



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: SIT30816-01V01-19HIL-203

Qualification Level	Certificate III
Study Type	Part Time
Course Start Date	Enquire Now
Hours Per Week	8
Duration	2 Years
Delivery Locations	The Hills College, Baulkham Hills Campus
Course Fees	<p>Subsidised Prices First Qualification: \$2,130.00 Second Qualification: \$2,550.00 Apprenticeship: \$2,000.00 You may be eligible for the NSW Smart & Skilled Fee Free Apprenticeship which will be verified at enrolment Concession: \$240.00</p> <p>Non-subsidised Prices 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.

Entry Requirements

There are no entry requirements for this qualification.

Information Sessions and more about the course

We have no information sessions scheduled at this time. Please contact the TAFE NSW Contact Centre

on 131601 for more information.

This course is for a pre-employment cohort of students seeking employment to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes, and coffee shops. 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.

SUGGESTED STUDY PATHWAYS:

Upon successful completion of Certificate III in Commercial Cookery you may be eligible for course credit to study the following qualifications:

SIT40416 Cert IV in Hospitality

SIT40516 Cert IV Commercial Cookery

SIT50416 Diploma of Hospitality Management

EMPLOYMENT PATHWAYS:

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

This qualification is specifically designed for cooks. All of the delivery for the qualification occurs on-the-job at the TAFE College.

Attendance

This course will be delivered on Mondays from 9 am to 5.30 pm (8hrs). Timetable is subject to change. Further information will be provided at enrolment.

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.

Additional costs associated with this course are:

Tool Box \$325

Uniform \$135

Food Safety Supervisor Certificate \$30

Books \$140

How to Enrol

Enrolments will open from 14 October 2019 for our February 2020 intake.

To find out more information on this course including the next start date, submit an online enquiry by clicking the **Enquire Now** button on this page, or call 131 601 during business hours* to chat with a member of our friendly customer service team.

*Our customer service team are available from Monday to Friday, 9am to 5pm AEST.

Enrolling with us is easy, though the exact process does depend on your course and any prerequisites

that go with it.

Be sure to read your chosen course information carefully to make sure it is the right qualification, location and study type for you.

Enrol and pay online via our secure payment gateway to secure your place.

As you progress through the enrolment process you will be prompted to provide additional information.

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

Units

SITHKOP001	Clean kitchen premises and equipment
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
BSBSUS201	Participate in environmentally sustainable work practices
SITXFSA002	Participate in safe food handling practices
SITXWHS001	Participate in safe work practices
SITHKOP002	Plan and cost basic menus
SITHCCC006	Prepare appetisers and salads
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC014	Prepare meat dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITHCCC001	Use food preparation equipment
SITXFSA001	Use hygienic practices for food safety
SITHCCC020	Work effectively as a cook
BSBWOR203	Work effectively with others
SITHCCC017	Handle and serve cheese
SITHCCC003	Prepare and present sandwiches
SITXINV001	Receive and store stock
SITXCOM001	Source and present information

Career Opportunities

TBA

Information as of 16 Sep 2019