



Certificate III in Commercial Cookery

SIT 30821

109887F

Overview

Our Certificate III in Commercial Cookery is a great starting point to becoming a cook and will equip you with a wide range of essential cookery skills as well as a sound knowledge of kitchen operations. You will learn from industry professionals and put your theory into practice preparing a variety of dishes at our professional industry standard kitchen facilities.

Career Opportunities

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

Entry Requirements

- Minimum age of 18 years
- Completion of Year 12 and or equivalent
- English proficiency levels of IELTS 5.5 or equivalent or completion of a Literacy, Language and Numeracy (LLN) assessment at ACSF Level 4

Duration

This course will be delivered over 52 weeks including 8 weeks term breaks over the duration of the course.

Core 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

** will require training and assessment to occur in a hosted workplace/WIC Training Kitchen

Elective Units

SITHCCC025*	Prepare and present sandwiches
SITHCCC040	Prepare and serve cheese
SITHXINV007	Purchase goods
SITHCCC026	Package prepared foodstuffs

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Fees and charges

Material Fee	\$550
Application Fee	\$250 (Non - Refundable)
Kitchen Tool kit & Chef uniform Fee	\$700
Tuition Fee	\$15,800
Total Payable	\$17,300

Materials include wherever applicable: PowerPoint and PP handouts, Learner guide/Student workbook, simulated practical workbook, Text books, learning journal, workplace log book, assessments, /trainer/assessor, Kitchen Tool kit & chef uniform



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