SIT30816 Certificate III in Commercial Cookery

National ID: SIT30816 | State ID: AZU5

About this course

Love food and want to become a chef?

When you complete the Certificate III in Commercial Cookery you will be able to work as a cook or chef in a range of kitchens.

You will gain the knowledge and skills to work effectively in a commercial kitchen team and be able to plan, prepare and cook food. You'll produce dishes suitable for different cultural and dietary requirements and learn about cleaning, first aid, food safety programs, hygiene and workplace health and safety.

This qualification is directly aligned with priority industry areas where the jobs are today, and into the future. As part of the state government Lower fees, local skills initiative, from 1 January 2020 through to 31 December 2021 you'll only pay half the course fees, capped at $1,200; or $400 if you're aged 15—24 or eligible for a concession. Find out more.

Overview

This course will be offered with a blended, flexible delivery model to enable social distancing measures to be
undertaken during the COVID-19 pandemic. This approach may include a mix of online and classroom based delivery, as well as practical and work experience placements. Lecturers will provide specific instructions to their student groups on how training will be undertaken.

**Entrance requirements**

<table>
<thead>
<tr>
<th>School Leaver</th>
<th>Non-School Leaver</th>
<th>AQF</th>
</tr>
</thead>
<tbody>
<tr>
<td>OLNA or NAPLAN 9 Band 8</td>
<td>C Grades in Year 10 English and Maths or equivalent</td>
<td>Certificate I or Certificate II</td>
</tr>
</tbody>
</table>

This course is available as an apprenticeship.

**Entrance requirements for apprenticeships**

You must be employed in a training contract by an appropriate organisation to study an apprenticeship or traineeship.

An apprenticeship involves full time work with an employer who provides an opportunity to learn all aspects of a trade. This is a structured program for a fixed period of time and while you learn on the job, you also attend off the job training at SM TAFE.

Some of the benefits of an Apprenticeship are that you can:

- Earn a wage while you train
- Learn on the job skills combined with off the job training
- Receive a nationally recognised qualification on successful completion
- Start a valuable step towards a rewarding career path

**Job opportunities**

- When you complete the Certificate III in Commercial Cookery you will be looking at a career as a cook or chef in a range of kitchens.


Further study opportunities:
• SIT40516 Certificate IV in Commercial Cookery, State ID AZW3

Fees and charges

Indicative fees and charges

2020 general admission fees list
2020 apprenticeship/traineeship fees list

Fees and charges published on our website are indicative. Your fees will depend on your eligibility for government funding or a concession rate, and the units you choose to study or seek to be recognised under Recognition of Prior Learning (RPL). Our Indicative fees lists show fees that are:

- Based on the full possible study plan of units, including the recommended electives
- Based on full time study in 2020
- Charged at the government funded rate for over 18 years of age students
- Based on unit electives designed to meet localised industry demand for skills
- Made up of course fees and resource fees, or RPL fees. Course fees are the cost of your tuition, while resource fees pay for consumables provided to you to aid your study (such as printing and paper). You may also be required to purchase text books or equipment that are not part of our tuition or resource fees.

Fees may vary between students and between educational providers. Other charges may apply.

Visit our Fees and payment options page for more information.

Call 1800 001 001 to get a more accurate fee indication based on your eligibility and study plan before applying.

VET Student Loans

Selected courses are VET Student Loan eligible courses.

A VET Student Loan creates a debt that must be repaid to the Commonwealth and is only available to students who are eligible.

To find out if you are eligible or to see the list of eligible courses visit our Student Loans page.

International students

Selected courses are available to International students for full time study only.

Fees, charges, available locations, applications and enrolment procedures for International students are different to those for students who have Australian permanent residency.

For more information or to find a course visit the TAFE International WA website.
Apprenticeships and traineeships

Fees for apprenticeships and traineeships are charged at a rate per nominal hour of study. This means that your fees will vary depending on the units you study as part of your training plan.

Apprentices and trainees are liable to pay for their own fees but some industrial agreements (awards) dictate that employers are required to reimburse their apprentice upon receipt of satisfactory progress. An employer may also opt to pay on behalf of the apprentice or trainee.

For more information visit our Apprenticeships and traineeships page.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) enrolments are charged at $3.25 per nominal hour of study.

No concession fees apply to RPL enrolments. Refer to the institutional or apprenticeship/traineeship fee lists for an indicative RPL course fee.

Please note, fees are subject to change.