

COURSE & PROGRAM DETAILS

COURSE CODE	SIT30816	COURSE TITLE	Certificate III in Commercial Cookery	STAGE	Stage 2
TERM DELIVERY	1	TERM DATES	14 th January 2019 to 22 nd March 2019	CLASS	CCCIII (Stage 2)(14C)
NO. OF WEEKS	10	STUDY DAYS	Three (3): Thursday, Friday and Saturday	TRAINER & ASSESORS	Practical: Kris Bhatti Theory: Eleanor Layton

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	1230 - 1430	1500 - 2030	1230 - 1430	1500 - 2030		
SITHCCC006	Prepare appetisers and salads	1 - 2	LMS Support		Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen	Week 2	Week 2
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	3 - 5			Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen	Week 5	Week 5
SITHCCC012	Prepare poultry dishes	6 - 7			Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen	Week 7	Week 7
SITHCCC014	Prepare meat dishes	8 - 10			Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen	Week 10	Week 10
SITXFSA002	Safe food handling practices	1 - 5	Level 7, 7.21	Level 7, 7.21	LMS Support				Week 5	Week 5
SITXINV001	Receive and Store Stock									
SITXINV002	Maintain the quality of perishable items									
SITXHRM001	Coach others in job skills	6 - 10	Level 7, 7.21	Level 7, 7.21					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.