

CERTIFICATE III (INTERNATIONAL)

SIT30821 - Certificate III

in Commercial Cookery

AT A GLANCE



40 Weeks



Classroom



\$15,500
(plus a \$200 resource fee)

Course Overview

Do you have a passion for food and a flair for cooking? The SIT30821 Certificate III in Commercial Cookery reflects the role of cooks who work under supervision in commercial kitchen environments where the food service function requires organisational skills and the application of a broad range of cookery techniques.

In this qualification, you will learn to plan, prepare, cook and present a variety of dishes, from stocks, sauces and soups to meats, seafood, vegetarian and vegan meals, pastries and breads. You'll also develop essential skills in food safety and hygiene, kitchen operations, stock control and recipe costing. This is an exciting and rewarding path where your creativity and passion for food thrive in the dynamic hospitality industry.

Entry Requirements

Aurora Training Institute has additional admission requirements

1. International students are required to have reading, writing and comprehension skills equivalent to Year 10 pass level to successfully complete the Certificate level courses.
2. International students must be at least 18 years old to enrol with Aurora.
3. International students must provide evidence of meeting the minimum English proficiency requirements.
4. Aurora requires an IELTS 6.0 with no band less than 5, or equivalent.

If you have any questions, contact us on 1300 936 864.

**For more information on our current fees and charges, please refer to our International Fee Schedule.*

**For more information
scan here**





Course Delivery

The SIT30821 - Certificate III in Commercial Cookery is delivered in a face-to-face classroom environment over 40 weeks, including 8 weeks of holiday breaks. For more details, please refer to the intake timetable.

Course Requirements

To achieve a SIT30821 - Certificate III in Commercial Cookery, 25 units must be completed including 20 core units, 5 elective units, and 48 completed service periods in a commercial kitchen.

Core Units

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

Elective Units

SITXCCS014	Provide service to customers
SITHCCC025*	Prepare and present sandwiches
SITHCCC026*	Package prepared foodstuffs
SITXINV007	Purchase goods
SITHCCC040*	Prepare and serve cheese

1. SITXFSA005 is a prerequisite for all units with an asterisk *
2. SITHCCC027 & SITXFSA005 are prerequisites for all units with two asterisks **
3. # SITHCCC043 requires 48 service periods to be completed.

