



SIT30816 Certificate III in Commercial Cookery (Release 1)

COURSE OVERVIEW	
RTO Name	Davies Institute Pty Ltd T/A Bella College Australia (Bella College)
RTO Code	45014
CRICOS Code	03774G
Training package	SIT – Tourism, Travel and Hospitality Training Package
Qualification	SIT30816 Certificate III in Commercial Cookery (Release 1)
CRICOS Course Code	102194C
Units of Competency	Total: 25 units (including 21 Core Units and 4 Elective Units)
Qualification details/ Course overview	This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.
Job roles (examples)	This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Possible job titles include: Cook, Chef Chef de partie
Pathways into the qualification	No specific pathway, however Certificate II in commercial cookery or similar recommended.
Pathways from the qualification	<ul style="list-style-type: none"> SIT40516 Certificate in Commercial Cookery or other Diploma qualifications.
Entry requirements	<p>Though the training package does not stipulate any entry requirements, Bella College uses the following criteria for entry into this qualification:</p> <ul style="list-style-type: none"> Domestic students <ul style="list-style-type: none"> Age 17+ LLN test Completed high school, or equivalent (or 2-3 years' work experience) International students



	<ul style="list-style-type: none"> ○ Age 17+ ○ IELTS 5.5 or equivalent English proficiency ○ Completed high school, or equivalent 																																																		
Qualification and recognition	Students who successfully complete this qualification will be awarded the nationally recognized SIT30816 Certificate III in Commercial Cookery																																																		
<p>Program</p> <p>This program requires the completion of 25 units of competency</p> <p>Core Units</p> <table border="1"> <tr><td>SITXFSA001</td><td>Use hygienic practices for food safety</td></tr> <tr><td>SITXFSA002</td><td>Participate in safe food handling practices</td></tr> <tr><td>BSBSUS201</td><td>Participate in environmentally sustainable Work practices</td></tr> <tr><td>BSBWOR203</td><td>Work effectively with others</td></tr> <tr><td>SITHCCC001</td><td>Use food preparation equipment</td></tr> <tr><td>SITHCCC005</td><td>Prepare dishes using basic methods of cookery</td></tr> <tr><td>SITHCCC006</td><td>Prepare appetisers and salads</td></tr> <tr><td>SITHCCC007</td><td>Prepare stocks, sauces, and soups.</td></tr> <tr><td>SITHCCC008</td><td>Prepare vegetable, fruit, egg, and farinaceous dishes</td></tr> <tr><td>SITHCCC012</td><td>Prepare poultry dishes</td></tr> <tr><td>SITHCCC013</td><td>Prepare seafood dishes</td></tr> <tr><td>SITHCCC014</td><td>Prepare meat dishes</td></tr> <tr><td>SITHCCC018</td><td>Prepare food to meet special dietary requirements</td></tr> <tr><td>SITHCCC019</td><td>Produce cakes, pastries, and breads</td></tr> <tr><td>SITHCCC020</td><td>Work effectively as a cook</td></tr> <tr><td>SITHKOP001</td><td>Clean kitchen premises and equipment</td></tr> <tr><td>SITHKOP002</td><td>Plan and cost basic menus</td></tr> <tr><td>SITHPAT006</td><td>Produce desserts</td></tr> <tr><td>SITXHRM001</td><td>Coach others in job skills</td></tr> <tr><td>SITXINV002</td><td>Maintain the quality of perishable items</td></tr> <tr><td>SITXWHS001</td><td>Participate in safe work practices</td></tr> </table> <p>Elective Units</p> <table border="1"> <tr><td>SITXINV001</td><td>Receive and store stock</td></tr> <tr><td>SITHASC001</td><td>Prepare dishes using basic methods of Asian cookery</td></tr> <tr><td>SITHKOP006</td><td>Plan catering for events or functions</td></tr> <tr><td>SITXINV004</td><td>Control Stock</td></tr> </table> <p>Electives may be changed at any stage.</p>		SITXFSA001	Use hygienic practices for food safety	SITXFSA002	Participate in safe food handling practices	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, egg, and farinaceous dishes	SITHCCC012	Prepare poultry dishes	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	SITXHRM001	Coach others in job skills	SITXINV002	Maintain the quality of perishable items	SITXWHS001	Participate in safe work practices	SITXINV001	Receive and store stock	SITHASC001	Prepare dishes using basic methods of Asian cookery	SITHKOP006	Plan catering for events or functions	SITXINV004	Control Stock
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Learning outcomes	Commercial Cook.																																																		



