

SIT30821 - CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS COURSE CODE - 03982K

Qualification Overview

This qualification reflects the role of 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.

Completion of this qualification contributes to recognition as a trade cook.

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

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

Work Placement

Work placement component has been implemented in this strategy to ensure work-based training for the unit SITHCCC043 Work effectively as a cook – for a total of 192 hours.

Who can enroll

Target group for this program will be international applicants over the age of 18 who wish to enter the hospitality industry as a commercial cook.

Entry Requirements

There are no formal prerequisites required for entry in the Certificate III of Commercial Cookery.

However, students entering this course at Winslow College must meet the following entry requirements:

English Language Requirement

Minimum IELTS score of 6.0 Or PTE score of 52 or Certificate IV in EAL or equivalent*. For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the Student handbook

OR

A minimum of two (2) years of study at an AQF Level 4 or higher completed in Australia

Academic Requirement

Satisfactory completion of Australian Year 12 or equivalent (for International Students–satisfactory completion of studies in applicant's home country equivalent to an Australian Year 12 qualification is required for entry into all qualifications);

Age Requirement

Students must be a minimum age of 18 years or above at the time of course commencement.

Pre-Training Review

All learners will undertake an initial skills assessment to determine suitability for the course and student needs.



Course Duration:

52 Weeks (Including 44 weeks of delivery and 8 weeks of break periods) Students will also need to complete work placement as part of their course.



Mode of Delivery:

- Face to face in the classroom.
- Practical face to face training will be provided in a commercial training kitchen.
- Simulated workplace environment
- Self-Study
- Work placement.



COURSE COST

AUD 12,250.00



LOCATION

Tenancy 1, Level 7, 440 Elizabeth Street Melbourne VIC 3000



TRAINING KITCHEN

17-21 Buckhurst St, South Melbourne VIC 3205

The review aims to identify their training needs through questions on previous education or training, the relevance of the course and relevant experience. Determination of course suitability and additional support (if any) will be made by a qualified assessor.

Language Literacy and Numeracy (LLN)

All students will be required to complete an LLN assessment prior to the commencement of the course. Winslow College uses the LLN robot platform for the assessment.



All reports, training supplements and recommendations are generated by the LLN Robot system after comparing the learner's ACSF spiky profile to the profile of this course.

Course Specific Requirement

- Students will need access to a kitchen toolkit which includes a chef's uniform, safety shoes, various knives and small equipment. This will be arranged and provided by Winslow College.
- Applicants will need to be physically able to carry out manual handling required to perform tasks involved while undergoing training. As part of this course students are expected to handle complex foods – e.g. cooking of various processed or raw meats, poultry, seafood's, dairy items and student must keep in mind of any religious or dietary barriers to handle such foods before enrolling in this course.

Hardware/Software requirements

For students to work on assessments, tasks and self-study all learners are expected to have access to a laptop or computer with Windows operating system and office application like Microsoft word at their own cost.

Where needed, Winslow College will provide access to computers/laptops, through an MoU setup with an external IT company.

Pathways from the qualification

Further Study Pathway

Students who complete this course may wish to continue their education into a range of Certificate IV qualifications, such as the SIT40521 Certificate IV in Kitchen Management.

Employment Outcomes

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

Note:

The elective units may change at college's discretion, if necessary.

Admission Process

For more information (including intake dates) please contact one of our friendly staff at contact@winslow.edu.au or call 1800 961 580

International Student Enrolment Form



Scan to

ACCESS THE LINK



NATIONALLY RECOGNISED
TRAINING



Australian
Qualifications
Framework

Course Structure

- ✓ 20 core units and
- ✓ 5 elective units

CORE UNITS

Unit Code	Unit Description
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITXFSA005	Use hygienic practices for food safety
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP009	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts
SITHCCC028	Prepare appetisers and salads
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock
SITHCCC031	Prepare vegetarian and vegan dishes
SITXWHS005	Participate in safe work practices

ELECTIVE UNITS

Unit Code	Unit Description
SITHCCC026	Package prepared foodstuffs
BSBSUS211	Participate in sustainable work practices
SITHCCC025	Prepare and present sandwiches
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC040	Prepare and serve cheese