



**AUSTIN**  
INSTITUTE  
OF TRADES

CRICOS Code: 04123A | RTO No. 46002

# SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

Course Code: (112976A)

## Course Description

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organizations such as restaurants, hotels, clubs, pubs, cafes and coffee shops.

## Entry Requirements

- The applicant should be 18 years of age or over.
- Applicant requires successful completion of an Australian Year 11 qualification or equivalent.
- Have an IELTS overall band of 5.5 or equivalent.
- Applicants are required to have successfully completed a Pre-Training Review and Language, Literacy, Numeracy and Digital Literacy (LLND) test before enrolment.
- Learners are required to have a kitchen kit including, a chef's dress, safety boots and a knife kit including various knives and other tools be able to undertake training in the kitchen effectively.
- Students pursuing the course should possess the necessary physical abilities and manual handling skills required to perform various tasks involved in the training
- It is essential for learners to be aware of and comfortable with handling complex food items, including various processed or raw meats, poultry, seafood, and dairy items considering any religious or dietary barriers that may affect their participation in the course.
- Applicants should possess basic computer and MS office skills, including Word, Excel and Powerpoint.

## Course Duration

The total duration of this course covers 55 complete weeks. During this period, 47 weeks are allocated for full-time studies, and a maximum of 8 weeks are designated for holidays and breaks. The total course comprises of Work Based Training.

It is expected that the program's duration would be shorter for students who have completed components that can be identified through Recognition of Prior Learning (RPL) and/or Credit Transfer.

## Assessment Approach

Each unit is delivered and assessed as a standalone module. Assessment comprises written assignments, activities, and practical application projects. Students are required to attend training and assessment activities as scheduled. The assessment is structured throughout the course. If students are unable to achieve competency, additional support is provided through mentoring and access to re-assessment, as outlined in our policies and procedures. Assessment requires accomplishment across all tasks to demonstrate competence and may include the following: knowledge test: worksheets: short answer questions, practical demonstration in the training/workplace kitchen.

AIT ensures that the training and assessment strategies and practices are responsive to industry and learner needs and meet the requirements of training packages and that the learners, employers and industry have confidence in the integrity, currency and value of certification documents issued by the Institute, through high-quality training and assessment practices that:

- Meet the requirements of training packages
- Is responsive to industry and learner needs; and
- Is delivered by appropriately qualified trainers and assessors with the right support services, facilities, and equipment.

## Career Prospects

This qualification provides a pathway to work in hospitality and commercial kitchen relevant role.

- Trade Cook (Kitchen)
- Cook (Hotels & Restaurants)
- Cook (Clubs, Pubs)
- Cook (Cafes & Coffee Shop)

## Delivery

Training will be conducted face to face on a full-time basis, both in a classroom and in AIT's training kitchen and workplace (WBT) environment.

Classroom sessions for the theoretical and practical components of the course will be held at the following location: 242 Lygon St, Carlton, VIC, 3053.

The work-based training will take place in an industry-approved commercial kitchen, carefully selected and partnered with AIT to ensure the highest quality learning experience for our students.

## RPL and Credit Transfers

The Recognition of Prior Learning (RPL) pathway is suitable for candidates who have previously acquired skills and knowledge from sources beyond the formal education and training system. This includes work and life experiences.

Credit transfer is a process that offers students consistent and agreed-upon credit outcomes for specific components of a qualification. This is based on identified equivalences in content and learning outcomes between matched qualifications. Upon successful completion of an RPL or Credit Transfer (CT) application, adjustments will be made to the units to be undertaken and the course duration.

In cases where RPL is granted, learners are not required to partake in additional training and assessment for skills and knowledge they already possess.

## Units of Competence

To achieve the SIT30821 - Certificate III in Commercial Cookery qualification, candidates must complete 25 units, including 20 core units and 5 elective units, as outlined below:

### Core Units

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP009	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

### Elective Units

SITXFSA007	Transport and store food
SITHCCC040	Prepare and Serve cheese
SITHCCC026	Package prepared food stuffs
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SITXCOM006	Source and present information



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