

# SIT30821 - Certificate III in Commercial Cookery

## CRICOS Course Code 109869H

### Qualification Overview

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.

### Work Based Training

Each student is required to work in a commercial hospitality operation for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC043 Work effectively as a cook.

### Who can Enrol?

Target group for this program will be International applicants over the age of 18 who wish to enter the hospitality industry as a commercial cook.

### 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

After achieving Certificate III in Commercial Cookery, individuals could progress to Certificate IV in Kitchen Management, or other parallel Certificate IV qualifications.

### Employment Pathways from the qualification

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

### Course Duration

This course will be delivered over a period of 58 weeks of full-time study (44 Academic weeks, 6 practical placement weeks and 8 weeks of Holidays).

### Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor led learning environment.
- Assessment in simulated environment

### Course Fees

Tuition Fee \$15,000 AUD  
Material Fee \$1,100 AUD

### Location

Level 5, 310 King Street, Melbourne VIC 3000



## Entry requirements:

While there are no entry requirements defined in the training package, Glen Institute requires the following criteria to be met.

### English Language Requirement

Minimum IELTS score of 5.5 or PTE score of 42 or Certificate III in EAL or equivalent\*.

\*For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the admissions and student selection policy available in the student's handbook ([www.glen.edu.au](http://www.glen.edu.au)).

### Note:

In the absence of formal English qualifications Glen Institute may proffer English Placement Test.

### Academic Requirement

No prior academic requirements apply for this qualification; however, Glen Institute require successful completion of Australian Equivalent Year 12 qualification or higher.

## Age Requirement

All applicants must be aged 18 years or over at the time of application for the course.

## Language Literacy and Numeracy (LLN) Requirement

Applicants will be required to demonstrate their LLN capabilities &/or complete an LLN assessment prior to the commencement of the course as per the Glen Pre –training & LLN Policy & Procedure. Glen Institute uses LLN Robot platform for the assessment.

## Course Specific Requirement:

Students should be able to handle and cook dairy products and non-vegetarian food items including pork and may involve use of alcohol in some recipes.

## Other

Applicants should have proficiency in digital literacy and MS Office skills (Word, Excel and Power Point).

Applicants should be in possession of their personal computer (the minimum configuration should be Intel Core i3 (sixth generation or newer) or equivalent. Operating System: Microsoft Windows 10 Professional x64, Memory: 4 GB RAM, Storage: 120 GB internal storage).

### 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

### ELECTIVE UNITS

SITHCCC025	Prepare and present sandwiches
SITHASC020	Prepare dishes using basic methods of Asian cookery
SITHASC025	Prepare Asian rice and noodles
SITXWHS006	Identify hazards, assess and control safety risks
BSBSUS211	Participate in sustainable work practices

### Admission Process

For more information (including intake dates) please contact one of our friendly staff at [info@glen.edu.au](mailto:info@glen.edu.au) or call 1300 003 990.

### International Student Enrolment Form



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Framework



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