



# CERTIFICATE III IN COMMERCIAL COOKERY

## OVERVIEW

This qualification is available as both a direct entry/new entrant to the industry, and as an apprentice.

### For apprentices

This course is available to apprentice chefs.

### For non-apprentices

This course is available to you if you are a new entrant to the industry, have an interest in obtaining a career pathway into commercial cookery or have existing experience within the broader hospitality industry in food preparation, kitchenhand or cook role.

You will learn how to prepare, cook, and serve food across a range of hospitality settings and gain the skills and knowledge to be competent as a qualified chef or cook in a supervisory or team leader role in the kitchen. Work takes place in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops and etc.

## LEARNING OUTCOMES

- Produce dishes or meals of the following: poultry, seafood, meat, desserts, cake, pastries, breads, stocks, sauces, soups, appetisers, and salads
- Plan and cost basic recipes
- Prepare food for special dietary requirements
- Use cookery skills effectively and produce using basic methods of cookery
- Maintain the quality of perishables, equipment and the premises
- Hygiene, safe food handling and WHS

### COMPULSORY UNITS

SITHCCC023 Use food preparation equipment  
 SITHCCC027 Prepare dishes using basic methods of cookery  
 SITHCCC028 Prepare appetisers and salads  
 SITHCCC029 Prepare stocks, sauces and soups  
 SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes  
 SITHCCC031 Prepare vegetarian and vegan dishes  
 SITHCCC035 Prepare poultry dishes  
 SITHCCC036 Prepare meat dishes  
 SITHCCC037 Prepare seafood dishes  
 SITHCCC041 Produce cakes, pastries and breads  
 SITHCCC042 Prepare food to meet special dietary requirements  
 SITHCCC043 Work effectively as a cook  
 SITHKOP009 Clean kitchen premises and equipment  
 SITHKOP010 Plan and cost recipes  
 SITHPAT016 Produce desserts  
 SITXFSA005 Use hygienic practices for food safety  
 SITXFSA006 Participate in safe food handling practices  
 SITXHRM007 Coach others in job skills  
 SITXINV006 Receive, store and maintain stock  
 SITXWHS005 Participate in safe work practices  
 SITHCCC040 Prepare and serve cheese  
 SITHCCC044 Prepare specialised food items  
 SITHPAT014 Produce yeast-based bakery products  
 SITXCCS014 Provide service to customers  
 SITXINV007 Purchase goods

### ASSESSMENT

The assessments will enable students to demonstrate the underpinning knowledge, skills and attributes required to meet the course outcomes. A range of assessment strategies to meet different students' needs will be selected, including observation, questioning, case studies, practical demonstrations, and quizzes in a variety of settings including Wodonga TAFE's Valleys Restaurant, online and by your employer in the workplace.

### LICENCES/TICKETS

SITXFSA001 Use hygienic practices for food safety  
 SITXFSA002 Participate in safe food handling practices  
 (Included as part of the Certificate III in Commercial Cookery)

### CERTIFICATION

By successfully completing this course you will receive a nationally recognised AQF qualification.  
 You will also receive a statement of attainment for SITXFSA001 Use hygienic practices for food safety and SITXFSA002 Participate in safe food handling practices.

### CAREERS

- Cook
- Chef (apprentice)

### DELIVERY METHODS

- Blended – Teaching and assessment will be conducted on-campus and online.
- Apprenticeship – Teaching and assessment will be required to be conducted as part of an apprenticeship

### LOCATIONS

- McKoy Street, Wodonga Vic (Main campus)

### DURATION

Non-apprentice: 3 years. Apprentice: 3 years

### DELIVERY SCHEDULE

#### For apprentices

Individual training plans are developed in consultation with your employer.

On-campus workshops are delivered 8am-4pm, one day each week as follows:

- First year apprentices - Thursday
- Second year apprentices - Wednesday
- Third year apprentices - Tuesday

#### For non-apprentices

On-campus workshops are delivered 8am-4pm, one day each week as follows:

- Year 1 - Thursday
- Year 2 - Wednesday
- Year 3 - Tuesday

### FIELD PLACEMENT

You will be required to complete 48 service periods covering breakfast, dinner, lunch, and special functions in unit SITHCCC020.

