

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: SIT30816-01V01-19NEP-222

|                     |   |
|---------------------|---|
| Qualification Level | Certificate III   |
| Study Type          | Part Time Day   |
| Course Start Date   | Enquire Now   |
| Hours Per Week      | 7   |
| Duration            | 2 Years   |
| Delivery Locations  | Nepean, Kingswood   |
| Course Fees         | <p><b>Subsidised Prices</b><br/>           First Qualification: \$2,130.00<br/>           Second Qualification: \$2,550.00<br/>           Apprenticeship: \$2,000.00<br/>           You may be eligible for the NSW Smart &amp; Skilled <b>Fee Free</b> Apprenticeship which will be verified at enrolment<br/>           Concession: \$240.00</p> <p><b>Non-subsidised Prices</b><br/>           Full Fee: \$11,890.00</p> |
| Course Features     | Nationally Recognised Training<br>Apprenticeship Allowed<br>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.

There are no entry requirements for this qualification.

## 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](http://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 offering is for Apprentices only. Students are required to bring evidence that they are in an Australian Apprenticeship before their application can be converted to an enrolment, and to qualify for the Government Fee Free Apprenticeship.

There are no formal Training Package entry requirements for this qualification, although participants would be best equipped to achieve the course outcomes if they have the learning, reading, writing, literacy, and numeracy competencies to level 3 of the Australian Core Skills Framework (ACSF) See <http://education.gov.au/search/site/ACSF>

Applicants who have a lower level of language, literacy and numeracy skills can access additional support to successfully complete the course. Options may include co-enrolment in a Foundation Skills qualification or individual learner support.

Apprenticeship Pathway

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

Further information and the timetables will be available at the information session, click here <http://cooksshop.com.au>

## 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?](#)

There are additional costs of the purchase of uniforms, and tools for the trade. Food Safety Supervisor certificate - \$30.00. Chef's uniform and tool kit approximately \$400-\$500

### 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

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

|            |   |
|------------|---|
| BSBSUS201  | Participate in environmentally sustainable work practices |
| SITXINV001 | Receive and store stock                                   |
| SITHCCC017 | Handle and serve cheese                                   |
| SITHCCC003 | Prepare and present sandwiches                            |
| SITHIND002 | Source and use information on the hospitality industry    |

## Career Opportunities

TBA