



SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS COURSE CODE: 112358E

COURSE DETAILS

Provider Name	Britts College Pty Ltd
RTO Code	40330
CRICOS Code	04061K
Delivery Location of Course	SYDNEY CAMPUS: Level 2, 9-11, 97 Grafton Street, Bondi Junction, Sydney, NSW 2022, Australia MELBOURNE CAMPUS: Level 7, 108 Lonsdale Street, Melbourne, VIC 3000, Australia
Kitchen Location	SYDNEY KITCHEN: Unit 19, 30 Beaconsfield Alexandria 2015 Sydney MELBOURNE KITCHEN: 372 Spencer Street, West Melbourne VIC 3003
Delivery Mode	Face to face (Classroom based)
Duration	52 weeks, including 44 study weeks and 8 weeks of holidays
Study Load	20 hours per week in the classroom
Work Placement	240 hours
Estimated Self-Study Hours	5 hours per week (may be more or less depending on learner's pre-existing skills and knowledge)



NATIONALLY RECOGNISED
TRAINING



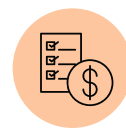
**TOTAL COURSE FEE:
AUD 16,500**



**TUITION FEE:
AUD 14,000**



**MATERIAL FEE:
AUD 2,250**



**APPLICATION FEE:
AUD 250
(NON-REFUNDABLE)**

(Application fee is non-refundable under all circumstances. Please refer to Britts College Pty Ltd's refund policy and procedure for further details)

SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.



COURSE ENTRY REQUIREMENTS:

There is no pre-requisites or specific entry requirement for this qualification. This course is available to all international students and Britts College Pty Ltd requires that students are able to provide evidence that they:

- Have demonstrated an IELTS level at score of least 6.0 or equivalent (test results must be no more than 2 years old) or demonstration of successful completion of at least General English at Upper Intermediate or English for Academic Purposes Upper Intermediate level.
- Have a suitable level of language, literacy and numeracy to complete course requirements with or without additional support that Britts College Pty Ltd is able to provide.
- Have successfully completed Australian year 12 or equivalent.
- Are at least at age of 18 on the date of course commencement.

Please Note: All the students commencing this course are required to complete LLN test on the orientation day to assist Britts College Pty Ltd. to identify student's needs for additional support during their study with Britts College Pty Ltd.



DELIVERY AND ASSESSMENT STRATEGY

ADDITIONAL ENTRY REQUIREMENTS:

- Student must have access to working PC or laptop with a configuration suitable to meet study requirements. Please seek your trainer/assessor assistance in this regard.
- A basic level of comfort with digital tools and the internet is required for accessing educational content and completing coursework.
- It is essential for students to partake in the scheduled theoretical classes to enrich their knowledge base as per the curriculum's design. For practical learning, students have the privilege of utilizing Britts College Pty Ltd's state-of-the-art kitchen facilities, unless alternative arrangements are communicated. Students will receive timely notifications about their practical sessions, ensuring students can fully utilize campus resources and complete their assessments in line with Standard 1.8 of SRT0 2015.

ORIENTATION:

Starting your educational journey on the right foot is key. Orientation will be conducted on the campus to welcome new students into our vibrant community. Prior to your start date, the Admissions department will reach out with an email and phone call to provide you with all the necessary details and instructions to navigate the beginning of your academic adventure. For any inquiries or clarifications, reach out to us at **+61 481323385** or **sso@brittscollege.edu.au**. Our student administration is always on hand to offer additional support whenever required.

CLASSES:

Classes are scheduled to be held in a designated classroom, ensuring face-to-face interaction, and will take place on the campus grounds to facilitate a direct and engaging learning experience.

ASSESSMENT:

Assessment will be conducted on college premises under the expert guidance of our assessors and trainers. The college will provide all required materials for these assessments, which are an essential requirement for students to advance in their educational programs.

SUPPORT:

Britts College Pty Ltd is dedicated to providing ongoing support to all students. Our academic staff, including trainers and assessors, are readily available to offer assistance and ensure students have the necessary resources to succeed in their academic endeavours.

