SIT30813 Certificate III in Commercial Cookery
CRICOS Course Code 088800G
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Qualification
Students successfully completing the course will receive the Nationally Recognised SIT30813 Certificate III in Commercial Cookery qualification.

Course Description
This qualification is suitable for the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement 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. This qualification is suitable for an Australian Apprenticeship pathway.

Course Duration
This course is offered full time over one year or 52 weeks including holidays on a full time basis.

Contact Hours
20 hours per week for 42 weeks.

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

Possible job title includes:
- Cook

Tuition Fee
$16,000 (Fees and Charges are subject to change with prior notice)

Commercial Kitchen & Restaurant
101 Glengala Road, Sunshine West, Victoria, Australia

Entry Requirements
Age Requirements
Acumen has a requirement that all students must be over 18 years of age at the commencement of course.

Academic Requirements
To gain entry to this course, applicants should have successfully completed year 12 or secondary studies in applicants home country equivalent to an Australian Year 11* or 12 qualification. (* Subject to the country Assessment Level and the course).

English Language Requirements
All International Students applying for courses at Acumen must have a minimum English Language proficiency level of one of the below:

You should qualify in any one (1) of the following:
An English Language proficiency level of one of the following:
- IELTS overall band of 5.5 or equivalent internationally recognised exam result in line with DIBP regulations;
- TOEFL IBT test score band of 46 equivalent or above;
- PTE Academic band score 42 equivalent or above;
Cambridge English Advanced (CAE) test score band of 47 equivalent or above;
OET score band Pass equivalent or above;
Successful completion of Senior Secondary certificate of education in Australia conducted in medium of English;
Completion of a full time studies in Australia towards a Certificate III or above;
English as the first language;
Satisfactory completion of the English language course or satisfactory completion of 5-10 weeks ELICOS from a National ELT Accreditation Scheme (NEAS) Accredited English Institution with an IELTS score of 5.0; OR
Any other form of test which satisfies the Institution.

Teaching Methods
Teaching is conducted in the classroom as well as in the commercial kitchen settings when required to simulate real work environment. The delivery will include face to face teaching, lectures, discussions, research, learning activities, group work, and supervised practical sessions.

Students undertaking this course will also have access to commercial kitchen 101 Glengala Road, Sunshine West, Victoria, Australia.

Assessments
Assessments comprise of written assignments and project works.

Course Structure
(25 Units must be selected for this qualification including 22 core & 3 elective units)
Core Units
(25 Units must be selected for this qualification including 22 core & 3 elective units)
BSBSUS201A Participate in environmentally sustainable work practices
BSBWOR203B Work effectively with others
HLTAID003 Provide first aid
SITXFSA101 Use hygienic practices for food safety
SITHCCC101 Use food preparation equipment
SITHCCC201 Produce dishes using basic methods of cookery
SITHCCC202 Produce appetisers 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
SITXFSA201 Participate in safe food handling practices
SITXHRM301 Coach others in job skills
SITXINV202 Maintain the quality of perishable items
SITXWHS101 Participate in safe work practices

Elective Units
SITHKOP402 Develop menus for special dietary requirements
BSBSUS301A Implement and monitor environmentally sustainable work practices
BSBCMM201A Communicate in the workplace

Work Component
Acumen will be organising the Work Based Training / Practical Placement after consultations and formal agreements with individual students and relevant organisations. It is the responsibility of the student to attend to the allocated Practical Placements. Failure to attend can affect their course progress. This course incorporates 180 hours of placement within the Hospitality sector, which makes up an essential part of this course.

Pathways into the qualification
Individuals may enter Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

Important – Information, Policies and Procedures, Fees and Charges
All of our policies and procedures are available on our website www.acumen.edu.au and should be read by you. Prior to enrolment in addition to this brochure.
All the information about Enrolment Process, Studying and living in Australia, living in Victoria – Melbourne, about Acumen, Campus Locations, Detail Courses information, Recognition of Prior Learning (RPL) and Credit Transfer, Information about Entry Requirements, Refunds Policy, Student requirements, Complaints and Appeals, Deferring, suspending and cancelling an enrolment, Facilities and services available on campus, Student Support Services, Accommodation and living cost, School Aged Dependents, Detail fees and charges and The ESOS Framework is available online: www.acumen.edu.au

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