

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: SIT30816-01V01-20WWG-027

Qualification Level	Certificate III
Study Type	Full Time
Course Start Date	Enquire Now
Hours Per Week	14
Duration	1 Year
Delivery Locations	Wagga Wagga
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.

Information Sessions and more about the course

To find out more about this course, meet our teachers and receive information about enrolment and next steps, attend an information session.

Date: Wednesday, 22 January 2020

Time: 10.00am to 5.00pm

Location: TAFE NSW Wagga Wagga, Block D, Level G, Room Restaurant

STUDY COMMITMENT

This is a full time face to face course. You will need to attend approximately 14 hours of class, over 2 days a week, for 1 year.

You may also be required to complete approximately 21 hours of additional study each week outside of class hours, including TAFE Service periods, work experience, independent study, research, practice and assignments.

IS THIS COURSE RIGHT FOR YOU?

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 cook in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Possible job titles include: Cook, chef, catering assistant, kitchen hand

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 Mondays and Tuesdays from 8.30am to 4.30pm. This timetable may change and will be confirmed by your teacher.

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?](#)

"ADDITIONAL RESOURCES

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

NSW Food Authority require a valid certificate to be issued to students that are competent in: 1. Handle food safety in a retail environment (SIRRFSA001); 2. Use hygienic practices for food safety (SITXFSA001); or 3. Participate in safe food handling practices (SITXFSA002). TAFE obtain this certificate on behalf of the student: \$30.00

Chefs Uniform (chefs pants, Jacket, Apron, hat and non-slip shoes): approx \$150.00

Futura Reference Text: approx \$300.00

Chefs Tool Kit: approx \$290.00

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 for this course have now closed.

[Enquire now](#) and we will contact you when enrolments open. Visit our [Online Courses](#) to view our range of study options that you can start anytime.

Units

SITHKOP001	Clean kitchen premises and equipment
SITXHRM001	Coach others in job skills
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
SITXFSA001	Use hygienic practices for food safety
SITHCCC020	Work effectively as a cook
BSBWOR203	Work effectively with others
SITXEBS001	Use social media in a business
SITHCCC017	Handle and serve cheese
SITHCCC021	Prepare specialised food items
SITXINV001	Receive and store stock

Career Opportunities

Cook