

User Choice Program

SIT30816 Certificate III in Commercial Cookery

Do you have the dream to follow in the footsteps of Matt Moran, Nigella Lawson, or Jamie Oliver? Do you have a passion for food and a creative flair for cooking? Taking steps to becoming a chef in our modern world of dining is truly satisfying career path and a way to express your passion for food. Australia is a leisure destination and good cooks are in high demand.

This qualification introduces you to planning, preparing, cooking and presenting a wide variety of food styles. How does your artwork look on a plate?

User Choice (Apprenticeships and Traineeships)

The Queensland Government Department of Employment, Small Business and Training provides funding for User Choice Apprenticeships and Traineeships in Queensland, subject to eligibility conditions being met.

Queensford College is a Pre-Qualified Supplier under this program for the delivery of this Certificate III qualification as an apprenticeship or traineeship pathway for new and existing workers.

For more information about the User Choice 2017-20 program, view the following link:

<https://training.qld.gov.au/training/incentives/userchoice>

User Choice Contribution Fees

The Contribution Fee under the User Choice program is dependent on the elective choice. Fees are paid at a rate of \$1.60 per nominal hour. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

School-based apprentices and trainees are exempt for co-contribution fees.

Entry Requirements

There are no prerequisites for entry into this course however it is desired that candidates have completed Australian Year 10 (or equivalent).

Student may need to complete a language literacy and numeracy prior to enrolment.

Possible Career Outcomes

- Qualified Cook





Unit Information

Code	Title	Nominal Hours
Core Units		
BSBSUS201	Participate in environmentally sustainable work practices	20
BSBWOR203	Work effectively with others	15
SITHCCC001	Use food preparation equipment *	25
SITHCCC005	Prepare dishes using basic methods of cookery *	45
SITHCCC006	Prepare appetisers and salads *	25
SITHCCC007	Prepare stocks, sauces and soups *	35
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes *	45
SITHCCC012	Prepare poultry dishes *	25
SITHCCC013	Prepare seafood dishes *	30
SITHCCC014	Prepare meat dishes *	50
SITHCCC018	Prepare food to meet special dietary requirements *	75
SITHCCC019	Produce cakes, pastries and breads *	40
SITHCCC020	Work effectively as a cook *	80
SITHKOP001	Clean kitchen premises and equipment *	13
SITHKOP002	Plan and cost basic menus	30
SITHPAT006	Produce desserts *	100
SITXFSA001	Use hygienic practices for food safety	15
SITXFSA002	Participate in safe food handling practices	40
SITXHRM001	Coach others in job skills	20
SITXINV002	Maintain the quality of perishable items *	10
SITXWHS001	Participate in safe work practices	12

Elective Units

Please tick 4 units from below.

BSBWOR204	<input type="checkbox"/> Use business technology	20
SITHCCC003	<input type="checkbox"/> Prepare and present sandwiches *	10
SITHCCC015	<input type="checkbox"/> Produce and serve food for buffets *	25
SITHCCC017	<input type="checkbox"/> Handle and serve cheese *	5
SITHIND002	<input type="checkbox"/> Source and use information on the hospitality industry	25
SITXCCS006	<input type="checkbox"/> Provide service to customers	25
SITXCOM002	<input type="checkbox"/> Show social and cultural sensitivity	20
SITXINV001	<input type="checkbox"/> Receive and store stock	10
HLTAID003	<input type="checkbox"/> Provide first aid	18

* Requires students to have completed the unit SITXFSA001 Use hygienic practices for food safety in full prior to commencement

Course Requirements

To achieve this qualification 25 units must be successfully completed including all 21 core units and 4 elective units.

Some units have pre-requisite unit requirements which must be completed in full prior to the unit commencing.

Course Delivery

This qualification is delivered over 36 months.

Customised to suit the client requirements but can include workplace training, blended, face to face, on campus, and online methods.

CONTACT US FOR MORE INFORMATION

Call us on **(07) 3221 1626** or email info@queensford.edu.au for more information on our courses.

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