

Hospitality



Certificate III in Commercial Cookery SIT30812

A total of 4 units of credit – Preliminary and HSC

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Job roles

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

Possible job title includes:

- Chef
- Cook

Competency Based Assessment

This is a competency based course. This means that students work to develop the competencies, skills and knowledge described in each unit of competency. To be assessed as competent a student must demonstrate to a qualified assessor that they can effectively carry out the various tasks and combinations of tasks listed to the standard required in a hospitality environment. There is no mark awarded in competency-based assessment. Students are assessed as either 'competent' or 'not yet competent'. Students will be progressively assessed as 'competent' or 'not yet competent' in individual units of competency. When a student achieves a unit of competency it is signed off and recorded by the assessor. Competency based assessment determines the vocational qualification that a student will receive

Core Units

BSBSUS201A	Participate in environmentally sustainable work practices
BSBWOR203B	Work effectively with others
HLTFA311A	Apply first aid
SITHCCC101	Use food preparation equipment *
SITHCCC201	Produce dishes using basic methods of cookery *
SITHCCC202	Produce appetisers and salads *
SITHCCC203	Produce stocks, sauces and soups *
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes *
SITHCCC301	Produce poultry dishes *
SITHCCC302	Produce seafood dishes *
SITHCCC303	Produce meat dishes *
SITHCCC307	Prepare food to meet special dietary requirements *
SITHCCC308	Produce cakes, pastries and breads *
SITHCCC309	Work effectively as a cook *
SITHKOP101	Clean kitchen premises and equipment *
SITHKOP302	Plan and cost basic menus
SITHPAT306	Produce desserts *
SITXFSA101	Use hygienic practices for food safety
SITXFSA201	Participate in safe food handling practices
SITXHRM301	Coach others in job skills
SITXINV202	Maintain the quality of perishable supplies *
SITXWHS101	Participate in safe work practices

*Prerequisite unit is SITXFSA101 Use hygienic practices for food safety