-refundable fee of AUD 250

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

Recognition of Prior Learning is available to students who have prior skills, knowledge and experience or Credit Transfer with Units of competency from formal study or training in the relevant area. Recognition may reduce the duration of your study course.

RESOURCES

The following learning and assessment resources are available to the students attending this course:

- 📖 Student Learner Guide
- 📖 Student Assessment Pack
- 📖 Supported e-learning resources to enhance knowledge and skills

FUTURE STUDIES

After achieving SIT30821 Certificate III in Commercial Cookery, individuals could progress to SIT40521 Certificate IV in Kitchen Management

ELECTIVES

21	SITHCCC026*	Package prepared foodstuffs
22	SITHCCC039*	Produce pates and terrines
23	SITHCCC044*	Prepare specialised food items
24	BSBSUS211	Participate in sustainable work practices
25	SITXCOM007	Show social and cultural sensitivity

DELIVERY INFORMATION

INTAKE

Start of each term, 4 Intakes/ yearly

STUDY MODE

Face-to-face classroom-based learning using a variety of delivery methods and approved learning resources. The Certificate III in Commercial Cookery has a blended training delivery whereby students will learn theory as well as the practical skills needed to cook and serve and present food to customers. In term 4, students are required to complete a 200 hours of work-based training where they will prepare, cook and present a variety of dishes including breakfast, lunch, dinner and special function during 48 service. These activities will be assessed to fulfill comprehensive course requirements.

VOLUME OF LEARNING

Amount of Training: 1200 Hours

Amount of Assessment: 280 Hours

The course duration is one (1) year. Accordingly, both the duration and the hours are consistent with the target audience profile as per the rationale provided under amount of training