



SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY

AAPoly hospitality trainers are former Executive Chefs or Senior Catering Staff from recognised establishments including Crown Melbourne, the Park Hyatt Melbourne, Hilton, The Langham, Sofitel and Le Meridien.

CRICOS Code

094237A

Study Locations

Practical studies will be conducted at

488 Swanston Street, Carlton
VIC 3053 Australia

Theories and concepts are taught in the main campus

628 Bourke Street, Melbourne
VIC 3000 Australia

Delivery Period (include holidays)

Total: 4 terms (12 months)

Contact Hours (per week)

20 hours

Study Requirements

Handling of raw meat such as beef and pork are a part of the course requirements.

2017 Tuition Fees (AUD):

International Students
\$12,320

Domestic Students
\$12,320

VIC Government funding may apply – inquire about eligibility)

2017 Other Fees (AUD):

Access card fee \$100
Enrolment Fee \$300
Knife Kit Fee \$300
Uniform Fee \$200
Books Fee \$200
Material Fee \$700

2017 Total Course Fee (AUD)

\$14,120 for 1 year (4 terms)

Intake Dates for 2017:

9 Jan, 10 Apr, 3 July, 25 Sept

Mid-Term Intake 2017:

20 Feb, 15 May, 7 Aug, 30 Oct

Course Outline

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence, under limited supervision and may provide operational advice and support to team members. This qualification is suitable for an Australian Apprenticeship pathway.

Course Requirements

The Certificate III in Commercial Cookery is delivered in one year of four terms. The qualification is made up of 25 units of competency as follows:

Code	Core Units
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook* +
SITHKOP001	Clean kitchen premises and equipment*
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
Code	Elective Units
SITHCCC003	Prepare and present sandwiches*
SITHCCC015	Produce and serve food for buffets*
SITHKOP004	Develop menus for special dietary requirements
SITXINV001	Receive & Store Stock

*There is prerequisite unit

+ Work Based Training Unit of Competence

AAPoly provides a 10-week Work Based Training Program in conjunction with the TFE Hotels (the group incorporating Rendezvous, Travelodge and Vibe Hotels) in Melbourne, providing students with valuable industry experience and employment networking opportunities.

NOTE: Fees and units are subject to change without notice.

Recognition of Prior Learning

You may be able to shorten the length of your chosen course by measuring your skills acquired through work or life experiences, or through qualifications obtained from formal studies or training. Please refer to www.aapoly.edu.au

Student Support

AAPoly provides access to a range of information in regard to living in Australia, including indicative costs of living and accommodation options. Please refer to www.aapoly.edu.au. Our counsellor is here to help with any special needs of students.

Learning Facilities & Resources

AAPoly has a range of facilities and resources for students including computer labs, study space, meeting rooms, access to the City libraries as well as AAPoly library on Level 7 at the Bourke Street campus. The Training Kitchen facility is a fully functional, industrial style establishment where students can develop their employability skills.

Further Information

The commencement of any program is always subject to funding and class sizes. While the information provided in this publication is correct at the time of going to press, AAPoly reserves the right to alter any course, procedure or fee. Students are advised to check for any amendments prior to enrolment.

Course Enquiries

AAPoly
Level 7, 628 Bourke St,
Melbourne VIC 3000, Australia
Phone: +613 8610 4100
Fax: +613 8610 4199
Email: enquiries@aapoly.edu.au

Fees and Charges

All course fees are highlighted in the AAPoly marketing material. These course fees are current at the time of printing but subject to change without notice.

Once enrolled the course fees will remain the same for the normal duration of that course. Please ensure you check the course fees and other relevant charges at the time of enrolment.

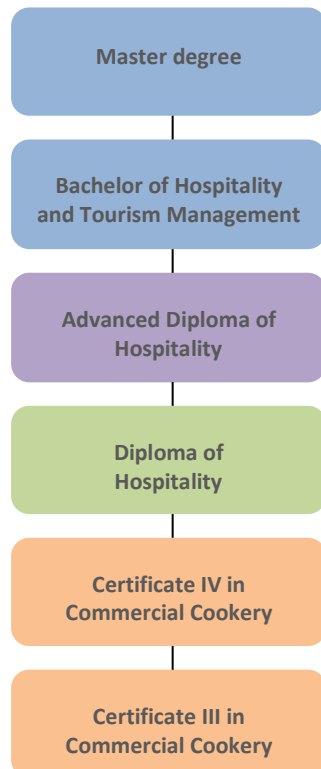
Please visit www.aapoly.edu.au for more information.



Assessment Methods

AAPoly recognizes the diverse learning needs of students and has thus incorporated a range of teaching and delivery methods in the course offered. They include observations, discussions, written assignments, tests, examinations and/or practical application/ work related projects, classroom instruction, group and individual work, field trips, teamwork activities and role plays. Assessment will be related to these training delivery methods. Towards the end of Certificate III in Commercial Cookery, students will attend 10 weeks of work-based training in selected host organizations, to gain industry experience.

AAPoly Pathway



Entry Requirements:

For International Students, the following are mandatory requirements:

- Be at least 18 years of age
- English level at IELTS 5.5 or above (with no bands lower than 5.0) or PTE Academic Score of 42 or higher (with no section lower than 36).
- Have successfully completed Australian Year 12 or equivalent.

For Domestic Students, direct applications are accepted.

- Have successfully completed Australian Year 12 or equivalent.
- Students without formal qualifications may submit a resume detailing working experience, supported by references from employers.

Nationally Accredited Qualification in Australia



University Pathways



IN ASSOCIATION WITH



A FEDERATION UNIVERSITY PARTNER PROVIDER INSTITUTION

AAPoly – A FedUni Partner Provider Institution in Melbourne
FedUni CRICOS Provider Number 00103D