

## Certificate III in Commercial Cookery

Taking steps to becoming a chef in our modern world of dining is not only a way to express your passion through food, but is an enjoyable and dynamic career path. This Certificate introduces you to planning, preparing, cooking and presenting a wide variety of food styles.



SIT30816

# Certificate III in Commercial Cookery

## Course structure - 25 units (21 core & 4 elective):

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.



### 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 Produce stocks, sauces and soups\*
- SITHCCC008 Produce vegetable, fruit, egg and farinaceous dishes\*
- SITHCCC012 Produce Poultry dishes\*
- SITHCCC013 Produce seafood dishes\*
- SITHCCC014 Produce 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
- HLTAID003 Provide First Aid
- BSBCMM201 Communicate in the workplace
- SITHASC001 Prepare dishes using basic methods of Asian Cookery\*

Units marked with \* should have SITXFSA001 completed prior to the start of the unit.

**This course is delivered through an Australian Apprenticeship program.**

**Content is delivered through a blended delivery of classroom, On and off the Job assessment.**

### Cost:

Fee for Service: \$9500

### Student contribution:

\$1.60 per nominal hour

## WANT TO KNOW MORE?

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### Entry requirements:

No entry requirements.