

Course Outline

SIT30807 Certificate III in Hospitality (Commercial Cookery)

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

Job roles could include:

- preparing appetisers, salads, stocks, sauces and soups
- preparing vegetables, fruit, eggs and farinaceous dishes
- selecting, preparing and cooking poultry, seafood and meat
- preparing hot and cold desserts, pastries, cakes and yeast goods
- planning and preparing food for buffets.

Job Titles could be:

- cook

Prerequisite requirements: There are no prerequisites for entry to this qualification.

Qualification rules: To achieve a Certificate III in Hospitality (Commercial Cookery), 29 units must be completed:

- all 26 core units
- 3 elective units:
 - a minimum of 2 elective units must be selected from the electives listed below
 - the remaining unit may be selected from any endorsed Training Package

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification

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	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
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

ELECTIVE UNITS

Client and Customer Service

SITXCCS002A	Provide quality customer service
SIRXCCS001A	Apply point-of-sale handling procedures

Commercial Cookery and Catering

SITHCCC007A	Prepare sandwiches
SITHCCC015A	Plan and prepare food for buffets
SITHCCC018A	Prepare pates and terrines
SITHCCC019A	Plan, prepare and display a buffet
SITHCCC020A	Prepare portion-controlled meat cuts
SITHCCC021A	Handle and serve cheese
SITHCCC022A	Prepare chocolate and chocolate confectionery
SITHCCC025A	Monitor catering revenue and costs
SITHCCC031A	Operate a fast food outlet
SITHCCC035A	Develop menus to meet special dietary and cultural needs
SITHCCC036A	Select catering systems

Communication and Teamwork

SITXCOM004A	Communicate on the telephone
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Computer Operations and ICT Management

BSBADM304A	Design and develop text documents
BSBCM205A	Use business technology
BSBCM213A	Produce simple word processed documents
BSBCM306A	Produce business documents

Finance

SITXFIN003A	Interpret financial information
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Food Safety

SITXFSA003A	Transport and store food in a safe and hygienic manner
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Inventory

SITXINV001A	Receive and store stock
SITXINV002A	Control and order stock

Occupational Health and Safety

SITXOHS004A	Implement and monitor workplace health, safety and security practices
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Quality and Innovation

SITXQUA001A	Contribute to workplace improvements
SITXQUA002A	Originate and develop a concept
SITXQUA001A	Develop innovative ideas at work

Work Plus Development + Training use a number of different approaches to facilitate learning and assessment for this qualification and they include:

- Learners Kits to provide knowledge as well as activities to enable practice
- Assessment Kits to enable competence once you have gained the knowledge and skills necessary
- Classroom or Workshop style training sessions in some instances if required.
- Visits to the workplace to conduct coaching session, facilitate workplace learning and conduct assessments
- Contact via telephone, email and other forms of communication outside of workplace visits

In order to ensure that the business and the individuals gain the most out of this qualification, a flexible approach is taken by Work Plus Development + Training, which includes:

Undertaking a Training Needs Analysis with the business and the individuals

Negotiating the “Planned Outcomes” with the business and the individuals

Conducting all learning and assessment activities at dates, times and locations suitable to all involved

Enrol now online at www.workplus.com.au

or call 03 6344 3747 to talk to a

Work Plus Development + Training representative today