



SIT30821
CERTIFICATE III IN
COMMERCIAL
COOKERY
CRICOS COURSE CODE: 109912K

Enroll today: www.pioneercollege.edu.au

About us

Pioneer College is a quality and innovative education institute located in Perth, Western Australia. It offers a range of courses that are geared towards providing the skills and knowledge which are in great demand to the commerce and industry of the global economy and assist international students in making the informed and the right decision regarding the choice of a study course.

About this qualification

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

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

Why Choose Us?

Being passionate about education, Pioneer College believes that every international student should have access to high-quality vocational education and training that assists them to make progress in their careers development and aspirations. Other reasons include:

- 📍 Convenient Location
- 📍 Vocational Pathways
- 📍 Nationally Accepted Courses
- 📍 Subject Matter Experts
- 📍 Industry Current Trainers and Assessors

ENTRY REQUIREMENTS

- ▶ IELTS 5.0 or higher with a minimum score of 5.0 in each band or Equivalent (e.g., TOEFL, ISLPR, CSWE, General English, EAP) English language test scores
- ▶ Year 10 or equivalent high school certificate
- ▶ Complete a Language, Literacy and Numeracy (LLN) Assessment
- ▶ Must be 18 years of age on commencement

COURSE OVERVIEW

- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031* Prepare vegetarian and vegan 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
- SITHKOP010 Plan and cost recipes
- SITHPAT016* Produce desserts
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
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- SITXHRM007 Coach others in jobs skills
- SITXINV006* Receive, store and maintain stock
- SITXWHS005 Participate in Safe Work Practices

ELECTIVES

- SITHCCC026* Package prepared foodstuffs
- SITHCCC039* Produce pates and terrines
- SITHCCC044* Prepare specialised food items
- BSBSUS211 Participate in sustainable work practices
- SITXCOM007 Show social and cultural sensitivity

COURSE DURATION

This qualification is delivered over a period of one (1) year.

52 Weeks of Course duration consisting of:

- 30 Weeks of scheduled study/tuition
- 10 weeks of work-based training
- 12 Weeks of scheduled breaks/course completion

20 Scheduled face to face contact hours per week

COURSE FEES

Tuition Fee: A\$ 12,000

Material Fee: A\$ 1,500

RECOGNITION OF PRIOR LEARNING (RPL) & CREDIT TRANSFER (CT)

Recognition of Prior Learning (RPL) is available to students who have prior skills, knowledge and experience or Credit Transfer with Units of competency from formal study or training in the relevant area. RPL may reduce the duration of your study course.

RESOURCES

The following learning and assessment resources are available to the students attending this course:

- 🔗 Student Learner Guide
- 🔗 Student Assessment Pack
- 🔗 E-learning resources

FUTURE STUDIES

After successfully completing SIT30821 Certificate III in Commercial Cookery, individuals could progress to SIT40521 Certificate IV in Kitchen Management, ST40616 Certificate IV in Catering Operations or SIT40716 Certificate IV in Patisserie.

DELIVERY INFORMATION

INTAKE

Start of each term, 4 Intakes/ yearly

STUDY MODE

Face-to-face classroom-based learning using a variety of delivery methods and learning resources. The Certificate 3 in Commercial Cookery has a blended training delivery whereby students will learn theory as well as the practical skills needed to cook and serve and present food to customers. In term 4, students are required to complete a 200 hours of work-based training where they will prepare, cook and present a variety of dishes including breakfast, lunch, dinner and special function during 48 service. These activities will be assessed to fulfill comprehensive course requirements.

VOLUME OF LEARNING

Amount of Training: 760 Hours

Amount of Assessment: 460 Hours

The course duration is one (1) year. Accordingly, both the duration and the hours are consistent with the target audience profile as per the rationale provided under amount of training.