



COURSE CODE

SIT30816

COURSE

Certificate III in Commercial Cookery

ENROL TODAY

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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: SIT30816-01V01-19MTD-203

Qualification Level	Certificate III
Study Type	Part Time Day
Course Start Date	23 Jul 2019
Hours Per Week	8
Duration	2 Years
Delivery Locations	Mount Druitt College
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: \$11,630.00</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.

Units

SITHKOP001	Clean kitchen premises and equipment
SITXHRM001	Coach others in job skills
SITHCCC017	Handle and serve cheese
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
SITHCCC003	Prepare and present sandwiches
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
SITXINV001	Receive and store stock
SITXCOM001	Source and present information
SITHCCC001	Use food preparation equipment
SITXFSA001	Use hygienic practices for food safety
SITHCCC020	Work effectively as a cook
BSBWOR203	Work effectively with others

Entry Requirements

There are no entry requirements for this qualification.

Offering Entry Requirements and Information

No entry requirements

Attendance

One day per week for 2 years (subject to change)

How to Enrol

To enrol in this course, please use the Enrol option.

A Unique Student Identifier is required prior to enrolment. To apply for your USI www.usi.gov.au. If you cannot remember your USI or if you have forgotten you have one, please visit the USI Website for assistance in retrieving your USI.

For further assistance, contact the WSI Service Centre on 131 870 to enrol.

Career Opportunities

TBA