

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: SIT30816-01V01-20MUD-010

Qualification Level	Certificate III
Study Type	Part Time Day
Course Start Date	Enquire Now
Hours Per Week	11.2
Duration	2 Years
Delivery Locations	Mudgee (Apprenticeship)
Course Fees	<p>Subsidised Prices First Qualification: \$2,130.00 Subsequent 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

The nationally accredited Certificate III in Commercial Cookery is your recipe for success to start your career as a cook in the booming foodie industry. Get set to unleash your creativity and produce delicious dishes while learning how to operate in a busy kitchen.

LEARN NEW SKILLS

Through work placement and theoretical course work, you will learn to:

- Prepare a range of dishes that hero poultry, seafood, meat, vegetables
- Prepare salads, side dishes, sauces, desserts, and baked goods
- Meet special dietary requirements
- Plan and cost out menus
- Coach team mates
- Apply hygiene, safe food handling and safe work practices

DEVELOP YOUR TALENT

Develop the personal qualities that will help you get ahead in this career:

- Effective communication skills
- A collaborative teamwork spirit

- A passion for food and learning
- Resilience to work in high pressure environments

ACHIEVE YOUR GOALS

Complete this course and gain:

- A nationally recognised trade
- A strong foundation to continue your studies

Career opportunities:

- Commercial cook
- Chef

GROW YOUR CAREER

Take your career to the next level and become a chef with:

- Certificate IV in Commercial Cookery

INDUSTRY DEMAND

There are over 24 million people in Australia and we eat out two to three times a week on average. The food industry is strong and expected to grow over the three years to 2023. Our busy lifestyles, growing food culture and greater focus on healthy food options is driving our restaurant demand. Cooks are in short supply in NSW and this shortage has been impacting industry for several years.

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.

ENTRY REQUIREMENTS

TAFE NSW offers the Certificate III in Commercial Cookery as either an apprenticeship or non-apprenticeship, so you can cook up the career you want.

Apprenticeship

To be eligible for this course, you must:

- Be employed as an apprentice cook/chef evidenced by a letter of support from your employer
- Submit your training plan proposal (TPP) with your application

Non-apprenticeship

You will need to be either:

Experienced in commercial cookery

To be eligible for a subsidised place in this course as a non-apprentice, you must provide evidence, such as a resume or letter of support from your employer, of current industry experience.

Your workplace evidence will be reviewed prior to course entry to make sure your skills and knowledge meet course requirements. If there are gaps in your industry experience, you will need to complete

simulated work activities to ensure you are able to meet work evidence requirements.

New to commercial cookery

You will need to secure work placement (details below) to meet the on-the-job component of your training.

WORK PLACEMENT

Work placement provides you with opportunities to practise responding to situations and circumstances that cannot be replicated in a learning or simulated environment. Work placement strengthens your training and supports continued learning and assessment in the workplace.

During your course you will undertake a minimum of 48 service periods (shifts) in a commercial kitchen as part of your work placement.

You will complete up to 27 service periods at the TAFE on-campus restaurant as part of your coursework, however you will need to seek work placement or employment with a suitable commercial kitchen to complete the remaining 21 service periods required.

You are responsible for arranging your own work placement. Our team can offer support and guidance to assist you.

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, it is recommended that you are:

- A good communicator
- Comfortable working with numbers
- Interested in leading and working with others
- Passionate about cooking and being creative with food
- Able to work under pressure

If you need help preparing for study, contact us about your options.

Note: You will need to purchase a student uniform and chefs toolkit to successfully complete this course. These items cost around \$400. Details will be provided at enrolment.

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 will need you to demonstrate that you can meet the additional requirements below.

To be enrolled in this course, you need to be able to provide evidence that you are

- an apprentice (you will work in industry and study at the same time)
- employed full time
- signed up with an Apprentice Network Provider and have a Training Plan Proposal
- seeking to gain skills and knowledge to become a qualified Chef after successful completion

To successfully complete this course, you will need:

- A traditional full chef's uniform with white jacket and white buttons
- Rubber soled fully enclosed shoes suitable for a commercial kitchen environment.

You will also need a lockable tool box preferably plastic and a 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

Information Sessions and more about the course

INFORMATION SESSIONS

There are no information sessions currently scheduled for this course

STUDY COMMITMENT

This is a Face to Face Part Time course. You will need to attend approximately 11.2 hours of class, over 1 day a week, for 2 years.

You may also be required to complete approximately 3.5 hours of additional study each week outside of class hours, including private studies, assessment preparation and research.

IS THIS COURSE RIGHT FOR YOU?

In this cooking course you will learn skills in kitchen operations, food preparation, hygiene and food safety. You will learn how to plan and create beautiful food. Our campus is equipped with restaurant-standard kitchens and bakeries. An on-campus restaurants will help you get the competitive edge and ensure your training is linked to real-world career outcomes from fine-dining restaurants to caterers to food trucks to cafes.

Commercial Cookery could be for you if you enjoy working in fast-paced environments, have good time management skills, enjoy working in a team and like creating in the kitchen.

SERVICES AND STUDY SUPPORT

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
- Accessibility and Disability Support Services
- Access to Read&Write learning support software at TAFE and at home

Attendance

To keep you safe while studying, some of our face to face classes may be replaced with online or connected learning. We have also modified our face to face classes to meet physical distancing requirements and increased cleaning on campus. As restrictions ease, the way you attend your class may change again. If work placement and the demonstration of practical skills are requirements of your course, due to the impacts of COVID 19 there may be a delay or modification in being able to undertake these aspects of your course in the planned timeframe. Be assured, we'll keep you informed every step of the way.

This course is currently scheduled on Monday from 8:45am to 4.00pm. This timetable may change and will be confirmed by your teacher.

Fee Details

SMART AND SKILLED FEES

There are a range of study options for NSW Apprentices and eligible non-apprentices with relevant industry work experience in this course.

Under the NSW Government fee-free apprenticeship initiative, NSW apprentices that commence their training on or after 1 July 2018 may be eligible for fee-free training. Apprentices are required to provide evidence of their NSW apprenticeship to finalise their enrolment and applicable fees.

This course is also a TAFE NSW Trade Pathways Qualification and ideal if you have been working in this industry for an extended period of time but havent received a qualification. To be eligible to enrol as a non-apprentice and secure funding, you must firstly meet the Smart and Skilled eligibility criteria and be:

- over 21 years of age
- able to demonstrate and provide evidence of extensive industry experience and
- able to demonstrate relevant ongoing work experience and provide workplace evidence to support the achievement of competence.

To study this course as a NSW apprentice or to check if you meet the non-apprentice requirements for NSW funding, please enquire now or call 131 601. For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

ADDITIONAL RESOURCES

You will need to provide for yourself the following resources which you will keep when you complete your study:

- Chef uniform
- Tool kit

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

Enquire now for Semester 2 2020 and be notified when enrolments open.

TAFE NSW is open for business so to find out more information on this course including when it will start and how it will be delivered (face-to-face, in a virtual classroom, self-paced, online or a mixture), submit an online enquiry by clicking the Enquire Now button on this page. You can also 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.**

Units

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
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
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHCCC017	Handle and serve cheese

SITHCCC021	Prepare specialised food items
SITXCOM002	Show social and cultural sensitivity
SITXINV001	Receive and store stock

Career Opportunities

Cook