



SIT30821 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	SIT30821 Certificate III in Commercial Cookery (Release 1)
CRICOS Course Code	109889D
Units of Competency	Total: 25 units (Including 20 Core Units and 5 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
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"> • SIT40521 Certificate IV in kitchen management 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 SIT30821 Certificate III in Commercial Cookery

Program

This program requires the completion of 25 units of competency

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
SITHCCC023*	Use food preparation equipment

Elective Units

SITHASC020	Prepare dishes using basic methods of Asian cookery
BSBSUS211	Participate in sustainable work practices
SITHCCC032	Produce cook-chill and cook-freeze foods
SITHCCC026	Package prepared food stuff
SITHCCC038	Produce and serve food for buffets

Electives may be changed at any stage.

Learning outcomes	Commercial Cook.
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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="343 443 1279 1205"> <thead> <tr> <th data-bbox="343 443 523 517">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 1279 517">4:00-pm-5:30pm</th> </tr> </thead> <tbody> <tr> <td data-bbox="343 517 523 734">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 1279 734"></td> </tr> <tr> <td data-bbox="343 734 523 918">Tuesday (8 hours)</td> <td data-bbox="523 734 715 918"></td> <td data-bbox="715 734 906 918"></td> <td data-bbox="906 734 1098 918"></td> <td data-bbox="1098 734 1279 918"></td> </tr> <tr> <td data-bbox="343 918 523 1205">Wednesday (4 hours)</td> <td data-bbox="523 918 715 1205"></td> <td data-bbox="715 918 906 1205"></td> <td data-bbox="906 918 1098 1205"></td> <td data-bbox="1098 918 1279 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