Love to cook? Enjoy working in a team?

The Certificate III in Commercial Cookery reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgment and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Pathways from the qualification

SIT40413 Certificate IV in Commercial Cookery,
SIT40613 Certificate IV in Catering Operations or
SIT40713 Certificate IV in Patisserie

Career Opportunities in the Industry

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

<table>
<thead>
<tr>
<th>International Hotels</th>
<th>Restaurants and Cafes</th>
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<tr>
<td>Airlines and Hospitals</td>
<td>Cafeterias and Corporate Organizations</td>
</tr>
<tr>
<td>Clubs and Event Catering Organizations</td>
<td>Australian Apprenticeship</td>
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<tr>
<td>Restaurants</td>
<td>Cafes</td>
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<tr>
<td>Fast food chains</td>
<td>Clubs</td>
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<tr>
<td>Catering operations</td>
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Entry requirements

- Completion of Australian Secondary (Year 12) education or equivalent for Certificate III courses.
- Proficiency in English – Minimum IELTS overall band score of 5.5 or equivalent
  - Have completed a Certificate III, Certificate IV, Diploma or Advanced Diploma level Training Package course in Australia; or,
  - Have completed any Certificate III or Certificate IV in ESL or EAL from the ESL/EAL Framework (VIC)
- Above 18 years of age.

Course Duration & Location

Students can expect 20 hours of face to face learning each week undertaken to successfully complete this course in 52 weeks Full time course – 3 days per week.

E-learning – 341hrs

Delivery Location – 15 Hay Street, Box Hill South, Victoria 3128
Qualification rules
To achieve a SIT30813 Certificate III in Commercial Cookery 25 units must be completed, consisting of 22 core units and 3 elective units

SIT30813 CERTIFICATE III IN COMMERCIAL COOKERY
CRICOS CODE: 080937K

Core Units
- BSBSUS201A Participate in environmentally sustainable work practices
- BSBWOR203B Work effectively with others
- HLTAID003 Provide first aid
- SITHCCC101 Use food preparation equipment
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHCCC202 Produce appetizers and salads
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Prepare food to meet special dietary requirements
- SITHCCC308 Produce cakes, pastries and breads
- SITHCCC309 Work effectively as a cook
- SITHKOP101 Clean kitchen premises and equipment
- SITHKOP302 Plan and cost basic menus
- SITHPAT306 Produce desserts
- SITXSA101 Use hygienic practices for food safety
- SITXSA201 Participate in safe food handling practices
- SITHHRM301 Coach others in job skills
- SITXINV202 Maintain the quality of perishable items
- SITXHRS101 Participate in safe work practices

Elective Units
- SITHCCC207 Use cookery skill effectively
- SITXCS541 Enhance the customer service experience
- SITHIND201 Source and use information on the hospitality industry

Work Based Training
Work-Based Training (WBT) for the Holistic unit SITHCCC309 Work Effectively as a Cook must be undertaken in order to achieve the Certificate III in Commercial Cookery. HIC will organise WBT for students at no additional cost. HIC has agreement with the following providers:-

<table>
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<tr>
<th>Facility Name</th>
<th>Address</th>
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<tbody>
<tr>
<td>First State Restaurant</td>
<td>604 Station Street, Box Hill, VIC 3128</td>
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<tr>
<td>Bert’s Café and</td>
<td>146A Boronia Road, Boronia, VIC 3155</td>
</tr>
<tr>
<td>Kobe Japanese</td>
<td>261-264 Blackburn Road Doncaster East,</td>
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<tr>
<td>PhoKha Tran</td>
<td>690 Mountain Hwy, Bayswater, VIC 3153</td>
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<tr>
<td>Geppettos</td>
<td>279-281 Burwood Highway, Burwood</td>
</tr>
<tr>
<td>Bayswater Hotel</td>
<td>780 Mountain Highway, Bayswater, VIC 3153</td>
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Assessment Methods
The following assessment methods but not limited will be used during this qualification: Direct Observation, Assignments, Project, Student Presentations, Case Study, Practical Demonstrations, Written Assessments and Log Book.

Modes of Delivery
This program is delivered in a classroom based environment with access to a kitchen for practical components of the course. In addition students will also be required to undertake a practical placement in a workplace environment under supervision to ensure the student can perform the work as expressed in each unit of competency. Each unit is delivered and assessed as a standalone unit. This program also contains an e-learning component to consolidate their learning.

Fees and Charges and Refunds
Please refer to HIC’s Fees and Charges Policy and Refund Policy available online [http://hic.vic.edu.au/documents/forms-policies-international/]. For Total Course fees please contact HIC at admin@hic.vic.edu.au

Overseas Student Health Cover (OSHC)
All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the Australian Government. OSHC allows students access to out of hospital and in hospital medical services. [http://www.privatehealth.gov.au/healthinsurance/overseas/oshc.htm]

Deferment, Suspension & Cancellation
Please refer to HIC’s Deferment, Suspension & Cancellation Policy available online [http://hic.vic.edu.au/documents/forms-policies-international/].

Complaints and Appeals
Please refer to HIC’s Complaints and Appeals Policy available online [http://hic.vic.edu.au/documents/forms-policies-international/].

Application Procedure
Apply to HIC’s directly [http://hic.vic.edu.au/] or through HIC engaged educational agents [http://hic.vic.edu.au/admission/agents-list/]