



Certificate III in Commercial Cookery

SIT30816

- Nationally Recognised Training
- Apprenticeship Allowed
- This training is subsidised by the NSW Government

DURATION
18 Months

ATTENDANCE
Part Time

DELIVERY
On campus

START DATE
Enquire Now

LOCATION
Nepean, Kingswood
Great Western Highway, Kingswood

STUDY COMMITMENT
20.9 Hours Per Week

How much time on average each week you will need to commit to successfully complete this course.

Hours include class attendance/participation, directed study, and any required work placements.

You may also need to do additional hours of self-directed study.

Studying with TAFE NSW

With over 25,000 industry connections*, teachers experienced in the latest industry trends plus state-of-the-art facilities, it's easy to see why TAFE NSW is Australia's largest training provider. Want even more reasons to study with us?

*TAFE NSW current employer database as of May 2017



85.9%
EMPLOYER SATISFACTION

NSW EMPLOYERS ARE VERY SATISFIED WITH THE QUALITY OF THE NATIONALLY RECOGNISED TRAINING WE DELIVER*



80%
OF GROWTH AREAS COVERED

WE OFFER TRAINING IN 80% OF THE OCCUPATIONS PREDICTED TO HAVE THE GREATEST GROWTH OVER THE NEXT 5 YEARS^



83%
GRADUATE SATISFACTION

TAFE NSW ENJOYS A RATING WELL ABOVE THE NATIONAL AVERAGE FOR THE OVERALL QUALITY OF TRAINING#



93%
WOULD RECOMMEND TAFE NSW

AS A TRAINING PROVIDER - NATIONAL VET AVERAGE 90%**

Source: ^ employment.gov.au, * Graduate Satisfaction Survey - Undergraduate [Quality Indicators of Teaching and Learning (QILT) - Course Experience Questionnaire 2017-2018]. * NCVET, Survey of Employers' Use and Views of the VET System, 2017. ** VET - NCVET Graduate Outcomes Survey 2018

OVERVIEW

The nationally accredited Certificate III in Commercial Cookery prepares you for success as a cook or chef in the hospitality industry. Learn to operate in a busy kitchen, build your culinary knowledge and skills and produce delicious food for paying customers.

LEARN NEW SKILLS

Through a mix of theory and practical course work, learn to:

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

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- A collaborative teamwork spirit
- Effective communication
- Problem-solving skills
- A passion for food and learning
- Resilience to work in high-pressure environments

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised trade
- A nationally accredited qualification at Certificate III level
- Strong pathways to continue your study and enhance your career opportunities

Career opportunities:

- Commercial cook
- Chef

GROW YOUR CAREER

Take your career further with the:

- Certificate IV in Commercial Cookery

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 an apprenticeship. There may also be options available for you to study as a non-apprentice.

Apprenticeship

To be eligible for this course, you must:

- Be employed as an apprentice in the commercial cookery industry as evidenced by a letter of support from your employer
- Submit your Training Plan Proposal (TPP) with your application

Enquire today to talk through your options.

Non-apprenticeship

There are options available for you to study as a non-apprentice. Enquire today and one of our Apprenticeship and Traineeship team will help you understand any eligibility or entry requirements.

WORK PLACEMENT

Work placement is not a requirement of this course. However, a requirement of this course is that students complete 48 service periods.

Of these 48 service periods, 23 of them will be completed in a simulated industry environment with real paying customers on the TAFE campus. The remaining 25 service periods will need to be completed in industry, either in paid or voluntary employment.

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, we recommend that you have:

- Good communication skills
- Comfort working with numbers
- An interest in leading and working with others
- A passion for cooking
- The ability to work under pressure

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

Check the campus page for requirements to take this course as an apprenticeship

This course is also offered as a non-apprenticeship. Enquire today to discuss your eligibility.

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 successfully complete this course, you will need:

- you may be required to undertake connected theory classes via an online platform such as Microsoft Teams as well as practical skills and assessments at a TAFE College three day/s a week.

OTHER COURSE INFORMATION

Discover the skills you need, for the job you want at a [TAFE NSW Information Session](#).

INFORMATION SESSIONS

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

Date	Time	Location
Monday, 21 June 2021	10.00 am to 11.00 am	Kingswood Campus, Building H, Entree Training Restaurant
Tuesday, 22 June 2021	10.00 am to 11.00 am	Kingswood Campus, Building H, Entree Training Restaurant
Wednesday, 23 June 2021	10.00 am to 11.00 am	Kingswood Campus, Building H, Entree Training Restaurant
Thursday, 24 June 2021	10.00 am to 11.00 am	Kingswood Campus, Building H, Entree Training Restaurant
Monday, 21 June 2021	4.00 pm to 5.00 pm	Kingswood Campus, Building H, Entree Training Restaurant
Tuesday, 22 June 2021	4.00 pm to 5.00 pm	Kingswood Campus, Building H, Entree Training Restaurant
Wednesday, 23 June 2021	4.00 pm to 5.00 pm	Kingswood Campus, Building H, Entree Training Restaurant
Thursday, 24 June 2021	4.00 pm to 5.00 pm	Kingswood Campus, Building H, Entree Training Restaurant

STUDY COMMITMENT

This is a Part Time Day course. You will need to attend approximately 6.5 hours of class, over 1 day a week for 72 weeks. As well as the in-class component, you will need to complete approximately 3.0 hours of other study per week.

