

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: SIT30816-01V01-19RYD-212

Qualification Level	Certificate III
Study Type	Full Time
Course Start Date	Enquire Now
Hours Per Week	13
Duration	1 Year
Delivery Locations	Ryde
Course Fees	<p><b>Subsidised Prices</b>            First Qualification: \$2,130.00            Second Qualification: \$2,550.00            Apprenticeship: \$2,000.00            You may be eligible for the NSW Smart &amp; Skilled <b>Fee Free</b> Apprenticeship which will be verified at enrolment            Concession: \$240.00</p> <p><b>Non-subsidised Prices</b>            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.

## Information Sessions and more about the course

It's all happening at TAFE NSW InfoFest. [Register](#) for an information session to broaden your skills set to get ahead. Can't find an Information Session for you? [Enquire Online](#) or call 131601.

## INFORMATION SESSION

There are no Information Sessions scheduled at this time. Please contact campus for more information.

During this time we will answer all of the questions you may have regarding enrolments and delivery of the commercial cookery courses.

You can contact the Commercial Cookery section by phone (02) 94486477

Did you know as a TAFE NSW student you have unlimited access to Lynda.com which is an online library of video courses in software, design, technology, communication, learning and business. These skills can help you to achieve your study goals. Visit the Student Portal to get started.

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

You will need to attend approximately 13 hours of class a week over 2 days per week for 1 year. Students also complete 1 additional 8hr day to complete the First Aid unit.

## 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?](#)

### SMART AND SKILLED FEES

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

The fee category that will apply to you depends on your eligibility and your individual circumstances. Your fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process.

For further information about eligibility and explanations of the different fee categories, visit <https://smartandskilled.nsw.gov.au/are-you-eligible>

## PAYMENT OPTIONS AND ASSISTANCE

Fees: <https://www.tafensw.edu.au/enrol/fees>

Payment - funding: <https://www.tafensw.edu.au/enrol/payment-funding>

## ADDITIONAL RESOURCES

Additional set up costs of approximately \$800 are required to purchase necessary uniforms, text books and tools of trade.

## 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.

Find out more about recognition: <https://www.tafensw.edu.au/enrol/recognition-credit-transfers>

## READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

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

## RECOGNITION

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

## Incidental Cost

- Student Association - \$20.00

# How to Enrol

Semester one starts early February 2020. Enquire now to be notified when enrolments open.

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

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
SITHCCC020	Work effectively as a cook
BSBWOR203	Work effectively with others
SITXHRM001	Coach others in job skills
SITXFSA001	Use hygienic practices for food safety
SITHCCC004	Package prepared foodstuffs
SITHCCC003	Prepare and present sandwiches
HLTAID003	Provide first aid
SITXINV001	Receive and store stock

## Career Opportunities

TBA