



Core Units

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, eggs 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

SITHCCC026*	Package prepared foodstuffs
SITHCCC040*	Prepare and serve cheese
SITHCCC038*	Produce and serve food for buffets
BSBSUS211	Participate in sustainable work practices
SITXWHS006	Identify hazards, assess and control safety risks



Course Code: SIT30821

Certificate III in Commercial Cookery

CRICOS Course Code: 109895F

Pre requisites	<p>PRE-REQUISITE AND WORKPLACE UNITS OF COMPETENCY</p> <ul style="list-style-type: none"> •Note: Pre requisites are noted with * •Note: Units requiring competency in the pre - requisite to be achieved before commencing are marked with ** •Note: units requiring a workplace component are marked with ***
Duration	52 weeks (equivalent to 12 months) - Hours 1240 includes 8 weeks term break (holidays)
Delivery mode	Blended combination of classroom/simulated. This includes face to face simulated/theory instruction, self-directed learning, work placement and final assessment.
Work placement	<p>360 hours</p> <p>Work placement required for the following units of competency:</p> <ul style="list-style-type: none"> •SITHCCC020 Work effectively as a cook •SITHKOP005 Coordinate cooking operations
Location	<p>Theory training - Level 6 190 King William Street, Adelaide SA 5000</p> <p>Simulated Kitchen - 12 Adam street Hindmarsh, Adelaide SA 5007</p>

Qualification Overview

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

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Award

Certificate awarded. To be eligible for the award of the SIT30816 Certificate III in Commercial Cookery learners must successfully complete a total of 25 units listed in this document. Credits may apply OR

Statement of Attainment if partial completion only achieved. A Statement of Attainment will be issued for any unit of competency completed and deemed competent if the full qualification is not completed

NOTE the student must have a verified USI and fees are paid in full before a testamur or SOA will be issued which could delay the issuance of the award.

All students with a verified USI and no outstanding fees must receive their award within 30 days of completion

Assessment Method

Allocated timeframes and task requirements are reflected in the timetable. Learners are provided with instructions for each individual task. Instructions to the assessor are provided to guide the learner

Before commencing assessment tasks, learners must complete learner's readiness for assessment workbook and submit to their assessor as readiness for assessment. Should the student feel they are not ready then the learner must raise this with the assessor and an intervention plan must be put in place to support the learner where ever necessary.

Source documents for each unit assessment for the learner includes:

Assessment overview agreement

Task 1 Knowledge Questionnaire

Task 2 Project

Task 3 Simulated Practical Observation

OR

Task 1 Knowledge Questionnaire

Task 2 Project

Task 3 Simulated Practical Observation and Workplace Observation

Employment/Course Pathway

Course pathway stream

- Certificate 1 and II - individuals can exit these qualifications with skills for fundamental job roles in the tourism, travel and hospitality industries. They can also progress to Certificate III and higher qualifications and gain credit for common units of competency in those qualifications
- Certificate III - individuals can exit these qualifications with skills to work in industry at a skilled operational level. They can also progress to Cert IV and higher qualifications and gain credit for common units of competency in those qualifications

- Certificate IV - individuals can exit these qualifications with skills to work in industry as a more technically proficient senior staff member or supervisor. They can also progress to diploma and advanced diploma qualifications and gain credit for common units of competency in these qualifications
- Diplomas - individuals can exit these qualifications with skills to work in industry as departmental, operational or small business managers. They can also progress to advanced diploma qualifications and gain credit for common units of competency in those qualifications
- Advanced Diplomas - individuals can exit these qualifications with skills to work in industry as senior managers

Employment/Career pathway

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops

Employment opportunities include:

Cook (Large Restaurant)

Cook (Restaurant and Catering Company)

Cook (Small Restaurant or Cafe)

Related occupations

Cook - (Cook-Chill Kitchen)

Cook - (Hospital)

Cook - (Large Restaurant)

Cook - (Restaurant and Catering Company)

Cook - (Small restaurant or Café)

Source: <http://www.myskills.gov.au/courses/details?Code=SIT30816>

Entry Requirements

There are no formal entry requirements into the SIT30816 Certificate III in Commercial Cookery, however participants must meet the following criteria to enter into the program:

Satisfactory completion of studies in applicant's home country equivalent to an Australian Year 12 qualification is required for entry into all qualifications. Refer to source document policy: Entry requirements policy for Australian year 12 equivalents

Source: <http://www.vcaa.vic.edu.au/Pages/vce/vcerecognition/equivalents/equivalentquals.aspx>

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OR

Mature age students will also be considered without the minimum education requirements but with relevant work experience within chosen area of study and a demonstrated capacity to meet course requirements. A minimum of 5 years' experience would normally be expected but each case will be reviewed individually with relevant work experience evidenced by work reference letter on company letterhead, work samples and curriculum vitae (CV) submitted will be considered

To demonstrate English proficiency, you must provide as evidence one of the following:

Source: <https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500#Eligibility>

Requirements

- IELTS band score of overall 5.5 (Academic or General) or equivalent in line with the Department of Education and department of Home Affairs (DHA) Regulations (For International Students) for specific countries.
- IELTS overall band score of 5 when packaged with at least 10 weeks' English Language Intensive Course for Overseas Students (ELICOS), or
- IELTS overall band score of 4.5 when packaged with at least 20 weeks' ELICOS
- Pearson Test of English Academic - Score 42
- Cambridge English: Advanced CAE from Cambridge ESOL Test Scores
- TOEFL Test of English as a Foreign Language paper-based test
- CELS (all skills) Upper intermediate (English for Academic purposes) certificate from recognised English language centre
- Senior secondary Certificate of Education completed in Australia
- Certificate IV or higher completed in Australia
- Tertiary studies in medium of English

OR

Online Placement test i.e. Oxford Online Placement test

Source: <https://www.oxfordenglishtesting.com/DefaultMR.aspx?id=3034&menuId=1>

Students must also hold a current and valid passport, a valid study visa that covers the duration of study for the course

All students must be aged 18 years or over (International students) at the time of applying for admission to Clayton College

Students must bring their own computer equipped with Microsoft office suite365

Prior to Commencement of Training

LLN Test /Pre training review

All students at induction must sit an LLN test (Foundation Skills Assessment Tool - LLN Robot <https://quiz.llnrobot.com.au/>) to ensure the best academic support is provided to assist with each student's individualised plan prior to commencement of training

Students are tested for the 5 core skills using LLN Robot <https://quiz.llnrobot.com.au/> at ACSF level 3. LLN testing appropriate to this course are "Test 1-Speaking, Test 2-Listening, Test 3-Reading, Test 4-Writing, Test 5-Numeracy".

In addition, learners will work through the "Pre training review work book to ensure the course is suitable for them

Induction session occurs a week before study starts. At this time students will meet other students, receive timetable, information about rules and regulations, meet some of their teacher/trainer and introduced to the course/ program. Finalise any special arrangement for example pre requisite or entry requirements prior to the commencement of training. We also make sure that all matters relating to settling well in South Australia are occurring.

Note: Intakes are quarterly on the 30th of each quarter
January,
April, July, October

RPL & Credit transfer

RPL (recognition of Prior Learning) /Credit Transfer RPL and credit transfer applies for this course

Recognition of prior learning (RPL)

If recognition applies the student's overall duration will alter and a schedule of exemptions will be provided

Credit transfer

If a certificate or statement of results is produced and verified, a credit transfer process will be initiated by Clayton College in relation to the units as per the training plan.

If credits apply the overall duration will alter and a schedule of exemptions will be provided

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Material Includes

Clayton College policy will provide the following resources at no extra cost:

- PowerPoint and PowerPoint handouts
- Unit learner guide and workbook
- Readiness for assessment quiz
- Learning journal - Used to guide self-directed learning
- Handouts/Supplementary learning resources (if applicable)
- Student Program guide/Training plan
- Assessment materials

Materials incurring a cost include:

- Cambridge hospitality (Printed copy) or (Digital Copy)
- Chefs Recipes - Advanced Cookery
- Chefs Recipes - Patisserie
- Cookery For the hospitality industry
- The Road to Hospitality
- Supervision in the Hospitality Industry,
- Connect Master Certificate II to Diploma Of Hospitality
- Hospitality Management

Bring your own device - see policy outlined in the student handbook



For more information, please contact us:

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