



*Providing Quality Adult Education*

CRICOS PROVIDER NO. 01740M

# SIT30807 Certificate III in Hospitality (Commercial Cookery)

## What does the course involve?

The Certificate III in Hospitality (Commercial Cookery) course comprises both theoretical and practical components of training in commercial cookery. You will be taught various methods of cooking using a variety of different foods. You will be shown job specific skills that will prepare you to be able to work effectively in a kitchen.

The following are the units of competency that make up this qualification:

### Compulsory

- SITXCOM001A Work with colleagues and customers
- SITXCOM002A Work in a socially diverse environment
- SITXOHS001A Follow health, safety and security procedures
- SITHIND001A Develop and update industry knowledge
- SITXOHS002A Follow workplace hygiene procedures
- HLTFA301B Apply first aid
- SITHCCC001A Organise and prepare food
- SITHCCC002A Present food
- SITHCCC003A Receive and store kitchen supplies
- SITHCCC004A Clean and maintain kitchen premises
- SITHCCC005A Use basic methods of cookery
- SITHCCC027A Prepare, cook and serve food
- SITHCCC006A Prepare appetisers and salads
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC010A Select, prepare and cook poultry
- SITHCCC011A Select, prepare and cook seafood
- SITHCCC012A Select, prepare and cook meat
- SITHCCC013A Prepare hot and cold desserts
- SITHCCC014A Prepare pastries, cakes and yeast goods
- SITXFSA001A Implement food safety procedures
- SITHCCC029A Prepare foods according to dietary and cultural needs
- SITXCOM003A Deal with conflict situations
- SITXHRM001A Coach others in job skills
- SITHCCC028A Prepare, cook and serve food for menus
- SITHCCC016A Develop cost-effective menus

### Electives

- SITXCOM004A Communicate on the telephone
- SITHCCC007A Prepare sandwiches
- SITHCCC021A Handle and serve cheese

## What are my employment opportunities?

Cooks can work in places such as hospitals, hotels, cafeterias, restaurants and bistros.

## How long does it take?

The course duration is 40 weeks (2 semesters over 1 year) 20 hours per week. Once you have completed the Certificate, you have the option of enrolling in the Diploma of Hospitality Management.

## Work Experience

King's assesses all students practical component onsite at our Reedy Creek campus in a fully functional commercial kitchen, the college recommends and assists students in placement of 200 hours of work experience to assist them to gain extra skills to help them with their practical assessment. Work Experience is not compulsory.

## Entry requirements

Students must be competent in Literacy in order to fulfil course requirements. If you feel you have literacy needs that may impair your ability to work in this program please discuss this with an educator and an assessment interview can be arranged.

Satisfactory completion of Year 10 or equivalent overseas academic qualifications

Overseas students require language proficiency of IELTS level 5.5 or equivalent.

## Support

King's undertakes a duty of care towards its student body and offers course counselling as required.



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## Recognition of Prior Learning

Recognition of Prior Learning is the student's opportunity to have their prior skills and competencies recognised. These skills and competencies may relate to units you are about to commence and as a result can exempt you from studying these units. However, there is a cost related to obtaining Recognition of Prior Learning. The process requires students to gather evidence confirming their competency. An educator will advise you in this task. Enquire if you think you qualify.

## Delivery Methods

Students will study full time at the College and the training comprises of classroom delivery and various simulated practical delivery on College grounds. Learning Guides, Videos and Competency Record Books will provide additional support to deliver these programs. Lectures, tutorials, demonstrations, guided practice, group work, role plays, reflections, are the main teaching-learning methods used by the College. Also work experience in relevant workplaces is encouraged and the College's employment services department will assist with finding you placement.

## Assessment Methods


The assessment criteria are identified in each module for each learning outcome. Assessment methods may include:

- practical application of knowledge and skills; problem solving on critical incidents in the work environment;
- oral or written presentations;
- short answer or oral knowledge tests;
- project and research tasks;
- practical observations;
- any other strategy that viably demonstrates attainment of learning outcomes

## Costs & Further Information

There is a non-refundable enrolment fee required upon receipt of your enrolment form. Your place will not be confirmed unless this payment has been made. This fee applies to all courses.

Please contact the College to enquire about course fees and the next intake.

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KING'S INTERNATIONAL COLLEGE