

COURSE CODE

SIT30916

COURSE

## Certificate III in Catering Operations

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 Catering Operations

National Course Code: SIT30916 | TAFE NSW Code: SIT30916-01V01-20PRK-004

Qualification Level	Certificate III
Study Type	Full Time
Course Start Date	Enquire Now
Hours Per Week	31.3
Duration	18 Weeks
Delivery Locations	Parkes
Course Fees	<p><b>Subsidised Prices</b>            First Qualification: \$2,130.00            Second Qualification: \$2,550.00            Traineeship: \$1,000.00            You may be eligible for the NSW Smart &amp; Skilled <b>Fee Free</b> Traineeship which will be verified at enrolment.            Concession: \$240.00</p> <p><b>Non-subsidised Prices</b>            Full Fee: \$9,790.00</p>
Course Features	Nationally Recognised Training Traineeship Allowed This training is subsidised by the NSW Government

## Course Description

This qualification reflects the role of individuals working in catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food 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 does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

This qualification provides a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cookchill production kitchens, and mobile catering businesses of varying size.

Possible job titles include:

catering assistant,

cook,

food service assistant.

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.

### **COURSE ENTRY REQUIREMENTS**

To successfully complete this course, you will need a traditional full chef's uniform with white jacket and white buttons, checked pants and enclosed shoes suitable for a commercial kitchen.

You will also need 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
- Vegetable peeler
- Pastry brush
- Sharpening steel.

There is no formalised work placement for this course.

## **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 full time course. You will need to attend approximately 20.7 hours of class, over 3 days a week, for 6 months. As well as the in-class component, you will need to complete approximately 10.6 hours of other study per week.

You may also be required to complete approximately 15 hours of additional study each week outside of class. These hours may include private study, research and assessment preparation.

### **IS THIS COURSE RIGHT FOR YOU?**

This is a great course to start your career in the food industry. This is a practical hands on course where you will be cooking each day while learning the fundamentals of food preparation and service. At the completion of the course you will be ready to work as an assistant in cafes, eateries, bistros, juice bars or fast food outlets. You can also move on to an apprenticeship or Certificate III in Commercial Cookery and receive credit for all of the units you have successfully completed.

### **SERVICES AND STUDY SUPPORT**

There are additional learning and study tools available for this course. Support services will be provided for any student that requires further assistance for progression through the course in learning support or other areas. If this may be a requirement for you, please speak to your teacher.

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

This course is currently scheduled on Tuesday, Wednesday and Thursday from 9.00am to 4.00pm. 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

There is no additional cost for this course however you will need to provide your chef uniform and tool kit. The information for these items will be provided to you from your teacher.

### 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
SITHCCC002	Prepare and present simple dishes
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean kitchen premises and equipment
SITXCOM002	Show social and cultural sensitivity
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
SITHCCC003	Prepare and present sandwiches
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC011	Use cookery skills effectively
SITHCCC017	Handle and serve cheese
SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB005	Prepare and serve espresso coffee
SITHPAT006	Produce desserts