

COURSE CODE

SIT30816

COURSE

## Certificate III in Commercial Cookery

ENROL TODAY

TAFENSW.EDU.AU or 131 601

### WHY CHOOSE TAFE NSW?



**Opens career doors.** Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



**Global prospects.** TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



**State-of-the-art facilities.** Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



**Industry exposure.** TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



**Recognised and respected.** TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

# Certificate III in Commercial Cookery

National Course Code: SIT30816 | TAFE NSW Code: SIT30816-01V01-19CHE-248

Qualification Level	Certificate III
Study Type	Part Time Day
Course Start Date	22 Jul 2019
Hours Per Week	Enquire
Duration	2 Years
Delivery Locations	Coffs Harbour Education Campus CHEC
Course Fees	<p><b>Subsidised Prices</b>            First Qualification: \$2,130.00            Second Qualification: \$2,550.00            Apprenticeship: \$2,000.00            You may be eligible for the NSW Smart &amp; Skilled <b>Fee Free</b> Apprenticeship which will be verified at enrolment            Concession: \$240.00</p> <p><b>Non-subsidised Prices</b>            Full Fee: \$11,890.00</p>
Course Features	Nationally Recognised Training Apprenticeship Allowed This training is subsidised by the NSW Government

## Course Description

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, cafs, and coffee shops.

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

## Fee Details

Depending on your previous qualifications and experience your fee may decrease from the maximum shown.

Payment by instalment may also be available. Your fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process.

This course is not available for non-apprentices.

Apprentices are required to provide evidence of their NSW apprenticeship to finalise their enrolment and applicable fees.

Under the NSW Government fee-free apprenticeship initiative, NSW apprentices that commence their training on or after 1 July 2018 may be eligible for fee-free training.

To study this course as a NSW Apprentice please enquire now or call 131 601.

## Units

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
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
SITXCCS006	Provide service to customers
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV001	Receive and store stock
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

## Entry Requirements

There are no entry requirements for this qualification.

# Information Sessions and more about the course

Attend an Information Session to meet with the teaching staff, discuss the course and get more information about enrolment and next steps.

Date: Thursday, 27 June 2019

Time: 10:00am - 12:00pm

Location: TAFE Coffs Harbour Education Campus, 363 Hogbin Drive, Osprey Restaurant, I Block

Students who cannot attend the Information Session please make an **online enquiry** or contact us on **131 601** for more information about the course.

There are no required work placement or pre-requisites for the course.

## Attendance

Australian Apprenticeships training can be on-the-job, off-the-job or a combination of both. TAFE NSW will negotiate your attendance and study pattern with you and your employer.

## How to Enrol

Apprentices are required to provide evidence of their NSW apprenticeship to finalise their enrolment and applicable fees.

If you are interested in studying as an Apprentice please call 131 601 for full details.

## Career Opportunities

TBA