



SIT30816 Certificate III in Commercial Cookery

National ID: SIT30816 | State ID: AZU5

About this course

Passionate about the smells, sights, sounds, textures and tastes of the kitchen?

The Certificate III in Commercial Cookery allows you to do what you love every day and get paid for it - through a career as a commercial chef!

Students will learn how to plan, organise, prepare and cook food in a commercial kitchen. Throughout the course, participants will learn how to prepare a range of simple and complex entrée, main and dessert dishes, using their own discretion and judgement. Participants will also gain skills in food safety, cleaning, first aid, hygiene and workplace health and safety.

Students will practice the skills they have learnt in a simulated work environment, as well as on the job, if completing a commercial cookery apprenticeship.

This course is available at other campus locations upon request.

Overview

Available all year, 2019

Broome Campus - Qualification details

-  Duration: **1 Year**
-  When: **Available all year**
-  How: **Face-to-face block delivery**
Face-to-face classroom delivery
Face-to-face classroom/campus delivery
Face-to-face off campus delivery
Full-time
On the job/on location
Part-time

Units

This is a suggested study plan. North Regional TAFE offers a variety of alternative units, and packaging rules apply to these selections. Your unit options will be discussed with you prior to enrolment.

Students must successfully complete 21 core and 4 elective units to be awarded this qualification.

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

National ID	Unit Title
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
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
BSBCMM201	Communicate in the workplace
SITHCCC002	Prepare and present simple dishes
SITHCCC011	Use cookery skills effectively
SITXINV001	Receive and store stock

Job opportunities



[Commercial cook | Head chef](#)

Fees and charges

North Regional TAFE's **indicative fees for 2019** are available [here](#). These fees are indicative for local students enrolling full-time in Government-funded courses. Fees are calculated based on individual circumstances at the time of enrolment. Concessions for eligible certificate I - IV level courses, annual fee caps and other charges may apply.

For more information, please click [here](#).

VET Student Loans

VET Student Loans is an income contingent loan support available to eligible students studying a diploma level or above qualification. For more information, please click [here](#).

International student fees

Fees, charges, available locations, applications, and enrolment procedures for international students are different to those applicable to local students. Please visit the [TAFE International WA website](#) to confirm available courses and fees. Tuition fees are paid through TIWA.

Please note, fees are subject to change.