SIT30813 (superseded)

Certificate III in Commercial Cookery

“Cooking is like love, it should be entered into with Abandon or not at All”

- Harriet Van Horne
Our Mission

At IIPD, we always strive to become a Centre of Excellence in the delivery of training and assessment services within its scope of registration.

Available Support Services IIPD strives to meet the particular needs of each learner and to provide support and welfare services to students which are useful, efficient, timely, and effective. IIPD provides no additional cost advice, support and welfare services to students to assist them with issues that may arise during their study. These support and welfare services are not limited to academic issues and encompass a range of issues related to student welfare and to adjustment to life in Australia.

Why study with IIPD
IIPD aims to achieve its vision by meeting objectives through –

- Becoming a technologically advanced leading-edge institution
- Recruiting well qualified and highly experienced trainers and assessors
- Fully complying with all state and commonwealth legislative and regulatory requirements
- Maintaining active industry and professional contacts
- Creating creative and interactive training and assessment environments

Seluna Pty Ltd has been operating as a Registered Training Organisation (RTO) in Victoria since 2001. IIPD provides quality training and assessment services to international and domestic students, focusing on the fields of Accounting and Business, English Language Courses, Horticulture and Hospitality and other Short Courses.

IIPD always caters to emerging education markets for international and domestic students with offering a nationally recognised training.
Certificate III in Commercial Cookery

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. You will learn basic methods of cookery and cook various foods such as vegetables, meat, seafood, hot and cold desserts and various dishes for entrees, mains and desserts. You could work in various hospitality enterprises where food is prepared and served, including restaurants, hotels and coffee shops and provide technical advice and support to a team.

The key students for IIPD’s SIT30813 Certificate III in Commercial Cookery are people who wish to acquire an AQF level 3 qualification prior to entering the workforce or who are currently in the workforce and wish to acquire a relevant AQF qualification to further their employment prospects, some will utilise it as a pathway to further study.

COURSES DETAILS

<table>
<thead>
<tr>
<th>CRICOS Code</th>
<th>081683G</th>
</tr>
</thead>
<tbody>
<tr>
<td>Course Structure</td>
<td>This course requires you to successfully complete 25 units of competency, out of which 22 units are core and 3 units are electives.</td>
</tr>
<tr>
<td>Delivery Method</td>
<td>Face to Face in class, Blended Learning</td>
</tr>
<tr>
<td>Course Duration</td>
<td>52 weeks</td>
</tr>
<tr>
<td>Assessments</td>
<td>All assessments are to be submitted electronically unless otherwise stated by your trainer.</td>
</tr>
<tr>
<td>Qualification Level</td>
<td>Certificate III</td>
</tr>
<tr>
<td>Nationally Recognised</td>
<td>Yes</td>
</tr>
</tbody>
</table>

CAREERPATHWAYS

- Cook
What are the Course entry Requirements?

For Domestic Student
N/A

IIPD preferred entry requirements are:

✓ Over 18 years old at the time of enrolment
✓ successful completion of IIPD’s language, literacy and numeracy assessment
✓ ability to demonstrate core skills and capabilities to a level appropriate to the course.
✓ Access to a computer with Internet.

For an International Student

✓ IELTS 5.5 / TOEFL 46 / PTE Academic 42 / CAE 47 / OET Pass / TOEFL PBT 527 or equivalent
✓ Students seeking admission must have completed year 12 or equivalent Australian qualification in their country.
✓ 18 years or above at the time of enrolment

Visa requirements:
See Department of Immigration and Border Protection website: http://www.border.gov.au for more details on assessment level requirements for your country.

Scholarships
For International Students SCHOLARSHIPS may be available which can be up to $2000.

Pathway Information

Pathways into the qualification
✓ You may enter with limited or no vocational experience
✓ Without a lower level qualification

Pathways from the qualification
✓ The primary pathway from this qualification is employment in cooking job roles.
✓ A further learning pathway utilising qualifications such as SIT40516 Certificate IV in Commercial Cookery would support career progression.

Certification
You will be awarded SIT30813 Certificate III in Commercial Cookery after successful completion of this course.

On Campus Training Locations
✓ Parramatta Campus (Sydney, NSW)
✓ Footscray Campus (Melbourne, VIC) (International & Domestic Students)
✓ Surfers Paradise Campus (Gold Coast, QLD)
✓ Rockhampton Campus (QLD)
✓ Townsville Campus (QLD)
**What units am I gaining knowledge in?**

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Core/Elective</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBSUS201A</td>
<td>Participate in environmentally sustainable work practices</td>
<td>Core</td>
</tr>
<tr>
<td>BSBWOR203B</td>
<td>Work effectively with others</td>
<td>Core</td>
</tr>
<tr>
<td>HLTAID003</td>
<td>Provide first aid</td>
<td>Core</td>
</tr>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC101</td>
<td>Use food preparation equipment *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC201</td>
<td>Produce dishes using basic methods of cookery *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC202</td>
<td>Produce appetizers and salads *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC203</td>
<td>Produce stocks, sauces and soups *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC204</td>
<td>Produce vegetable, fruit, egg and farinaceous dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC301</td>
<td>Produce poultry dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC302</td>
<td>Produce seafood dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC303</td>
<td>Produce meat dishes *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC307</td>
<td>Prepare food to meet special dietary requirements *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC308</td>
<td>Produce cakes, pastries and breads *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC309</td>
<td>Work effectively as a cook * (Holistic unit)</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP101</td>
<td>Clean kitchen premises and equipment *</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP302</td>
<td>Plan and cost basic menus</td>
<td>Core</td>
</tr>
<tr>
<td>SITHPAT306</td>
<td>Produce desserts *</td>
<td>Core</td>
</tr>
<tr>
<td>SITXFSA201</td>
<td>Participate in safe food handling practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM301</td>
<td>Coach others in job skills</td>
<td>Core</td>
</tr>
<tr>
<td>SITXINV202</td>
<td>Maintain the quality of perishable items *</td>
<td>Core</td>
</tr>
<tr>
<td>SITXWH5101</td>
<td>Participate in safe work practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITXCCS303</td>
<td>Provide service to customers</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXINV201</td>
<td>Receive and store stock</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXINV301</td>
<td>Purchase goods</td>
<td>Elective</td>
</tr>
</tbody>
</table>

