



## AUSTRALIAN CAREERS EDUCATION

### SIT30816 Certificate III in Commercial Cookery

CRICOS COURSE CODE - 094804G

CRICOS No: 03219A RTO No: 22424  
ABN: 69136260252 ACN: 136260252

347-351 Victoria Street  
Brunswick, Vic 3056 Australia



NATIONALLY RECOGNISED  
TRAINING

#### Course Description

This qualification reflects the role of commercial 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. This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

#### Course Duration & Location

52 weeks Full time study (including 6 weeks break/public holidays)  
Student contact hours = 20 hrs per week x 46 weeks  
E-Learning = 280 hours  
Delivery Location: Donald Street Campus  
Work-Based Training Location: Aurora Receptions

#### Course Entry & Visa requirements

There are no specific entry requirements for this qualification. However, students must meet the following minimum entry requirements:-

Minimum Age - Applicants must be 18 years of age at the commencement of their course (refer to the Student Engagement Prior to Enrolment and Marketing policies and procedures [www.ace.vic.edu.au](http://www.ace.vic.edu.au)).

English Proficiency - International students are required to possess an IELTS 5.5 (or equivalent test score)

Academic Requirements – Students must have satisfactorily completed a minimum of year 12 or equivalent

Student Visa – Students must satisfy DIBP's requirements for a student visa.

#### RPL / Credit Transfer

ACE has a 'Recognition of Prior Learning and Credit Transfer Policy and Procedure' at [www.ace.vic.edu.au](http://www.ace.vic.edu.au) which outlines in detail a process to be followed for granting recognition and credit transfer. This is supported through the RPL guidelines for this qualification which focus specifically on all units.

For any Credit granted for previous studies by the student as part of RPL - Formal learning process will lead to reduction in overall course duration (for international students this is reported via PRISMS and an appropriate eCoE issued). As per the RTO Standards 2015; ACE will determine any prior learning that an individual may have acquired through formal, non-formal and informal learning to determine the extent to which that individual meets the requirements which are specified in the course in which a student is wanting to enrol (as per Clause 1.12 RTO Standards 2015).

#### Assessments

The following assessment methods but not limited will be used during this qualification: Formative Activities, Assignments, Student Presentations, Practical Demonstrations, Written Assessments and Log Book.

#### Training Package Rules

To attain SIT30816 Certificate III in Commercial Cookery, 25 units must be completed by the student : 21 core units and 4 elective units

#### Work Based Training

Work-Based Training (WBT) for the Holistic unit SITHCC020 Work Effectively as a Cook must be undertaken in order to achieve the Certificate III in Commercial Cookery. ACE will organise WBT for students at no additional cost.

ACE has an agreement with a third party, Aurora Receptions "Aurora", as our host WBT employer. A total of 144 hours (48 Service Periods) will be completed in Work Based Training (WBT)

#### Educational Pathways

After achieving SIT30816 Certificate III in Commercial Cookery, individuals could progress to SIT40516 Certificate IV in Commercial Cookery.

#### Fees, Charges & Refunds

Please refer to ACE's Fees and Charges Policy and Refund Policy available online [www.ace.vic.edu.au](http://www.ace.vic.edu.au), in Student Handbooks or at ACE's Campus. For Total Course fees please contact ACE at [info@ace.vic.edu.au](mailto:info@ace.vic.edu.au)

## Overseas Student Health Cover (OSHC)

All International Students must have Overseas Student Health Cover (OSHC) for the entire duration of their stay in Australia. This requirement constitutes a Visa condition stipulated by the Australian Government. OSHC allows students access to out of hospital and in hospital medical services.

## Deferral, Suspension & Cancellation

Please refer to ACE's Deferring, Suspending or Cancelling a Student's Enrolment Policy - further information is available online [www.ace.vic.edu.au](http://www.ace.vic.edu.au) or at ACE's Campus.

## Student Support Services

Please refer to ACE a range of Student Support Services available online at [www.ace.vic.edu.au](http://www.ace.vic.edu.au), in Student Support Services Handbook or at ACE's Campus.

## Application Procedure

Apply directly to ACE at [www.ace.vic.edu.au](http://www.ace.vic.edu.au) or through ACE engaged educational agents <http://www.ace.vic.edu.au/ace-agents.html>

## Modes of Delivery

This program is delivered in a classroom based environment with access to a kitchen for practical components of the course. In addition students will also be required to undertake a practical placement in a workplace environment under supervision to ensure the student can perform the work as expressed in each unit of competency. Each unit is delivered and assessed as a standalone unit in a combination of face to face theory and demonstration sessions in the classroom and supported by practicals within the kitchen environment prior to undertaking the workplacement component of the course. This program also contains an e-learning component to be completed by the student (as supported by the trainer / assessor) to consolidate their learning. E-learning hours for each unit are indicated below.

## COURSE OUTLINE

The units offered by ACE are listed in the section below.

Note: Unit **SITXFSA001 Use hygienic practices for food safety** is a Pre-Requisite unit for the units marked in \* Students will need to be competent in this unit prior to commencing units marked with an \*

Unit Code	Unit Name	Nominal Hours	Delivery Hours	e-Learning Hours
<b>Core Units</b>				
BSBSUS201	Participate in environmentally sustainable work practices	20	20	10
SITXWHS001	Participate in safe work practices	12	16	10
BSBWOR203	Work effectively with others	15	16	10
SITXHRM001	Coach others in job skills	20	20	10
SITXFSA002	Participate in safe food handling practices	40	36	15
SITXFSA001	Use hygienic practices for food safety	15	16	10
SITHKOP001	Clean kitchen premises and equipment*	13	16	10
SITXINV002	Maintain the quality of perishable items*	10	16	10
SITHCCC001	Use food preparation equipment*	25	24	10
SITHCCC005	Prepare dishes using basic methods of cookery*	45	44	15
SITHCCC007	Prepare stocks, sauces and soups*	35	32	10
SITHCCC006	Prepare appetisers and salads*	25	24	10
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*	45	48	10
SITHCCC012	Prepare poultry dishes*	25	32	10
SITHCCC013	Prepare seafood dishes*	30	32	10
SITHCCC014	Prepare meat dishes*	50	48	15
SITHCCC018	Prepare food to meet special dietary requirements*	75	72	20
SITHKOP002	Plan and cost basic menus	30	28	10
SITHPAT006	Produce desserts*	100	96	10
SITHCCC019	Produce cakes, pastries and breads*	40	40	10
SITHCCC020	Work effectively as a cook*	80	160	0
<b>Electives Units</b>				
SITHCCC003	Prepare and present sandwiches	10	16	10
SITXINV001	Receive and store Stock	10	16	10
SITXINV003	Purchase goods	30	28	10
SITHCCC015	Produce and serve food for buffets*	25	24	10
Total Student Contact Hours		825	920	280