SIT30816 Certificaté III in Commercial Cookery

Hospitality

SIT30816 Certificate III in Commercial Cookery

Qualification
Students successfully completing the course will receive the Nationally Recognised SIT30816 Certificate III in Commercial Cookery qualification.

Course Duration
This course is offered full time over one year or 52 weeks including holidays on a full time basis.

Contact Hours
20 hours per week for 40 weeks.

Additionally, students are expected 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 AITT.

Tuition Fee
$15,000

Fees and Charges are subject to change with prior notice. Material Fee will be charged extra.

Training Location
- Level 3, 475-485 Flinders Lane, Melbourne, VIC 3000
  (Classes as per scheduled timetable)

- Ground floor, 475-485 Flinders Lane, Melbourne, VIC 3000
  (AITT Commercial Training Kitchen)

Operational Commercial Kitchen & Restaurant
Four8Five(Café/Bar/Dining) is located at Ground Floor, 475-485 Flinders Lane, Melbourne, VIC 3000

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.

aitt.vic.edu.au
Entry Requirements
The Training Package does not specify any entry requirements for this qualification course.

Age Requirements
AITT 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 to an Australian Year 11 qualification.

For further information refer to the Equivalent Qualifications on the Victorian Curriculum and Assessment Authority (VCAA) website: http://www.vcaa.vic.edu.au/Pages/vce/vcerecognition/equiquals/equivyr11.aspx

English Language Requirements
All International Students applying for courses at AITT 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 studies in Australia towards a Certificate III level course or above;
• English as the first language;
• Satisfactory completion of the EAL course OR
• Any other form of test which satisfies the Institution.

Teaching Method
Teaching is conducted in the classroom as well as in the training kitchen servicing customers (simulated industry environment). The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Students undertaking this course will also have access to commercial kitchen (Café/Bar/Dining) at Ground Floor, 475-485 Flinders Lane, Melbourne, VIC 3000.

Assessments
Assessments comprise of written assignments, tests, projects, case studies, skills demonstration and practicals. Skills will be assessed in the operational commercial training kitchen servicing customers at Ground Floor, 475-485 Flinders Lane, Melbourne, VIC 3000.

Course Structure
Units of Competency
(25 Units including 21 core & 4 elective units)

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
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<tbody>
<tr>
<td>Core Units</td>
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<tr>
<td>• BSBSUS201  Participate in environmentally sustainable work practices</td>
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<td>• BSBWOR203  Work effectively with others</td>
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<tr>
<td>• SITHCCC001  Use food preparation equipment*</td>
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<td>• SITHCCC005  Prepare dishes using basic methods of cookery*</td>
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<tr>
<td>• SITHCCC006  Prepare appetisers and salads*</td>
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<td>• SITHCCC007  Prepare stocks, sauces and soups*</td>
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<tr>
<td>• SITHCCC008  Prepare vegetable, fruit, egg and farinaceous dishes*</td>
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<td>• SITHCCC012  Prepare poultry dishes*</td>
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<tr>
<td>• SITHCCC013  Prepare seafood dishes*</td>
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<tr>
<td>• SITHCCC014  Prepare meat dishes*</td>
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<tr>
<td>• SITHCCC018  Prepare food to meet special dietary requirements*</td>
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<tr>
<td>• SITHCCC019  Produce cakes, pastries and breads*</td>
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<td>• SITHCCC020  Work effectively as a cook*</td>
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<td>• SITHKOP001  Clean kitchen premises and equipment*</td>
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<td>• SITHKOP002  Plan and cost basic menus</td>
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<td>• SITHPATO06  Produce desserts*</td>
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<td>• SITXSA001  Use hygienic practices for food safety</td>
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<td>• SITXSA002  Participate in safe food handling practices</td>
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<td>• SITXHRM001  Coach others in job skills</td>
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<td>• SITXINV002  Maintain the quality of perishable items*</td>
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<td>• SITXWHS001  Participate in safe work practices</td>
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Elective Units
• SITHIND002  Source and use information on the hospitality industry
• SITHCCC015  Produce and serve food for buffets*
• SITXINV003  Purchase goods
• SITXINV001  Receive and store stock

(*Prerequisite unit is SITXSA001 Use hygienic practices for food safety)