

SIT30821 -**Certificate III in Commercial Cookery**

Course Overview

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

Taking steps towards becoming a chef is not only a way to express your passion through food, but is an enjoyable and rewarding career path.

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

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 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; and
- Have entered a training contract for a qualification funded by the government; and
- Have selected a training provider that is a government-approved training provider (Skills Assure supplier) such as Aurora Training Institute.

AT A GLANCE



12-36 Months



On-The-Job Delivery



Co-Contribution Fee

CAREER OPPORTUNITIES

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



NATIONALLY RECOGNISED



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

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

Mandatory Elective Units (3 Units)

SITHCC025	Prepare and present sandwiches *	SITXCCS014	Provide service to customers
SITHCC026	Package prepared foodstuffs *	SITXCOM007	Show social and cultural sensitivity
SITHCCC040	Prepare and serve cheese *	SITXINV007	Purchase goods

Elective Units (2 Units)

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

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.

^{*} 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