

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: SIT30816-01V01-190RA-017

Qualification Level	Certificate III
Study Type	Part Time Day
Course Start Date	25 Jul 2019
Hours Per Week	8
Duration	2 Years
Delivery Locations	Orange College, March Street 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.

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.

A materials charge of \$250 is applicable to this course. This fee provides you with a commercial chef

learner kit including recipes and useful information for you to take home. and use after the course.

Incidental Cost

- Course Related Materials Charge - \$250.00

Units

BSBITU306	Design and produce business documents
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
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
SITHCCC016	Produce pates and terrines
SITHCCC017	Handle and serve cheese
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
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM002	Roster staff
SITXINVO02	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 with the teaching staff, discuss the course and get more information

about enrolment and next steps.

Date: 27 June 2019

Time: 10:30am to 11:00am

Location: Orange TAFE Campus, Student HUB, K.G.26

Teacher: Nicholas John

In your final stage you will take on the role of Head Chef in our apprentice restaurant on a Monday or Tuesday evening. During your day at TAFE you will participate in both practical and theoretical units but you will need to allocated an additional 8 hours per week to complete assessment items and prepare for practical exams.

You will be given a detailed program and delivery schedule at orientation. There are no formal entry requirements for this qualification. However this offering is for apprentices only. You will need the following uniform and equipment:

- A traditional full chef's uniform with white shirt and white buttons
- A lockable tool box preferably plastic
- Full range of chefs trade kit including:
 - 20cm cooks knife
 - Paring knife
 - Flexible Filleting knife
 - Boning Knife
 - Serrated knife
 - Palette knife
 - Stirring spoon wooden or plastic
 - Rubber/plastic scraper
 - Piping bag
 - Selection Nozzles
 - Thermometer preferably digital
 - Vegetable peeler
 - Pastry brush
 - Sharpening steel
 - Sharpening stone

Attendance

Your timetable is as follows: Thursday 08:30 - 16:30. You will attend TAFE one day per week for 2 years. The day of the week will change as you progress through the four stages.

How to Enrol

Please contact the TAFE West Region Hotline on 131601.

Career Opportunities

TBA
Information as of 17 Jul 2019