



AUSTRALIAN INSTITUTE OF TECHNICAL TRAINING

SIT30816 Certificate III in Commercial Cookery

Hospitality

CRICOS Course Code 093891A



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.



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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/equivalals/equiv-yr11.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)

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	
• 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 SITXFSA001 Use hygienic practices for food safety)

aitt.vic.edu.au

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