



CERTIFICATE III COMMERCIAL COOKERY

THE RECIPE FOR SUCCESS IN
THE CULINARY INDUSTRY

COURSE CODE SIT30821

QUALIFICATION Certificate III Commercial Cookery

DELIVERY MODE Workplace

COURSE DURATION 18 to 36 months



1 Flexible Learning

Our program brings personalised education to you, tailored to your busy lifestyle. No commuting to a TAFE; our expert trainers provide a tailored and flexible learning journey. Experience adaptable learning at your own pace and convenience.



2 Expert Trainers

Learn from the best in the industry as our expert trainers, who bring a wealth of experience and knowledge, guide and mentor you throughout your learning journey, ensuring you receive the highest quality education and practical insights.



3 Earn While You Learn

Seize the opportunity to earn a sustainable income while gaining valuable real-world experience through our innovative “earn while you learn” approach, empowering you to advance your career and apply your knowledge immediately.



DON'T MISS THIS AMAZING OPPORTUNITY TO GAIN A
NATIONALLY RECOGNISED QUALIFICATION

CERTIFICATE III COMMERCIAL COOKERY

Are you ready to Ignite Your Culinary Passion with Commercial Cookery?

Our Certificate III in Commercial Cookery course is a detailed training program, enabling you to harness a diverse range of skills:

- Advanced culinary techniques
- Food safety and hygiene practices
- Menu planning and preparation
- Kitchen operations and workflow management

In this comprehensive course, you'll master advanced culinary techniques that allow you to craft delicious and visually stunning dishes. You'll also learn how to maintain high food safety and hygiene standards, ensuring a safe dining environment for your customers.

You'll acquire the ability to effectively plan and prepare menus, tailoring your creations to various dietary needs and preferences. Additionally, we'll teach you how to manage



kitchen operations and workflow, allowing for efficient and harmonious kitchen environments.

Together with a strong foundation in food preparation and service skills, our Certificate III program is the perfect pathway for individuals looking to take a leap in their culinary career. Unleash your culinary potential with our Certificate III in Commercial Cookery!

UNITS:

ELECTIVES	UNIT CODE	UNIT DESCRIPTION
	SITHCCC044	Prepare specialised food items
	SITHCCC025	Prepare and present sandwiches
	SITHCCC040	Prepare and serve cheese
	SITXCCS014	Provide service to customers
	SITXCOM007	Show social and cultural sensitivity
CORE SUBJECTS	UNIT CODE	UNIT DESCRIPTION
	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

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COMPLETE HOSPITALITY TRAINING
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This training is delivered with Victorian and Commonwealth Government funding. Individuals with disabilities are encouraged to apply.