

SIT30816

## Certificate III in Commercial Cookery - Apprenticeship



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

Bracken Ridge, Mt Gravatt, South Bank



### DURATION

Workplace/TAFE: nominal duration 36 months

COURSE DETAILS

### Course delivery options

WORKLOAD	LOCATION	DELIVERY
	Bracken Ridge, Mt Gravatt, South Bank	Workplace/TAFE

### Key dates

For key start dates for each location visit the online brochure for this course (under the course details tab).  
[tafebrisbane.edu.au/course/17498](http://tafebrisbane.edu.au/course/17498)

### 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.

**Outcome**

SIT30816 Certificate III in Commercial Cookery

**Job prospects**

- Chef
- Commercial Cook

**Units**

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

**Online/ Workplace Delivery Group 1**

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

**Group 1**

SITXFSA001	Use hygienic practices for food safety	Core
SITXFSA002	Participate in safe food handling practices	Core
SITHCCC007	Prepare stocks, sauces and soups	Core
SITHCCC001	Use food preparation equipment	Core
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC003	Prepare and present sandwiches	Elective

**Group 2**

SITHCCC006	Prepare appetisers and salads	Core
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHCCC014	Prepare meat dishes	Core
SITHASC001	Prepare dishes using basic methods of Asian cookery	Elective

**Group 3**

SITHCCC012	Prepare poultry dishes	Core
SITHCCC013	Prepare seafood dishes	Core
SITXHRM001	Coach others in job skills	Core
SITHCCC021	Prepare specialised food items	Elective

**Group 4**

SITHCCC018	Prepare food to meet special dietary requirements	Core
SITHCCC019	Produce cakes, pastries and breads	Core
SITHPAT006	Produce desserts	Core
SITHCCC017	Handle and serve cheese	Elective

**Online/ Workplace Delivery Group 2**

SITHKOP002	Plan and cost basic menus	Core
SITHCCC020	Work effectively as a cook	Core
BSBSUS201	Participate in environmentally sustainable work practices	Core

**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

**Unspecified Elective unit**

<a href="#">HLTAID003</a>	Provide first aid	Elective
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**Disclaimer**

Not all electives available at all campuses

Accurate as at 13 November 2017. For the latest information see:  
[tafebrisbane.edu.au/course/17498](http://tafebrisbane.edu.au/course/17498)

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