



SIT30816 – Certificate III in Commercial Cookery (CRICOS Course Code: 092047A)

Course Description

This qualification trains a person to work as a cook in Australia. Apart from theory, practical classes and work-based training are essential components of this course which help students with the necessary on-the-job experience in a commercial kitchen. Students gain practical skills and experiences in real workplace settings and get job-ready at graduation.

Information on safety in commercial kitchen and work-based training place:

Training in the commercial kitchen involves dealing with fire, knives, kitchen utensils and slippery floor.

To be compliant with WHS requirements and to ensure safety, students must:

- read and follow WHS instructions
- wear proper slip resistant safety boots
- wear uniform and apron
- be aware of hazards to prevent slips, trips and falls
- be aware of fire-safety information to prevent kitchen fires
- be aware of safety information to prevent cuts, burns, and lacerations
- be aware of safety information to prevent food preparation area accidents
- be aware of safety information to prevent lifting accidents

Cultural considerations:

As part of practical classes and work-based training, students will experience cooking

- meat (including beef, pork, poultry, lamb, seafood, etc.)
- halal and non-halal food
- dairy products
- vegetables

Students are advised to understand and take into consideration these requirements of training and assessment before making informed decision during enrolment.

Course Fee

Application Fee	Study Material Fee	Tuition Fee
\$250	\$950	For overseas students: \$10,300
		For domestic students: \$7000



Easy, affordable and flexible payment options are available.		

Course Prerequisites

- Must be 18 years of age or over
- Completion of high school studies equivalent to Australian Year 11 schooling OR
- Completion of secondary school/ A level education overseas OR
- Demonstrated knowledge, skills and experience in commercial cookery as per AQF requirements

English Language Requirement (for international students only)

IELTS Test Score of 5.5 OR

TOEFL (iBT) Test Score of 46 OR

PTE Academic Test Score of 42 OR

Cambridge English: Advanced (CAE) Test Score of 47 OR

OET Pass Grade OR

TOEFL (PBT) Test Score of 527 (only if IELTS is not available) OR

You are an international student currently studying in Australia and have studied for a period of 6 months or more at Certificate III level or above.

Intake dates

2018: 15/01/2018, 16/04/2018, 16/07/2018, 15/10/2018

Duration

The duration of the course is 52 weeks including 12 weeks holidays.

Study Mode

The delivery method for this course:

- Face-to-face classroom-based learning

Training and Assessment includes:

- ✓ Theory, lecture, assignments and various modes of assessment
- ✓ Practical training and assessment at commercial training kitchen
- ✓ Work-based training
- ✓ Self-paced (outside class hours)

Students have 20 contact hours per week for a total of 800 contact hours. This course comprises of:

- ✓ 800 hours of supervised study



- ✓ 429 hours of unsupervised self-study activities
- ✓ 100 hours of work place training (log book)

Self-paced study (outside class hours) includes reading learner guides, research of subject learning material, completing learner guide activities, online quizzes, recipe research and assessment tasks / activities.

Online learning

Students must attend class regularly as the course is delivered face-to-face in classroom. Australian Technical College Western Australia (Australian Technical College) strictly monitors the attendance and course progress. As part of training, learning materials are provided through online medium of DIDASKO. Online learning will not exceed one-third of the course online.

Locations:

Theory classes delivered at:

8 Francis Street, PERTH WA 6000

Practical classes delivered at:

Unit 2, 2324 Albany Hwy Gosnells WA 6110

1 Fortune Street, BALCATTA, WA 6021

267 Scarborough Beach Rd, MOUNT HAWTHORN, WA 6016

Australian Technical College commercial kitchens are huge and spacious. Training at the commercial kitchen helps to develop and improve the cooking skills, management and customer service skills in a real work environment.

The students must attend theory classes at Australian Technical College's main city campus and practical classes at the kitchen mentioned above. Students will attend practical classes from Term 1.

Students who successfully complete the practical units are eligible to participate in work-based training. Students will participate in work-based training in the last six weeks of Term 4. (5 weeks at work place + 1 week at Australian Technical College main campus)

Uniform and kitchen tool

Students must buy uniform and kitchen tools by the 4th week of Term 1. These items are required before they start practical classes in the kitchen. Australian Technical College will provide references

and information on where and how to buy these items. Students can also buy on their own. The cost of uniform and kitchen tools are not included in admission fee, material fee and tuition fee.

Work place training

A part of this course includes unpaid 100 hours work-based training facilitated by Australian Technical College. Australian Technical College trainer/assessor will visit the workplace to approve the venue and the nature of the work to ensure it is compliant with the training package and WHS requirements. Australian Technical College training/assessor is responsible for the workplace experience and assessment. Support is provided to the student which includes providing clear information and logbook for recording the details of the external employment activities. Any queries or concerns regarding the workplace must be discussed with the trainer. You may also discuss your concerns with the Director of Studies (DOS) on +61 8 6377 8270 or dos@atc.wa.edu.au

Work placement is conducted off-campus with our business partners listed below. Please note that the list of our partners for work-based training may vary from time to time based on availability and expiry of contract.

