



Apprenticeships and traineeships

SIT30816

Certificate III in Commercial Cookery



Aurora
TRAINING INSTITUTE



12 – 36 months



On the Job Delivery



Co-Contribution Fee



Proud to be a Queensland Government subsidised training provider

Do you have a passion for food and a knack for cooking with a bit of creative flair?

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. Australia is a leisure destination, and where the tourism industry is strong, so too is the demand for Cooks.

The SIT30816 - Certificate III in Commercial Cookery introduces you to planning, preparing, cooking and presenting a wide variety of food styles. Embrace this rewarding occupation and use it as an outlet for personal touches and creativity through the use of food.

Course Delivery

The SIT30816 - Certificate III in Commercial Cookery is delivered over 12 - 36 months. Trainers will deliver training on the job with regular workplace visits.

Eligibility Criteria

To be eligible to receive subsidised training under the User Choice program you must:

- ✓ Be employed in an approved apprenticeship or traineeship
- ✓ Have entered a training contract for a qualification funded by the government
- ✓ Have selected a training provider that is a pre-qualified supplier a government-approved training provider such as Aurora Training Institute.

Career Pathways



Qualified Cook

LET'S GET SOCIAL



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Course Requirements

To achieve a SIT30816 - Certificate III in Commercial Cookery, 25 units must be completed including all 21 core units and 4 elective units.

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: Select 4 elective units

BSBCMM201	Communicate in the workplace
BSBITU306	Design and produce business documents
SITHCCC002	Prepare and present simple dishes *
SITHCCC003	Prepare and present sandwiches *
SITHIND002	Source and use information on the hospitality industry
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITXCCS006	Provide service to customers
SITXINV001	Receive and store stock



To successfully complete SITHCCC020 48 complete food service periods must be completed.

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

User Choice Program

Under the User Choice program, the Queensland Government provides a public funding contribution towards the cost of training for eligible Queensland apprentices and trainees.

Aurora Training Institute is a Skills Assure Supplier under this program for the delivery of this Certificate III qualification as a traineeship pathway for new and existing employees.

Students have only one opportunity for funding as an apprentice or trainee under the User Choice Program. Apprenticeships and traineeships completed whilst attending school are not counted.

For more information on the User Choice program visit the [Queensland Government](http://www.queensland.gov.au) website at www.desbt.qld.gov.au/training.

Co-Contribution Fee

The Co-Contribution Fee under the User Choice program is dependent on the elective choice. Fees are paid at a rate of \$1.60 per nominal hour. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

The contribution fee may be paid on behalf of the student by their employer or a third party unrelated to Aurora Training Institute.