

**Certificate III in Commercial Cookery - Apprenticeship**



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HELLO THERE, OUR DREAM IS TO HELP YOU **MAKE GREAT HAPPEN**



Industry endorsed



Payment options



Student satisfaction

OVERVIEW

**Calling all foodies**

Prepare yourself for advancement within the hospitality industry by undertaking a Commercial Cookery Apprenticeship. Upon successful completion of your apprenticeship, you gain employment as a qualified chef in a variety of establishments including hotels, restaurants, hospitals or any commercial catering outlet. With college attendance and on the job training, it's the perfect course to feed your ambition.



**LOCATION/S**

Mt Gravatt, South Bank



**DURATION**

Workplace/TAFE: nominal duration 36 months

COURSE DETAILS

**Key dates**

Location	Delivery	Key Date
South Bank	On campus Workshop Delivery / Face to Face	Anytime
Mount Gravatt	Workshop 13 only	Anytime

1. TAFE – Workshop delivery / face to face

- The units of competency in each workshop are indicated in the delivery mode box on the Tafe Queensland Apprentice Professional Cookery Calendar.
- Each workshop is 3 days (7 hours / day + Independent study)
- Each workshop is Monday - Wednesday except workshop 10 and 11, these are Tuesday – Thursday.
- Public holidays may affect workshop dates.
- The workshops can be studied in any order as long as the pre-requisite unit has been completed SITXFSA001 Use hygienic practices for food safety, however TAFE Queensland would recommend following the study schedule.
- Dates are subject to change and workshops may cancel due to low enrolments.
- When attending classes at any TAFE Queensland campus all food and learning materials will be provided to the student

2. Workplace delivery - off campus / face to face blended with online learning

- The units of competency are indicated on the Tafe Queensland Apprentice Workplace Delivery Calendar.
- Regular visits and assessment are scheduled across the term of the apprenticeship as discussed with your Workplace Teacher.
- Assessments will be conducted at your workplace as and when required by your Workplace Teacher
- The pre-requisite unit SITXFSA001 Use hygienic practices for food safety must be completed first.
- For any practical assessments conducted at the students workplace, the workplace will be responsible for providing food items, however learning materials will be provided. Please discuss this with your Workplace Teacher.

**Entry requirements**

Students must be employed as an apprentice and have a signed Registered Training Contract, [...more online](#)

**Resources required**

Please note that all students must be appropriately dressed in professional chef's uniform and have the necessary equipment [...more online](#)

**Important Information**

**Year 12 graduates: start [...more online](#)**

COSTS

Eligible apprentices and trainees that meet the Queensland state funding requirements will be charged a student contribution fee of \$1.60 per nominal hour. For more information on the number of units funded for this course visit [Queensland Training Information Services](#).

Nominal hours for each unit will be outlined in the agreed training plan, which will be provided

[...more online](#)

For more information about the costs associated with undertaking an apprenticeship, please give us a call.

OUTCOMES

**Outcome**

SIT30816 Certificate III in Commercial Cookery

**Job prospects**

- Chef
- Commercial Cook

UNITS

**Units**

The successful achievement of this qualification requires you to complete all units listed on your individual training plan.

**Workplace Delivery**

SITXFSA001	Use hygienic practices for food safety	Core
SITHKOP001	Clean kitchen premises and equipment	Core
SITXINV002	Maintain the quality of perishable items	Core
SITXWHS001	Participate in safe work practices	Core
BSBWOR203	Work effectively with others	Core

**Workshop 1**

SITXFSA001	Use hygienic practices for food safety	Core
SITXFSA002	Participate in safe food handling practices	Core
BSBSUS201	Participate in environmentally sustainable work practices	Core
SITHCCC001	Use food preparation equipment	Core

**Workshop 2**

SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHASC001	Prepare dishes using basic methods of Asian cookery	Elective

**Workshop 3**

SITHCCC006	Prepare appetisers and salads	Core
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**Workshop 4**

SITHCCC007	Prepare stocks, sauces and soups	Core
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**Workshop 5**

SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
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**Workshop 6**

SITHCCC012	Prepare poultry dishes	Core
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**Workshop 7**

SITHCCC013	Prepare seafood dishes	Core
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**Workshop 8**

SITHCCC014	Prepare meat dishes	Core
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**Workshop 9**

SITHCCC018	Prepare food to meet special dietary requirements	Core
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**Workshop 10**

SITHCCC019	Produce cakes, pastries and breads	Core
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**Workshop 11**

SITHPAT006	Produce desserts	Core
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**Workshop 12**

SITHCCC017	Handle and serve cheese	Elective
SITHCCC021	Prepare specialised food items	Elective
SITXHRM001	Coach others in job skills	Core

**Workshop 13**

SITHKOP002	Plan and cost basic menus	Core
TLIE1005	Carry out basic workplace calculations	Elective

**Workplace delivery**

SITHCCC020	Work effectively as a cook	Core
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**ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?**

Enrol today to secure your spot in this course.

**HOW TO ENROL**

**Recognition of prior learning**

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you've gained from the workplace or previous learning means less study time for you, and getting the paper to prove you're qualified a whole lot sooner.

**Make your future happen**

Connect with TAFE on Facebook



**Disclaimer**

Not all electives available at all campuses