

# SIT30821

## CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS CODE : 109804C



ALTEC College



### COURSE OVERVIEW

This qualification reflects the role of 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.

Completion of this qualification contributes to recognition as a trade cook.

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



**Campus Location**  
Melbourne (VIC)



**Kitchen Campus Location**  
North Melbourne (VIC)



**Course Duration**  
52 weeks  
(Including Holiday)



**Contact Hours**  
40 contact weeks  
(20 hours per week)



**Tuition Fee:**

<https://www.altec.edu.au/altec-student-fee/>

### ENTRY REQUIREMENTS

- ✓ Completion of Year 12 or equivalent
- ✓ International: IELTS 5.5 with a minimum 5.0 in each band, or equivalent TOEFL iBt 46, TOEFL PBT 527, or PTE 42
- ✓ At least 18 years of age at the commencement of the course

WWW.ALTEC.EDU.AU | ADMISSIONS@ALTEC.EDU.AU | CALL : 03 9529 1783 OR 0426 238 082

Melbourne Campus : Level 8, 620 Bourke Street, Melbourne VIC 3000 | North Melbourne Campus : Unit 7, 63-71 Boundary Road, North Melbourne VIC 3051

Pass Global Pty Ltd. Trading as ALTEC College | ABN: 84 110 641 239 | ACN: 110 641 239 | RTO No: 22034 | CRICOS Code: 02926D

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### COURSE STRUCTURE Students must complete all the required units to attain this qualification

UNIT CODE	TITLE	TYPE
SITXFSA005	Use hygienic practices for food safety (Pre-Req unit)	Core
SITHCCC027*	Prepare dishes using basic methods of cookery (Pre-Req unit)*	Core
SITXWHS005	Participate in safe work practices	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXHRM007	Coach others in job skills	Core
SITHCCC023*	Use food preparation equipment*	Core
SITHKOP009*	Clean kitchen premises and equipment*	Core
SITHCCC028*	Prepare appetisers and salads*	Core
SITXINV006*	Receive, store and maintain stock*	Core
SITHCCC029*	Prepare stocks, sauces and soups*	Core
SITHCCC030**	Prepare vegetable, fruit, eggs and farinaceous dishes**	Core
SITHCCC031**	Prepare vegetarian & vegan dishes**	Core

UNIT CODE	TITLE	TYPE
SITHCCC036**	Prepare meat dishes**	Core
SITHCCC043**	Work effectively as a cook (WBT unit)**	Core
SITHCCC041*	Produce cakes, pastries and breads*	Core
SITHPAT016*	Produce desserts*	Core
SITHCCC035**	Prepare poultry dishes**	Core
SITHCCC037**	Prepare sea food dishes**	Core
SITHCCC042**	Prepare food to meet special dietary requirements**	Core
SITHKOP010	Plan and cost recipes	Core
BSBSUS211	Participate in sustainable work practices	Elective
SITXCOM007	Show social and cultural sensitivity	Elective
SITHCCC040*	Prepare and serve cheese*	Elective
SITHCCC026*	Package prepared foodstuffs*	Elective
SITHCCC038**	Prepare and serve food for buffets**	Elective

All (\*) marked units have SITXFSA005 as a pre-requisite unit.

All (\*\*) marked units have SITXFSA005 & SITHCCC027 as pre-requisite units.

### WBT PLACEMENT

This course has work placement requirements within unit SITHCCC043 Work effectively as a cook; i.e., some of the tasks and activities may need to be completed in an actual workplace. Where work placement applies, ALTEC College shall provide work placement to students for a one-time student cost of \$1,500 for the duration of the course. Students will also have an option to arrange their own placement, in which case, the placement fee will not be payable.

The placement fee is not a pre-paid fee and will only be charged once the students has provided a written request to ALTEC College. Students may choose between host organisations where more than one options are available. Students will further be informed during the orientation session. ALTEC College shall assist the students and provide all the required documents and support including referrals, induction, work placement contract, log book,

### PRE-ENROLMENT & NEEDS ANALYSIS

As per our Admission and Enrolment Policy and Procedure, ALTEC College conducts pre-enrolment Client Needs Analysis to determine course suitability, existing skills and knowledge and an early detection of any learning needs. A pre-enrolment interview may also be conducted.

RPL and credit transfer opportunities are provided at the time of enrolment, and an option for students to apply during their studies.

### ACADEMIC PATHWAYS

#### Pathways from the qualification

- ✔ SIT40521 Certificate IV in Kitchen Management