



“5 STAR”

Quality Training Centres

COURSE OUTLINE:

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.

The qualification is suitable for an Australian apprenticeship pathway.

JOB ROLES:

Individuals with this qualification are able to perform roles such as: 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.

POSSIBLE JOB TITLES INCLUDE:

- Qualified Cook

PRE-REQUISITE REQUIREMENTS:

- There are no other pre-requisites for this qualification



SIT20307 Certificate III in Hospitality (Commercial Cookery)

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 Streams

Qualified cook in a cafe or small restaurant serving some Asian dishes

SITHASC001A	Use basic Asian methods of cookery
SITHASC003A	Prepare stocks and soups for Asian cuisines
SITHASC006A	Prepare rice and noodles for Asian cuisines

Qualified cook in large restaurant

SITHCCC015A	Plan and prepare food for buffets
SITHCCC018A	Prepare pâtés and terrines
SITHCCC036A	Select catering systems

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