



SIT30816 – Certificate III in Commercial Cookery (Resource Material)

| Unit Code | Unit Code and Title | Resources |
|------------|---|-----------------------------|
| SITXFSA001 | Use hygienic practices for food safety (Pre-Requisite Unit) | Training Resource Solutions |
| SITXFSA002 | Participate in safe food handling practices | Training Resource Solutions |
| SITHCCC001 | Use food preparation equipment * | Training Resource Solutions |
| SITHKOP001 | Clean kitchen premises and equipment * | Training Resource Solutions |
| SITXINV002 | Maintain the quality of perishable items * | Training Resource Solutions |
| SITHCCC005 | Prepare dishes using basic methods of cookery* | Training Resource Solutions |
| SITHKOP004 | Develop menus for special dietary requirements | Training Resource Solutions |
| SITXINV004 | Control stock | Training Resource Solutions |
| SITHCCC007 | Prepare stocks, sauces and soups* | Training Resource Solutions |
| SITHCCC019 | Produce cakes, pastries and breads* | Training Resource Solutions |
| SITHCCC006 | Prepare appetisers and salads* | Training Resource Solutions |
| SITHPAT006 | Produce desserts * | Training Resource Solutions |
| SITHCCC014 | Prepare meat dishes* | Training Resource Solutions |
| SITHCCC008 | Prepare vegetable, fruit, eggs and farinaceous dishes* | Training Resource Solutions |
| SITHCCC018 | Prepare food to meet special dietary requirements* | Training Resource Solutions |
| SITHCCC012 | Prepare poultry dishes * | Training Resource Solutions |
| SITHCCC013 | Prepare seafood dishes* | Training Resource Solutions |
| SITXHRM001 | Coach others in job skills | Training Resource Solutions |
| SITHIND002 | Source and use information on the hospitality industry | Training Resource Solutions |
| SITHKOP002 | Plan and cost basic menus | Training Resource Solutions |
| BSBSUS201 | Participate in environmentally sustainable work practices | Training Resource Solutions |
| SITXCOM002 | Show social and cultural sensitivity | Training Resource Solutions |
| SITXWHS001 | Participate in safe work practices | Training Resource Solutions |
| BSBWOR203 | Work effectively with others | Training Resource Solutions |
| SITHCCC020 | Work effectively as a cook* | Training Resource Solutions |