You may also be required to complete approximately 11.5 hours of additional study each week outside of class hours, including assessment/assignment preparation, and private study.

This is a blended delivery course that includes connected learning which is run over 18 months.

IS THIS COURSE RIGHT FOR YOU?

This course offering is designed for people who:

- pre-employment cohort of students seeking employment to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes, and coffee shops. 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.

You are required to attend one of the information sessions where you will be advised on course and uniform requirements, plus given your program.

SUGGESTED STUDY PATHWAYS:

TAFE NSW | RTO 90003 | CRICOS 00591E | HEP PRV12049

Information as of 17 Jan 2022

Upon successful completion of CIII in Commercial Cookery you may be eligible for course credit to study the following qualifications:

SIT40416 Cert IV in Hospitality

SIT40516 Cert IV Commercial Cookery

SIT50416 Diploma of Hospitality Management

EMPLOYMENT PATHWAYS:

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafs, and coffee shops.

SERVICES AND STUDY SUPPORT

There are additional learning and study tools available for this course, including:

- Aboriginal and/or Torres Strait Islander Student Support and Services
- Accessibility and Disability Services
- Personal Counselling
- Vocational Counselling
- Learning Support
- International Student Support
- Scholarships
- Multicultural Support

Detailed current information on these Support Services are made available to staff and students at TAFE NSW Student Services.

Additionally, every student is supported by a dedicated Student Services team at each campus location.

For more information about this course please contact Jody on 98651158

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)
- Smarthinking - after hours online study support service
- 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

The way you learn may change during your enrolment to ensure the best learning experience or to keep you safe as COVID-19 restrictions change, and some of our face to face classes may change to online or virtual classroom learning. Also, to ensure that we keep you safe while studying, we may modify our face to face classes to meet physical distancing requirements and increased cleaning on campus. If work placement and the demonstration of practical skills are requirements of your course, there may be a modification or delay in the planned timeframe due to COVID-19 impacts. Be assured, we'll keep you informed every step of the way.

This course is currently scheduled on Wednesday from 8.00 am to 3.30 pm. This timetable may change and will be confirmed by your teacher.

FEE DETAILS

SUBSIDISED PRICES

FIRST QUALIFICATION *
\$2,130.00

SUBSEQUENT QUALIFICATION
\$2,550.00

APPRENTICESHIP **
\$2,000.00

CONCESSION
\$240.00

NON-SUBSIDISED PRICE

FULL FEE
\$11,890.00

*If you are 35 years old or over and are looking for work you may be eligible for the mature age workers **Fee-Free** scholarship which will be verified at enrolment.

You may be eligible for the NSW Smart & Skilled **Fee-Free Apprenticeship which will be verified at enrolment

WHAT DO THESE PRICES MEAN?

First Qualification Fee

Applies to a student who does not already hold a post-school qualification from any tertiary sector (TAFE, private provider or University), and includes any vocational (certificates, Diplomas, Advanced Diplomas) and higher education (degree) qualifications achieved in Australia or overseas previously.

Subsequent Qualification Fee

Applies to a student who already holds one or more post-school qualifications from any tertiary sector (TAFE, private provider or University), and includes any vocational (certificates, Diplomas, Advanced Diplomas) and higher education (degree) qualifications achieved in Australia or overseas previously.

Apprenticeship Fee

Eligible apprentices are exempt from fees when undertaking an apprenticeship under the NSW Government's Fee Free Apprenticeship. For apprentices who are not eligible, apprenticeship qualification fees are capped at \$2,000.

For more information visit the [Fee Free Apprenticeships](#) page.

Traineeship Fee

Applies to a student undertaking a traineeship qualification under a traineeship pathway, with fees are capped at \$1,000.

For more information visit the [Apprenticeships and Traineeships](#) page.

Concession Fees

Applies to eligible disadvantaged students who receive a specified Commonwealth Government welfare benefit or allowance. Concession fees are discounted, with flat fees applied across a qualification level.

For more information on concessions and exemptions, visit the [Smart and Skilled Fee Exemption and Concessions](#) page

on the *Smart and Skilled* website.

For more information on Smart and Skilled funding, visit the [Smart and Skilled](#) page.

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:

- Tool Box \$325
- Uniform \$135
- Food Safety Supervisor Certificate \$30

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

UNIT CODE	UNIT DESCRIPTION
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

SITHCCC017	Handle and serve cheese
SITHCCC021	Prepare specialised food items
SITXINV001	Receive and store stock
SITXCOM002	Show social and cultural sensitivity

CAREER OPPORTUNITIES

Cook

NEXT STEPS

Need more information? Call our customer support team on 131 601 or [submit an enquiry](#)