

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-204

Qualification Level	Certificate III
Study Type	Part Time
Course Start Date	Enquire Now
Hours Per Week	8
Duration	2 Years
Delivery Locations	The Hills, Baulkham Hills (Apprentices Only)
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

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section

There are no entry requirements for this qualification.

ADDITIONAL REQUIREMENTS

With 130 locations across the state, TAFE NSW tailors qualifications to meet the needs of the local community and specific student groups (like apprentices, fast-tracked and online students). To make sure this course is the right fit for you, we may need you to demonstrate that you can meet any additional requirements. If this section is empty, there are no additional requirements for this course.

Information Sessions and more about the course

It's all happening at TAFE NSW InfoFest. Register for an information session, head to www.tafensw.edu.au/infofest. Can't attend the Information Session? [Enquire Online](#) or call 131601. We have no information sessions scheduled at this time. Please contact the TAFE NSW Contact Centre on 131601 for more information.

This learner group are individuals employed as cookery apprentices in restaurants, hotels, motels, clubs, pubs, cafes, and coffee shops. The completion of this course is a mandatory requirement of their apprenticeship contractual agreement. The qualification is designed to develop the required skills and knowledge to enable the individual to demonstrate competence in all aspects of cooking skills.

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.

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Studiosity - online access to a real life tutor
- Easy computing online short courses
- Access to local TAFE libraries

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

SMART AND SKILLED FEES

This course is government-subsidised, meaning you pay a portion of the full course fee to TAFE NSW and the NSW Government will pay the balance. However, you must meet certain eligibility criteria for this to apply.

Depending on your previous qualifications and experience, your fee may be less than the maximum fee quoted. Your actual fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process. Payment plans are available through TAFE NSW for Smart and Skilled eligible qualifications.

For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

Additional costs associated with this course are: Tool Box \$325 Uniform \$135 Food Safety Supervisor Certificate \$30 Books \$140

READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

How to Enrol

Enrolments will open from 4 November 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

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

SITXINV001	Receive and store stock
SITXCOM001	Source and present information
SITHCCC003	Prepare and present sandwiches
SITHCCC017	Handle and serve cheese

Career Opportunities

TBA