<p><u>Fraser's Restaurant & Kings Park Function Centre</u></p> <p>Phone: +61 8 9481 7100</p> <p>Address: Fraser Ave, Kings Park West Perth WA 6005</p> <p>http://www.frasersrestaurant.com.au/</p>	<p><u>The Kauphy place</u></p> <p>Phone: 0434 111 139</p> <p>Address: 4/139-141 High Road, Willetton WA 6155</p> <p>https://kauphy.com.au/</p>
<p><u>Sunsets Restaurant</u></p> <p>Phone: 08 9528 1910</p> <p>Address: Shop 1 & 2 The Boardwalk, 1 Railway Tce, Rockingham WA 6168</p> <p>http://sunsets.com.au/</p>	<p><u>Kailis Hospitality Group</u></p> <p>Phone: 08 9335 7755</p> <p>Address: Fremantle Fishing Boat Harbour, 46 Mews Road, Fremantle WA 6160</p> <p>http://www.kailis.com/</p>

Transfer student requirements

A student transferring from other education provider must have completed first six months of their principal course of study before transferring to Australian Technical College. The student must provide the relevant documents as per Australian Technical College'S Transfer Students – Documents Checklist along with Application Form. They must also read and sign the Information Provided to Students Before Enrolment – Checklist.



If the transferring overseas student already has a student visa and want to change their main course of study to a lower Australian Qualification Framework (AQF) level course, they will need to apply for and be granted a new student visa.

Please refer to Department of Home Affairs web site regarding changing courses.

<https://www.homeaffairs.gov.au/trav/stud/more/changing-courses>

Please refer to ESOS student fact sheet to know the responsibilities of an international student.

<https://internationaleducation.gov.au/Regulatory-Information/Documents/esosstudentfactsheetv4%20-%20Final%20clean%20copy.pdf>

Please refer to our web site for more information on transfer students requirements.

<https://atc.wa.edu.au/>

Credit Transfer and Recognition of Prior Learning (RPL)

Nationally Recognized Training qualifications and statements of attainment issued by other Registered Training Organisations (RTOs) are recognized at Australian Technical College. Student may apply for Credit Transfer or RPL before enrollment. To get credit, students must submit all documentary evidences along with their application.



Units of competency

Unit Code	Unit Name	Core / Elective
BSBSUS201	Participate in environmentally sustainable work practices	Core
SITXWHS002	Identify hazards, assess and control safety risks	Elective
BSBWOR203	Work effectively with others	Core
SITHIND002	Source and use information on the Hospitality industry	Elective
SITXWHS001	Participate in safe work practices	Core
SITXHRM001	Coach others in job skills	Core
SITXFSA001	Use hygienic practices for food safety	Core
SITXFSA002	Participate in safe food handling practices	Core
SITHCCC017	Handle and serve cheese *	Elective
SITXINV002	Maintain the quality of perishable items *	Core
SITHKOP001	Clean kitchen premises and equipment *	Core
SITHCCC001	Use food preparation equipment *	Core
SITHCCC005	Prepare dishes using basic methods of cookery *	Core
SITHCCC006	Prepare appetisers and salads *	Core
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes *	Core
SITHCCC007	Prepare stocks, sauces and soups *	Core
SITHCCC003	Prepare and present sandwiches *	Elective
SITHCCC013	Prepare seafood dishes *	Core
SITHCCC012	Prepare poultry dishes *	Core
SITHCCC014	Prepare meat dishes *	Core
SITHCCC019	Produce cakes, pastries and breads *	Core
SITHPAT006	Produce desserts *	Core
SITHCCC018	Prepare food to meet special dietary requirements *	Core
SITHKOP002	Plan and cost basic menus	Core
SITHCCC020	Work effectively as a cook *	Core

Simulation Environment

Australian Technical College's learning program includes Simulation which involves the student to complete or deal with a task, activity or problem in an off-the-job situation that replicates the workplace context. Both the practice and assessment tasks create an environment that requires the



student to use both generic skills (decision making/problem solving) and technical skills relevant to each unit.

Assessments

As part of the course assessment requirements students are required to serve breakfast, lunch and dinner to paying guests during weekdays and weekends. Sometimes students will be assessed at events and dinners that are likely to be in evenings or weekend nights to fulfill course requirement. Students should demonstrate competency in each assessment tool. In general, the following assessment items apply for this course.

- Projects
- Case Studies
- Quiz
- Practical Demonstrations
- Portfolios
- Knowledge Based Tests
- Check points

Award Requirements

Learners may complete individual units of competency and receive a statement of attainment for that unit. To be eligible for SIT30816 - Certificate III in Commercial Cookery, students should complete all the units.

Study Pathway and Career Opportunities

On completion of SIT30816 - Certificate III in Commercial Cookery, students may pursue SIT40516 - Certificate IV in Commercial Cookery. Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include:

- Cook