



Certificate III in Commercial Cookery

SIT30816

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

DURATION
2 Years

ATTENDANCE
Part Time

DELIVERY
On campus

START DATE
Anytime

LOCATION
Kingscliff
Cudgen Road, Kingscliff

STUDY COMMITMENT
8 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 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 commercial cook after successful completion

OTHER COURSE INFORMATION

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

STUDY COMMITMENT

This is a part time, on campus course. You must attend approximately 8 hours of class. You may also be required to complete approximately 2 hours of additional study. This additional study could include private study, work placements and research.

The course will run 1 day a week for 2 years.

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

Australian Apprenticeships training can be on-the-job, off-the-job or a combination of both. TAFE NSW will negotiate your attendance and study pattern with you and your employer.

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

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 haven't 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:

- Shoes/Boots: \$60.00
- Chef Toolkit approximately: \$300.00
- Chef's (approximately \$80.00) uniform consisting of the following:
 - Chef Jacket Long sleeve white
 - Chef hat white semi disposable or skull cap
 - Chef pants traditional check
 - Chef apron knee length white
 - Chef buttons white
 - Chef neckerchief white

Students will need to apply to the NSW Food Authority and pay \$30.00 for their Food Safety Supervisors Certificate on successful completion of SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices.

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

Before you can start an apprenticeship, you first need to find an employer in the industry you're interested in that will support you through your studies. You and your employer should contact an Apprenticeship Network Provider (ANP) and tell them you're interested in studying at TAFE NSW.

The ANP will help you and your employer to complete a Training Contract. Once you have a Training Contract, we will help you, your employer and the ANP to complete a Training Plan Proposal. Once you have both these documents, the ANP will lodge them with State Training Services, who will provide further advice about next steps.

Find out more: https://www.training.nsw.gov.au/apprenticeships_traineeships/index.html

For further information or assistance, call 131 601.

UNITS

UNIT CODE	UNIT DESCRIPTION
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

NEXT STEPS

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