

# KING'S INSTITUTE OF MANAGEMENT AND TECHNOLOGY



CRICOS Provider Code: 03105M

RTO Provider Code: 31766

## **SIT30813** *Certificate III in Commercial Cookery*

CRICOS Code 083152G

### COURSE STRUCTURE

#### DURATION

47 Weeks

- 41 weeks study plus 6 weeks holiday

#### QUALIFICATION

SIT30813 Certificate III in Commercial Cookery

#### CAREER OUTCOME

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support a team.

#### ENTRY REQUIREMENTS

For entry into the Certificate III in Commercial Cookery, candidates are required to be 18 years of age or older, to have satisfactory completion of primary and secondary education of approximately 12 years of duration and possess an English language proficiency of IELTS 5.5, TOEFL 530 or equivalent.

#### TUITION FEES

SIT30813 Certificate III in Commercial Cookery .....	AUD \$10,000
ENROLMENT FEES.....	AUD \$350
MATERIALS FEES .....	AUD \$1,000
<b>TOTAL COURSE FEE .....</b>	<b>AUD \$11,350</b>

## COURSE UNITS

UNIT CODE	UNIT OF COMPETENCY NAME	FIELD
BSBSUS201	Participate in environmentally sustainable work practices	Core
BSBWOR203	Work effectively with others	Core
HLTAID003	Provide first aid	Core
SITXFSA101	Use hygienic practices for food safety	Prerequisite* and Core
SITHCCC101	Use food preparation equipment*	Core
SITHCCC201	Produce dishes using basic methods of cookery *	Core
SITHCCC202	Produce appetisers and salads *	Core
SITHCCC203	Produce stocks, sauces and soups *	Core
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes *	Core
SITHCCC301	Produce poultry dishes *	Core
SITHCCC302	Produce seafood dishes *	Core
SITHCCC303	Produce meat dishes *	Core
SITHCCC307	Prepare food to meet special dietary requirements *	Core
SITHCCC308	Produce cakes, pastries and breads *	Core
SITHCCC309	Work effectively as a cook *	Core
SITHKOP101	Clean kitchen premises and equipment *	Core
SITHKOP302	Plan and cost basic menus	Core
SITHPAT306	Produce desserts *	Core
SITXFSA201	Participate in safe food handling practices	Core
SITXHRM301	Coach others in job skills	Core
SITXINV202	Maintain the quality of perishable items*	Core
SITXWHS101	Participate in safe work practices	Core
SITXINV201	Receive and store stock	Elective
SITXCOM401	Manage conflict	Elective
SITXMGT401	Monitor work operations	Elective

*Note: SITXFSA101 Use hygienic practices for food safety is prerequisite for the \*units*

## LEARNING OUTCOMES

Learning outcomes include:

- Monitor Workplace Health and Safety (WHS) policies, procedures and programs in the relevant work area to meet legislative requirements
- Create strategies for better performance management and improved productivity and profits
- Manage the ongoing relationship with a customer
- Use and understand the accounting terminology and financial statements
- Be an effective and proactive member of an innovative team
- Use spread sheet software to complete business tasks and to produce complex document
- Determine individual and team development needs and facilitate the development of the work group
- Design and develop business documents using complex technical features of word processing software
- Identify risks and to apply established risk management processes
- Analyse the workplace in relation to the environmentally sustainable work practices and to implement improvements and monitor their effectiveness