



HOSPITALITY

SIT30816

certificate III in COMMERCIAL COOKERY

[C T A T R A I N I N G S P E C I A L I S T S]



The SIT30816 Certificate III in Commercial Cookery qualification will give students the skills and abilities to become a qualified cook in a variety of exciting hospitality establishments!

Learning from industry professionals who have gained over 25 years of experience in premium European and Australian restaurants at a senior level, students will enjoy a vibrant and comprehensive program that equips them for the fast pace of back-of-house operations.

With this nationally recognised qualification, students can take their skills anywhere food is prepared; from five star restaurants, bustling cafés, trendy pubs, community clubs to large hotel chains.

KEEPING YOUR KITCHEN RUNNING HOT WITH FLEXIBLE WORKPLACE SOLUTIONS

CTA Training Specialists (formerly Club Training Australia) can offer customised solutions for individuals and venues which enable off-site and on-site training that can be implemented without interrupting work or education requirements.

[COURSE DETAILS]

Delivery Method: Blended including classroom, workplace and mandatory work placement
Course Duration: 36 months*
Units: 25 units of competency to be completed
Qualification: Certificate III in Commercial Cookery
Assessments: Written questions, observations, training record book & projects
Nationally Recognised Training: Yes
Credit Transfer/Recognition of Prior Learning: Yes

[CAREER OUTCOMES]

> Cook

[LEARNING SNAPSHOT]

- > Work effectively with others
- > Provide first aid
- > Participate in sustainable practices
- > Food safety
- > Plan and cost menus
- > Coach others in job skills

[ENROL]

Enrolling with CTA Training Specialists is easy, just call us on (07) 3878 8977 or go to www.ctatraining.com.au.

[Phone (07) 3878 8977 | operations@ctatraining.com.au | www.ctatraining.com.au | RTO 31607]

* Expected timeframe

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To achieve this qualification you must complete 25 units of competency, consisting of 21 core units and 4 elective units.

The elective units listed are those which CTA Training Specialists trains (the final units that are selected from this list are dependent on qualification packaging rules which can be discussed with our trainers):

[CORE UNITS]

- > 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

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety

[ELECTIVE UNITS]

- > SITHCCC003 Prepare and present sandwiches
- > SITXCOM002 Show social and cultural sensitivity
- > HLTAID003 Provide first aid
- > SITHIND002 Source and use information on the hospitality industry

There will be no charge to the student for credit transfers. Information regarding funding and fees can be found on the Government Contracts page of our website www.ctatraining.com.au.

^The unit of competency, SITHCCC020 Work effectively as a cook requires the student to complete 48 complete food service periods. The duration of each service period will be up to four (4) hours and is required to cover breakfast, lunch and dinner. If unemployed, it is the student's responsibility to source an appropriate location/venue for this mandatory work placement. If you are a school based trainee, restrictions on units able to be completed will apply. In accordance with the VET Quality Framework Standards for Registered Training Organisations (RTOs) 2015, CTA Training Specialists does not guarantee that a student will successfully complete this course or obtain a particular employment outcome where this is outside the control of the RTO. There is no guarantee provided that a training product can be completed in a manner which fails to meet the requirements of Clauses 1.1 and 1.2 of these Standards. CTA Training Specialists is responsible for ensuring compliance and conducts regular reviews on all of its Training and Assessment strategies. CTA Training Specialists will ensure that through the implementation of the Australian Qualifications Framework Issuance Policy that students will be issued the certification documentation to which they are entitled to within 30 days.

[STUDY PATHWAYS]

Pathways into the qualification

Individuals may enter SIT30816 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

After achieving SIT30816 Certificate III in Commercial Cookery, individuals could progress to SIT40516 Certificate IV in Commercial Cookery, SIT40616 Certificate IV in Catering Operations or SIT40716 Certificate IV in Patisserie (please note that CTA Training Specialists does not currently deliver all of these qualifications).

[TRAINING AND ASSESSMENT]

Training and assessment is delivered face-to-face for each student in their local area in clustered training sessions. Students must be able to attend these training sessions to complete all units of competency. Students will be completing their practical training components in a simulated environment in hospitality venues throughout Queensland and will be provided all equipment and facilities required to complete the units of competency in this qualification. Students will be completing the theory component of this qualification in a classroom environment forming the remaining part of the training schedule.

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