



Providing Quality Adult Education

SIT30807 Certificate III in Hospitality (Commercial Cookery) Apprenticeship

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:

26 Core Units

- 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
- SITHCCC006A Prepare appetisers and salads
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC009A Receive and store kitchen supplies
- 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
- SITHCCC016A Develop cost-effective menus
- SITHCCC027A Prepare, cook and serve food for food service
- SITHCCC028A Prepare, cook and serve food for menus
- SITHCCC029A Prepare foods according to dietary and cultural needs
- SITHIND001A Develop and update hospitality industry knowledge
- SITXCOM001A Work with colleagues and customers
- SITXCOM002A Work in a socially diverse environment
- SITXCOM003A Deal with conflict situations
- SITXFSA001A Implement food safety procedures
- SITXHRM001A Coach others in job skills
- SITXOHS001A Follow health, safety and security procedures
- SITXOHS002A Follow workplace hygiene procedures
- HLTFA301B Apply first aid

3 Elective Units

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

What are my employment opportunities?

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

How long does it take?

The apprenticeship duration is 3 years fulltime. Delivery includes on the job training and day release on negotiated Mondays. Interactive delivery and assessment materials support the delivery of the training.

Entry requirements

The learner must be employed in a relevant hospitality workplace under the supervision of a qualified chef to gain sufficient experience to achieve the units of competence 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.

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

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.

Costs & Further Information

Please contact the College to enquire about student contribution fees for students, possible employer incentives and for further course information.



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