*Prerequisite unit for each of these units of competency is SITXFSA101 Use hygienic practices for food safety

Note: Prospective Students/Employers have the option to customise & select the most appropriate elective unit of competency to suite their individual needs.
**Fees:**
For Fee For service students the Course Fee would be AU$11500. However we also have funding availability for our Domestic Students. Please see “IIPD Course fees and Charges” on www.iipd.edu.au or speak with one of our friendly staff member. Student can pay the initial enrolment fee $250 to confirm their admission towards the course. IIPD also gives 10 days of cooling-off period in case the student changes their mind & wish not to continue with their enrolment & wish to withdraw from the course.

**Things you need to know about this course**

**Course Structure**
This course requires you to successfully complete 25 units of competency, out of which 22 units are core and 3 units are elective.

**What is the duration of the course?**
The duration for this course is 52 weeks (*). The duration is including of term breaks, students will be provided with a proposed timetable after enrolment. Proposed timetables can be amended as per the student’s convenience, please speak to our friendly staff if the need arises. Student has (1– 2 years) to complete the course, this is the volume of learning which is consistent with the AQF volume of learning indicator for a qualification at the Cert III level.

**What learning resources are included in this course?**
Your learning material for this course includes:
- learner guides/ workbooks
- Assessment tools to be provided and explained by the Trainer/assessor.

**Refund Policy**
Kindly refer IIPD’s student handbook available on website.

**How is the course assessed?**
To successfully gain this certificate, you must do assessments as per IIPD’s assessment requirements for this qualification. The assessments may include Assessment Activities, Written Questions, Project/ case study, Oral/ Written questions, practical Tasks, Observation Checklist, Third Party report. These assessments could be generally completed within the class contact hours.

**Holistic unit assessment**
To be assessed as competent in the holistic unit of competency, SITHCCC309 Work effectively as a cook, students must provide evidence of preparation and service of multiple items for a minimum of 48 complete food service periods according to the assessment criteria defined in the SIT12 Training Package and elsewhere in this document. IIPD provides students with
assistance in obtaining positions in appropriate commercial kitchens for the purpose of workplace experience and assessment in the two holistic units of competency.

What if I have a prior working experience to apply for (RPL)?

The competencies within this qualification may be attained through previous or current training, work experience, and/or life experience. Recognition of Prior Learning (RPL) considers previous attainments which are measured against the specific performance criteria for each full unit or partial unit of competence. IIPD is able to provide guidelines and assistance in undertaking Recognition of Prior Learning.

IIPD will ensure that all applicants will have access to the recognition of prior learning (RPL) policy and procedures.

Applications for RPL will be managed efficiently by a qualified assessor, using a process which is valid, fair, sufficient and authentic.

An applicant for RPL is responsible for the provision of suitable & sufficient evidence, as required by the RPL Kit.

Credits for units of competency will be provided if a candidate who applies for recognition of prior learning is able to demonstrate learning, skills and knowledge that meet the performance criteria of the units of competency for which the candidate is applying for recognition of prior learning.

IIPD’s RPL assessment process, including the design and function of the RPL assessment tool, will be subject to a regular validation process to ensure that it is consistent with the principles of assessment and the rules of evidence.

What if I have already completed the same units & want to seek Credit Transfer?

IIPD recognises qualifications issued under the Australian Qualifications Framework and Statements of Attainment issued by other Registered Training Organisations.

Enrolments acceptance through Approved Agents & other third party representatives

IIPD also accepts student Enrolments/Admissions recruited by IIPD’s approved agents and Third Party representatives. You may contact an approved agent for enrolling in to the course with IIPD. The list is available on IIPD’s website under "Agents" tab.

Minimum Computing Requirements

You may need access to a computer and the internet and have intermediate computing skills.

Minimum specifications for your computer are:
- Microsoft Office 2007 or equivalent
- broadband internet connection
- 2GB of RAM
- CD-ROM or DVD drive
- Adobe Reader X or equivalent
- Printer and associated software
- Scanner and associated software
- File compression software equivalent.

Specific requirements for Windows users:
- Microsoft Windows 7 or higher
  (Windows 8 recommended)
- 1 gigahertz (GHz) or faster processor
  (2GHz or faster recommended)
- Adobe Flash Player 10 or higher

Specific requirements for Mac OS users:
- Mac OSX v10.5 or higher (Mac OSX v10.6 recommended)
- 1 gigahertz (GHz) or faster Intel processor (2GHz or faster recommended)