

Certificate III in Commercial Cookery

National Course Code: SIT30821
CRICOS Course Code: 109859K

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GEN INSTITUTE

National Provider Code : 41126 | CRICOS : 03572F

Certificate III in Commercial Cookery

Nationally Recognised Training

National Course Code: SIT30821

CRICOS Course Code: 109859K

Delivery Mode: Face to Face

Campuses: Practical 236-238 Union Road Ascot vale, Vic

Qualification Description

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.

Entry Requirements

- Must be at least 18 years of age or over at the time of commencement of the course.
- Completed Year 12 (Australian) or equivalent.
- International students must meet Student Visa requirements and provide evidence of English language proficiency with a minimum score of IELTS 6.0 or equivalent or study minimum of 6 weeks of upper intermediate level ELICOS at at approved ELT centre.
- Prospective students seeking for enrolment at Gen Institute will have to successfully complete a placement test at the required ACSF level of qualification that provides Gen Institute insight into student's capability and helps it make a decision on whether the student possess sufficient LLN skills to pursue the qualification they are looking to be enrolled in.

Physical Requirements

Students who participate in this course will need the physical capability to lift and carry heavy pots; have unrestricted use of both hands to use kitchen tools and equipment efficiently and be able to stand up in a kitchen all day.

Safety Requirement

Every student is required to wear Personal Protection Equipment (PPE): safety boots and Chef uniform at every training session/practical demonstration session.

Resource Requirements

- PC/Laptop or Tablet
- Speakers/Headphones and a Microphone
- A web camera
- Microsoft Office
- PDF Reader

Course Duration

Total duration for this qualification is 52 weeks (including 10 Weeks Holidays) on a full-time basis for 20 hours per week face to face. Students need to gain competency in 25 units (20 core units and 5 elective units) to successfully complete this course.

Work Based Training

Students are required to complete a minimum of 48 food service periods of 4 hours each organising, preparing and cooking a variety of food items in a commercial kitchen to meet the qualification requirements of SIT30816 Certificate III in Commercial Cookery.

Students will have the option to arrange the WBT placement from Gen Institute by paying separate WBT Fees. WBT Fees will be charged separately, and WBT fee payment plan will be made available at the time of admission.

Course Structure

Competency Code	Competency Name	Core/Elective
SITXFSA005	Use hygienic practices for food safety	Core
SITHCCC023*	Use food preparation equipment	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXINV006*	Receive, store and maintain stock	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHKOP009*	Clean kitchen premises and equipment	Core
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC039*	Produce pates and terrines	Elective
SITXWHS005	Participate in safe work practices	Core
SITHCCC025*	Prepare and present sandwiches	Elective
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC043*	Work effectively as a cook	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHPAT016*	Produce desserts	Core
SITHASC025*	Prepare Asian rice and noodles	Elective
SITHKOP010	Plan and cost recipes	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITXHRM007	Coach others in job skills	Core
SITXWHS006	Identify hazards, assess and control safety risks	Elective

* HAS A PREREQUISITE UNIT SITXFSA005 Use hygienic practices for food safety

Fees

Enrolment Fees – Non-Refundable AUD $500.00 Per Student
Tuition Fees - Certificate III in Commercial Cookery AUD $15000.00
Material Fee - Certificate III in Commercial Cookery AUD $2000

Course fee and itemized fee details are available on http://gen.edu.au/fees-and-charges/ Payment plan option is available to students. All fees are subject to change at any time.

Recognition of Prior Learning and Credit Transfer

Learners with prior learning and work experience can apply for Recognition of Prior Learning (RPL). Learners who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer.

Teaching and Assessment Methods

Teaching is conducted in the classroom as well as in the commercial kitchen settings when required to simulate real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Assessments comprise of

- Demonstrations
- Written Questions Answers
- Case Studies
- Projects



Note – Information, Policies and Procedures, Fees and Charges
Students have access to all our policies and procedures available on our website http://gen.edu.au
Students are advised to read these prior to enrolment in addition to the information contained in this brochure.
Please read this Information in Combination with the Pre-Enrolment Information Brochure.

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