

SIT30816

CERTIFICATE III IN COMMERCIAL COOKERY

Study With Axial Training To Get The Skills and Succeed



Axial's SIT30816 Certificate III in Commercial Cookery is a qualification reflecting the role of commercial cooks who use a wide range of 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.

This apprenticeship is for those who want to become qualified cooks acquiring the skills and knowledge needed to operate as a trade cook in a commercial kitchen environment. Theoretical and practical skills will be developed for the hygienic preparation and service of a range of meals in a professional manner.

Study Mode	Workplace & Online
Duration of Course	Up to 36 Months
Total Units	25 [21 Core & 4 Elective]



Entry Requirements



Minimum Age

You will need to be at least 16 years old. If you are under 18 your enrolment form will need to be signed by a parent or guardian.



Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



Career Outcomes

- Cook
- Commercial Cook
- Banquet Cook
- Café Cook
- Bistro Cook

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Pathways To Further Study

- Certificate III in Patisserie
- Certificate III in Catering Operations
- Certificate III in Baking
- Certificate IV in Commercial Cookery

Course Units

Core:

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
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

Elective:

SITHCCC003	Prepare and present sandwiches
BSBCMM201	Communicate in the workplace
SITXMGT001	Monitor Work Operations
SITXCOM002	Show social and cultural sensitivity

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