#### For apprentices

You are able to achieve the completion of the 48 service periods with a combination of your work-based service periods and on-campus service periods.

#### For non-apprentices

You are able to achieve the completion of the 48 service periods over the duration of the qualification and will require attendance at all timetabled restaurant service periods.

## REQUIREMENTS

### For apprentices

This course is available to apprentice chefs - for an apprentice pathway you must be employed as an apprentice chef.

- You will be required to bring your Chef knife kit that includes at least one Chef knife, one Boning knife, one Filleting knife and one Paring knife. You will be required to wear an industry-standard chef uniform, including 1. Small check Chefs Pants, 2. White Apron, 3. White Chefs Jacket and White Buttons (8-10), 4. White Chefs Hat (Traditional or Skull Cap), 5. Protective non-slip enclosed shoes. You will be provided with an equipment list by the teacher upon enrolment to ensure the correct industry-standard equipment is purchased.

### For non-apprentices

- This course is available to you if you are a new entrant to the industry, have an interest in obtaining a career pathway into commercial cookery or have existing experience within the broader hospitality industry in food preparation, kitchenhand or cook role.
- You will be required to complete the unit SITXFSA001 Use hygienic practices for food safety prior to commencing cookery units. This unit is delivered as part of the training for the qualification.
- You will be required to purchase industry-standard equipment and a chef uniform. The following will be required - 1. Small check Chefs Pants, 2. White Apron, 3. White Chefs Jacket and White Buttons (8-10), 4. White Chefs Hat (Traditional or Skull Cap), 5. Protective non-slip enclosed shoes, 6. Chef knife kit. You will be provided with an equipment list by the teacher upon enrolment to ensure the correct industry-standard equipment is purchased.

Students will be required to have a level of physical fitness suitable for work in a kitchen environment, i.e be standing for long periods of time; Manual handling such as kneeling, lifting, reaching, grabbing, mixing and stirring will also be required when cleaning, collecting ingredients, using equipment, for food preparation and cooking.

It is recommended that you have your own laptop or have access to a computer and internet for at-home and online learning studies.

## FEES

From 1 January 2019, Free TAFE for Priority Courses is a Victorian Government program that will pay your tuition fees to study in this selected course at Wodonga TAFE, if you're eligible, subject to minimum numbers.

Government Funded \$4,301.00 (Tuition \$4,301.00, Materials \$0.00)

Concession \$860.20 (Tuition \$860.20, Materials \$0.00)

Fee For Service \$10,120.00 (Tuition \$10,120.00, Materials \$0.00)

## FEES ADDITIONAL INFORMATION

Please note that whilst this course is on the 'Free TAFE for Priority Courses' list this applies ONLY to non-apprentice applications.

The student tuition fees published are indicative only and can be subject to change given individual circumstances at the time of enrolment. Funding made available to eligible individuals by State and Commonwealth Governments. If funding is utilised, this may affect future opportunities to access additional funding in the future. For more information see 'Fee information and eligibility' under the 'How to Apply' tab on the Wodonga TAFE website.

#### HOW TO APPLY

Apply via the 'Apply now' button in the course information page. If the course is not available for online application, register your details via the 'Enquire Now' form to be notified when future dates are scheduled, or to chat to our friendly Customer Experience team.

For apprenticeship information and enrolments, the Australian Apprenticeship Support Network (AASN) is your first point of contact for queries about a traineeship or apprenticeship, [www.australianapprenticeships.gov.au/about-aasn](http://www.australianapprenticeships.gov.au/about-aasn)

Please note: We reserve the right to close course intakes early. Many courses have limited places and high demand. Early applications are recommended. We reserve the right to cancel intakes and courses if there are insufficient student numbers.

#### WHEN YOU CAN ENROL

If the course is not available for online application, register your details via the 'Enquire Now' form to be notified when future dates are scheduled, or to chat to our friendly Customer Experience team.

- Apprenticeship: You will enrol with Wodonga TAFE as part of your apprenticeship with your employer. The Australian Apprenticeship Support Network (AASN) is your first point of contact for queries about a traineeship or apprenticeship, [www.australianapprenticeships.gov.au/about-aasn](http://www.australianapprenticeships.gov.au/about-aasn).