



# 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.

**LOWER FEES**  
**LOCAL SKILLS**

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

## Semester 1, 2020

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### Mandurah - Full Time-Classroom

 Duration: **1 Year**

 When: **Semester 1, 2020**

 How: **Full Time**

## Units

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### Core

National ID	Unit Title
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads

National ID	Unit Title
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

## Elective

National ID	Unit Title
HLTAID003	Provide first aid
SITHCCC002	Prepare and present simple dishes
SITHCCC011	Use cookery skills effectively
SITHCCC021	Prepare specialised food items

## Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

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.

For information about jobs and pathways, please see <http://joboutlook.gov.au/>

Further study opportunities:

- SIT40516 Certificate IV in Commercial Cookery, State ID AZW3

## Fees and charges

### Indicative fees and charges

[2019 general admission fees list](#)

[2019 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 2019
- 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.



**South  
Metropolitan**

*We're working for  
Western Australia.*

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.**



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