Mode of delivery	<ul style="list-style-type: none">• Classroom based
Program delivery Classroom based	Delivery location: Level 1 Suite 1, 345 Ann St Brisbane QLD 4000 Number of study weeks: 40 Holiday weeks: Up to 12 weeks Total duration: 52 weeks



	<p>Number of hours per week: 20 hours</p> <p>Class timetable: Classes may be held between 8am-8pm, Monday- Saturday (excluding public holidays). Students are advised of their class timetables at the beginning of each term. See sample timetable below:</p> <p>Sample timetable</p> <table border="1" data-bbox="347 443 1278 1205"> <thead> <tr> <th data-bbox="347 443 523 517">7-week block</th> <th data-bbox="523 443 715 517">8:30-11:00am</th> <th data-bbox="715 443 906 517">11:15-1:15pm</th> <th data-bbox="906 443 1098 517">1:45-3:45pm</th> <th data-bbox="1098 443 1278 517">4:00-pm-5:30pm</th> </tr> </thead> <tbody> <tr> <td data-bbox="347 517 523 734">Monday (8 hours)</td> <td data-bbox="523 517 715 734"></td> <td data-bbox="715 517 906 734"></td> <td data-bbox="906 517 1098 734"></td> <td data-bbox="1098 517 1278 734"></td> </tr> <tr> <td data-bbox="347 734 523 920">Tuesday (8 hours)</td> <td data-bbox="523 734 715 920"></td> <td data-bbox="715 734 906 920"></td> <td data-bbox="906 734 1098 920"></td> <td data-bbox="1098 734 1278 920"></td> </tr> <tr> <td data-bbox="347 920 523 1205">Wednesday (4 hours)</td> <td data-bbox="523 920 715 1205"></td> <td data-bbox="715 920 906 1205"></td> <td data-bbox="906 920 1098 1205"></td> <td data-bbox="1098 920 1278 1205"></td> </tr> </tbody> </table>	7-week block	8:30-11:00am	11:15-1:15pm	1:45-3:45pm	4:00-pm-5:30pm	Monday (8 hours)					Tuesday (8 hours)					Wednesday (4 hours)				
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<p>Teaching/learning resources</p>	<p>Students will have access to the following course materials:</p> <ol style="list-style-type: none"> 1. Study Guides 2. Assessment packs 3. Power-point presentations 4. Online course content 5. Computers 6. Internet access 7. Links to external resources 8. Overhead projectors 9. Kitchenette 																				
<p>Assessment methods</p>	<p>Assessments/ Evidence-gathering techniques <u>may</u> include:</p> <ol style="list-style-type: none"> A. Role Play / Video recordings/ Presentation / Discussion Forums B. Oral – Questioning C. Case study D. Written assessments / Report / Essay / Research / Group Project <p>Domestic students may be required to submit video presentations to authenticate some of their assessments and they may also be required to participate in an oral interview at their course end of the course if attendance has been limited in class.</p> <p>Bella College does not use any third party services for the delivery and assessment of its</p>																				



	courses.
Nominal hours	1200 - 1600 hours
Recognition of Prior Learning/ Credit Transfer	<p>Students may apply for Recognition of Prior Learning (RPL) for this qualification. RPL is the process of formal recognition for skills and knowledge gained through previous learning such as:</p> <ul style="list-style-type: none"> • Life experiences • Previous formal learning • Employment • Recreational or personal interests <p>Students will be required to submit a detailed RPL Form that can be obtained from the Administration Office.</p> <p>Students may also apply for Credit Transfer, if they have previously completed the equivalent units at another Registered Training Organisation (RTO). All Australian Qualification Framework (AQF) Qualifications and Statements of Attainment issued by other RTOs will be fully recognised by BCA unless prevented by licensing or regulatory requirements.</p> <p>Visa Implications for International Students</p> <p>Students are advised that the grant of RPL/Credit Transfer may result in a shortening of their enrolment duration and may impact on their student visa.</p> <p>For international students studying in Australia, when the granting of RPL/ course credit leads to a shortening of the student's course, the College will:</p> <ul style="list-style-type: none"> • in cases where RPL/ course credit is granted before the student visa grant, indicate the actual net course duration (as reduced by RPL/ course credit) in the confirmation of enrolment issued for that student for that course, or • in cases where RPL/ course credit is granted after the student visa grant, report the change of course duration via PRISMS under section 19 of the ESOS Act. In these circumstances, a new confirmation of enrolment will be issued.
Term Dates	Please refer to Bella College Term Dates
Fees	Please refer to Fee Schedule
Enrolment & Eligibility	Please contact Bella College Australia