



KING'S INSTITUTE OF MANAGEMENT & TECHNOLOGY



SIT30816 Certificate III in Commercial Cookery

CRICOS Code 093149J

Course Description

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.

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

Qualification

Students successfully completing the course will receive the nationally recognised; SIT30816 Certificate III in Commercial Cookery.

Course Duration

This course is offered full time over 52 weeks including holidays on a full time basis.

Contact Hours

20 hours per week for 46 weeks.

*Additionally, students are expected to do at least **10 hours** of individual study per week not limited to research, learning activities and assessment activities utilising the facilities and resources available at KIMT*

Tuition Fee

AUD \$15,404

Fees and Charges are subject to change without prior notice. OSHC Fee and Material Fee will be charged extra.

Please refer to Student Handbook on the KIMT Website (www.kimt.edu.au) for itemised list of other costs (as applicable), and estimated living cost in Australia.

Training Location

• 74 Annerley Road Woolloongabba, Queensland, 4102 AUSTRALIA
(Classes as per scheduled timetable)

kimt.edu.au

Please note about Role of Agents in Recruiting Students: Prospective students may contact King's Institute of Management and Technology (KIMT) directly, or the contact may be through an Agent. In all cases the student is provided with all relevant information by KIMT and the complete enrolment process is conducted by KIMT. Where an Agent is involved, the Agent's sole role is to introduce the student to KIMT. The Agent has no role or responsibility in determining the student's eligibility for the relevant qualification or in advising the student on the most suitable course for the student to undertake. If you have any question regarding this, please email at: admissions@kimt.edu.au immediately.

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Hospitality

CRICOS Code 093149J

Entry Requirements

The Training Package does not specify any entry requirements for this qualification course.

Age Requirements

KIMT has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements

To gain entry to this course, applicants should have successfully completed home country equivalent qualification to:

- Australian Year 11 or higher for entry to Certificate III and IV level course

English Language Requirements

All International Students applying for courses at KIMT must have a minimum English Language proficiency level of one of the below:

You should qualify in ANY ONE (1) of the following:

- IELTS overall band of 5.5 or equivalent;
- TOEFL iBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
- Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
- OET score band Pass equivalent or above;
- Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
- Completion of a full time Certificate III level course or above in Australia;
- English as the first language;
- Satisfactory completion of the EAL course or ELICOS course at the appropriate level; OR
- Any other form of assessment or test that satisfies the Institution.

Teaching Method

This program is delivered in a classroom based environment and also a simulated work place environment if applicable. The delivery may include face to face teaching, lectures, discussions, workshop activities, field trips, research; computer based tasks, home based learning activities, group works, supervised practical sessions.

Assessments

Assessments comprise of written and/or oral questions, project works including observation, demonstration and role plays.

Course Structure

Units of Competency

Student must complete 25 units including 21 core & 4 elective units listed below:

Code	Title
Core Units	
• 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, egg 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

Elective Units*

- SITXCCS006 Provide service to customers
- SITXINV001 Receive and store stock
- SITXINV003 Purchase goods
- SITXWHS002 Identify hazards, assess and control safety risks

**Elective units may change dependent on industry advice.*

kimt.edu.au

KING'S INSTITUTE OF MANAGEMENT AND TECHNOLOGY PTY LTD
74 Annerley Road Woolloongabba, Queensland, 4102 AUSTRALIA
Ph 07 3392 2920 | E admissions@kimt.edu.au

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