WORK PLACEMENT:

To satisfy the qualification requirements, for the unit SITHCCC043 Work effectively as a cook, students must complete a minimum of 60 complete service periods (shifts) of 4 hours each or 30 complete service periods (shifts) of 8 hours each in a hospitality workplace undertaking work tasks relevant to the unit content. The duration of the service periods depends on the negotiations with the host employer and student's preference of the service period duration would be taken into consideration prior to the arrangement of the work placement. Total minimum hours of work placement are 240 hours. The work placement will be unpaid and the daily working hours (service periods) may be negotiated. All students are required to maintain a logbook to record their worked hours.

Britts College Pty Ltd will aim to arrange/secure work placements for each student. Students will access a hospitality workplace with a commercial kitchen that serves customers to address the requirements of this unit. Workplaces may include restaurants, cafeterias, cafes, residential caterers, in flight and other transport caterers, and event and function caterers. Students undertake duties as per work placement organisation and training package requirements under the supervision of a workplace supervisor.

Student who are already working in the commercial kitchen are encouraged to use their existing workplace to complete these service periods providing it meets the requirement's necessary to conduct the assessments. Students who are not already working may nominate a workplace.

Students will commence work placements and complete the required shifts only upon successful completion of kitchen-based units which are delivered and assessed in classroom and Kitchen facility. Students may be required to undertake additional load to complete their service periods. Britts College Pty Ltd will provide students with Work placement roles and responsibilities prior to the commencement of their work placement so they are aware of the expected roles and responsibilities during work placement.

It must be hereby noted that student would be required to undertake work placements at multiple workplaces to incorporate all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types using a range of cooking methods and team coordination skills. The service periods must be evenly distributed to cover breakfast, lunch, dinner, supper, events and special functions. Students may require taking an additional load during their last term to complete their work placement. Work placement will run parallel to their scheduled classes.





PATHWAYS

Once students have successfully completed SIT30816 Certificate III in Commercial Cookery, they can apply for jobs within the marketing industry which can include chefs at restaurants, hotels, clubs, pubs, cafés, and/or coffee shops.

The further study pathways available to students who undertake this qualification include:

- SIT40521 Certificate IV in Kitchen Management
- SIT50422 Diploma of Hospitality Management
- or any other Diploma level qualification with the SIT Tourism, Travel and Hospitality Training Package.

COURSE STRUCTURE:

A total of 25 Units (20 Core and 5 electives) must be completed and deemed competent to achieve the qualification SIT30821 Certificate III in Commercial Cookery. Participants who achieve competency in any unit/s will receive a Statement of Attainment (provided USI is verified) for that unit/s without completing all 25 units in the qualification. Students completing all the required units of competency will attain full qualification.

CODE	TITLE	CORE/ ELECTIVE
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP009*	Clean kitchen premises and equipment	Core
SITHKOP010	Plan and cost recipes	Core
SITHPAT016*	Produce desserts	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXHRM007	Coach others in job skills	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXWHS005	Participate in safe work practices	Core
SITHCCC043*	Work effectively as a cook	Core
SITHCCC040*	Prepare and serve cheese	Elective
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC025*	Prepare and present sandwiches	Elective
SITXCCS014	Provide service to customers	Elective
SITXWHS006	Identify hazards, assess and control safety risks	Elective

*Units marked with an *asterisk have one or more prerequisites. Refer to individual units for details.

ASSESSMENT METHODOLOGY:

Assessment methods used for this qualification are varied and will provide a range of ways for individuals to demonstrate that they have met the required outcomes. Assessment methods may include:



**WRITTEN
QUESTIONS**



PROJECTS



PRESENTATIONS



**REPORT
WRITING**



**ROLE PLAYS/
OBSERVATIONS**



**KITCHEN
BASED
DEMONSTRATION**



**WORK
PLACEMENT**

At the beginning of each unit, your trainer and assessor will outline the assessment tasks that must be completed

REFERENCE TEXTBOOKS:

- **Math for the Professional Kitchen, The Culinary Institute of America**, Laura Dreesen, Michael Nothnagel, Susan Wysocki
- **The Professional Chef**, 9th Edition, The Culinary Institute of America
- **The Book of Yields**, 8th edition, Francis T. Lynch

FURTHER INFORMATION:

For all further details, please refer to International Student Handbook on for all related policies and procedures (policies and procedures also available on www.brittscollge.edu.au) and other important information related to international students including living cost, life and study in Sydney, etc.

Please contact the Administration Manager for further information at



sso@brittscollge.edu.au



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