

COURSE & PROGRAM DETAILS

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|---------------|----------|--------------|--|--------------------|---|
| COURSE CODE | SIT30816 | COURSE TITLE | Certificate III in Commercial Cookery | STAGE | Stage 1 |
| TERM DELIVERY | 1 | TERM DATES | 14 th January 2019 to 22 nd March 2019 | CLASS | CCCI (Stage 1)(15C) |
| NO. OF WEEKS | 10 | STUDY DAYS | Three (3): Thursday, Friday and Saturday | TRAINER & ASSESORS | Practical: Cassie Keene Theory: Andy Chauhan |

SCHEDULED TIMETABLE & ASSESSMENT PLAN

| UNIT CODE | UNIT NAME | WEEK(S) | DAY 1: Thursday (Theory) | | DAY 2: Friday (Practical) | | DAY 3: Saturday (Practical) | | ASSESSMENT DATE (Expected) | RE-ASSESSMENT DATE* (Expected) |
|------------|---|---------|--------------------------|---------------|---------------------------|------------------|-----------------------------|------------------|----------------------------|--------------------------------|
| | | | 0900-1230 | 1300 -1630 | 0900-1230 | 1300 -1630 | 0900-1230 | 1300 -1630 | | |
| SITXFSA001 | Use Hygienic Practices for Food Safety | 1 - 2 | LMS Support | | Swanston B.01 | Swanston B.01 | Swanston B.01 | Swanston B.01 | Week 1 | Week 1 |
| SITHKOP001 | Clean Kitchen Premises and Equipment | | | | | | | | Week 2 | Week 2 |
| SITXWHS001 | Participate in safe work practices | 1 – 2 | Level 7, 7.24 | Level 7, 7.24 | | | | | Week 2 | Week 2 |
| SITHCCC001 | Use Food Preparation Equipment | 3 - 7 | LMS Support | | Training Kitchen | Training Kitchen | Training Kitchen | Training Kitchen | Week 7 | Week 10 |
| SITHCCC005 | Use Basic Methods of Cookery | | | | | | | | | |
| BSBSUS201 | Participate in Environmentally Sustainable Work Practices | 3 - 5 | Level 7, 7.24 | Level 7, 7.24 | | | | | Week 5 | Week 5 |
| SITHCCC007 | Prepare Stocks, Sauces and Soups | 8 - 10 | LMS Support | | Training Kitchen | Training Kitchen | Training Kitchen | Training Kitchen | Week 10 | Week 10 |
| SITHCCC003 | Prepare and present sandwiches | 10 | | | | | Training Kitchen | Training Kitchen | Week 10 | Week 10 |
| BSBWOR203 | Work Effectively with Others | 6 - 10 | Level 7, 7.24 | Level 7, 7.24 | | | | | Week 9 | Week 10 |



Be advised in addition to the scheduled class hours above students must allocate a minimum of 4 hours a week for self-directed study, research and assessment preparations via <http://lms.aapoly.edu.net.au/>

Attendance at all timetabled classes is compulsory. Students are to ensure they wear a clean ironed Chef's Uniform, boots and bring their issued Knife Kit to practical sessions.

*Re-assessment Period: If students do not complete the nominated unit(s) successfully by the scheduled dates, students will be issued a Not Yet Competent (NYC) and they will need to enrol and complete the subject again.

*Academies Australasia Polytechnics reserves the right to amend the scheduled timetable.