



SCHOOL-BASED APPRENTICESHIPS AND TRAINEESHIPS

# SIT30821 - Certificate III in Commercial Cookery

## Course Overview

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

The SIT30821 - Certificate III in Commercial Cookery introduces you to a range of cookery skills such as planning, preparing, cooking and presenting a wide variety of food and menu items.

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

## Course Delivery

The SIT30821 - Certificate III in Commercial Cookery is delivered over 12-36 months. Trainers will deliver training at school and/or on the job with regular workplace visits.

## Entry Requirements

- ✔ School Principal or authorised representative, must support and give approval for the SAT
- ✔ Some training and/or work must take place during school hours
- ✔ The employer, student and parent (if applicable and appropriate) must commit to the minimum paid work requirements
- ✔ The consent of the parent of guardian (if applicable and appropriate) is required where the student is under the age of 18

## Eligibility Criteria

- ✔ Student currently attending school (Years 10, 11 or 12)
- ✔ Student progressing towards the attainment of a QCE or equivalent and a vocational qualification

## AT A GLANCE



12-36 Months



On-The-Job  
Delivery



Up to 2 credits  
towards QCE

## CAREER OPPORTUNITIES

- Qualified Cook
- Commercial Cook
- Head Chef
- Sous Chef
- Banquet Cook
- Café Cook
- Bistro Cook





## Course Requirements

To achieve a SIT30821 - Certificate III in Commercial Cookery, 25 units must be completed including 20 core units and 5 elective units.

### Core Units

<b>SITHCCC023</b>	Use food preparation equipment *	<b>SITHCCC042</b>	Prepare food to meet special dietary requirements **
<b>SITHCCC027</b>	Prepare dishes using basic methods of cookery *	<b>SITHCCC043</b>	Work effectively as a cook ** #
<b>SITHCCC028</b>	Prepare appetisers and salads *	<b>SITHKOP009</b>	Clean kitchen premises and equipment *
<b>SITHCCC029</b>	Prepare stocks, sauces and soups *	<b>SITHKOP010</b>	Plan and cost recipes
<b>SITHCCC030</b>	Prepare vegetable, fruit, eggs and farinaceous dishes **	<b>SITHPAT016</b>	Produce desserts *
<b>SITHCCC031</b>	Prepare vegetarian and vegan dishes **	<b>SITXFSA005</b>	Use hygienic practices for food safety
<b>SITHCCC035</b>	Prepare poultry dishes **	<b>SITXFSA006</b>	Participate in safe food handling practices
<b>SITHCCC036</b>	Prepare meat dishes **	<b>SITXHRM007</b>	Coach others in job skills
<b>SITHCCC037</b>	Prepare seafood dishes **	<b>SITXINV006</b>	Receive, store and maintain stock *
<b>SITHCCC041</b>	Produce cakes, pastries and breads *	<b>SITXWHS005</b>	Participate in safe work practices

### Mandatory Elective Units (3 Units)

<b>SITHCCC025</b>	Prepare and present sandwiches *
<b>SITHCCC026</b>	Package prepared foodstuffs *
<b>SITHCCC040</b>	Prepare and serve cheese *

### Elective Units (2 Units)

<b>SITXCCS014</b>	Provide service to customers
<b>SITXCOM007</b>	Show social and cultural sensitivity
<b>SITXINV007</b>	Purchase goods

\* Prerequisite is SITXFSA005 - Use hygienic practices for food safety

\*\* Prerequisites are SITXFSA005 - Use hygienic practices for food safety and SITHCCC027 - Prepare dishes using basic methods of cookery

# Students are required to complete 48 service periods

## 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 website at <https://desbt.qld.gov.au/training/training-careers/incentives/userchoice>.

## Co-Contribution Fee

When studying a School-based apprenticeship or traineeship you are exempt from paying co-contribution fees under the User Choice program whilst still at school but may be required to pay fees if the training contract is converted to full-time or part-time. Aurora Training Institute may advise you if exemptions apply.

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.