



SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

Study With Axial Training To Get The
Skills and Succeed



Axial's SIT30821 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 [20 Core & 5 Elective]



Entry Requirements



Employment

This accredited qualification is delivered as an Australian Apprenticeship.

Accordingly, you will need employment as an Apprentice at a suitable employer with a nominated Supervisor who holds this qualification (or recognised equivalent).



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





SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY



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:

- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITXWHS005 Participate in safe work practices
- SITHKOP009 Clean kitchen premises and equipment
- SITHCCC023 Use food preparation equipment
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHCCC043 Work effectively as a cook
- SITXINV006 Receive, store and maintain stock
- SITHCCC031 Prepare vegetarian and vegan dishes
- SITHCCC029 Prepare stocks, sauces and soups
- SITHCCC028 Prepare appetisers and salads
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC035 Prepare poultry dishes
- SITHCCC036 Prepare meat dishes
- SITHCCC037 Prepare seafood dishes
- SITHCCC042 Prepare food to meet special dietary requirements
- SITHCCC041 Produce cakes, pastries and breads
- SITHPAT016 Produce desserts
- SITXHRM007 Coach others in job skills
- SITHKOP010 Plan and cost recipes

Elective:

- SITHCCC044 Prepare specialised food items
- SITHCCC040 Prepare and serve cheese
- SITHCCC025 Prepare and present sandwiches
- SITXCOM006 Source and present information
- SITXCOM007 Show social and cultural sensitivity

CONNECT WITH US FOR MORE



2404 Logan Rd, Eight Mile Plains 4113
382 Sturt St, Townsville 4810
www.axial.edu.au

