



**Contempo**  
College

# SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS Course Code:  
109910A

## APPLY NOW!

### Entry Requirements

- ✓ Year 10 or equivalent
- ✓ IELTS 5.0 or higher with a minimum score of 4.5 in each band or equivalent
- ✓ Must be 18 years of age on commencement.

### Possible Job Roles

- ✓ Trade Cook
- ✓ Assistant cook
- ✓ Kitchenhand

### Pathways Qualification

- ✓ Progress to SIT40521 Certificate IV in Kitchen Management (6 months)

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 organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

Graduates at this level will have theoretical and practical knowledge and skills for work and/or further learning.

Contempo College exists to empower each learner with skills. Knowledge and values needed for higher programs, workforce entry, advancement and personal enrichment.


## STUDENTS ENTERING THIS QUALIFICATION DIRECTLY WILL NEED TO COMPLETE ALL THE TWENTY - FIVE (25) UNITS BELOW


### Aims and Outcomes


This course is aimed at:

- Assist the students gain fundamental skills and competencies required to work within the hospitality sector.
- Develop the required skills to effectively operated in a commercial cookery environment and gain knowledge in kitchen operations and hospitality.
- Provide a pathway to further qualifications and learning.

 February / April / July / October

 1 year (Full-Time)  
30 weeks – study periods  
10 weeks – work placements  
12 weeks – breaks/holidays

 Face to Face  
20 hours/week

 Application Fee: \$250 (Non-refundable)  
Course Fee: \$12,500  
Material Fee: \$1,500

\*\*\*All students must have their own laptop and software

Course / unit selection can be tailored to clients needs, contact us for further information.

 (+61) 08 6150 2138

 [info@contempocollege.edu.au](mailto:info@contempocollege.edu.au)

Please note: Tuition Fees quoted are subject to change. Actual fees payable are the fees published at the commencement of each year for all subsequent terms in that year.

• Please refer to the Department of Home Affairs (DHA) website [www.homeaffairs.gov.au](http://www.homeaffairs.gov.au)

• Please consult the website: [www.contempocollege.edu.au](http://www.contempocollege.edu.au) for current prices as these prices are subject to change.

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 VEGETABLES, FRUIT, EGG 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*
SITHPAT016	PRODUCE DESSERTS*
SITXINV006	RECEIVE, STORE AND MAINTAIN STOCK*
SITHKOP010	PLAN AND COST RECIPES
SITXFSA005	USE HYGIENIC PRACTICES FOR FOOD SAFETY
SITXFSA006	PARTICIPATE IN SAFE FOOD HANDLING PRACTICES
SITXHRM007	COACH OTHERS IN JOB SKILLS
SITXWHS005	PARTICIPATE IN SAFE WORK PRACTICES
SITHCCC025	PREPARE AND PRESENT SANDWICHES*
SITHCCC026	PACKAGE PREPARED FOODSTUFFS*
SITHCCC040	PREPARE AND SERVE CHEESE*
SITXWHS006	IDENTIFY HAZARDS, ASSESS AND CONTROL SAFETY RISKS
SITHCCC038	PRODUCE AND SERVE FOOD FOR BUFFETS*

#### Note :

\* These units have pre-requisite requirements which must be scheduled and completed prior to commencing relevant scheduled units above.

\*\* Denotes the unit prescribed for work placement purpose. The allocated hours cover a minimum of 48 complete food service periods: 20 hours per week over 10 weeks in an approved workplace. Work placement is scheduled in the last term of the course so that students have developed the essential skills and knowledge over the duration of the course to be ready to perform in a workplace environment.



\*\*Visit website for full details to assist you in making an informed decision\*\*

[www.contempocollege.edu.au](http://www.contempocollege.edu.au)

Level 3, 379 Hay Street, Perth, WA 6000, Australia.

RTO Code: 45720 | CRICOS Code : 03933H

For more details on qualification and packaging rule, refer: <http://training.gov.au/Training/Details/SIT30821>