

COURSE & PROGRAM DETAILS

COURSE CODE	SIT30816	COURSE TITLE	Certificate III in Commercial Cookery	STAGE	Stage 3
TERM DELIVERY	1	TERM DATES	14 th January 2019 to 22 nd March 2019	CLASS	CCCIII (Stage 3)(13B)
NO. OF WEEKS	10	STUDY DAYS	Three (3): Wednesday, Thursday and Friday	TRAINER & ASSESORS	Practical: Kerry Giles Theory: Martin de Korte

SCHEDULED TIMETABLE & ASSESSMENT PLAN

UNIT CODE	UNIT NAME	WEEK(S)	DAY 1: Wednesday (Practical)		DAY 2: Thursday (Practical)		DAY 3: Friday (Theory)		ASSESSMENT DATE (Expected)	RE-ASSESSMENT DATE* (Expected)
			1230 - 1430	1500 - 2030	1230 - 1430	1500 - 2030	0900-1230	1300 -1630		
SITHCCC013	Prepare seafood dishes	1 - 3	Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen	LMS Support		Week 3	Week 3
SITHPAT006	Produce desserts	4 - 7	Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen			Week 7	Week 7
SITHCCC019	Produce cakes, pastries and breads								Week 10	Week 10
SITHCCC018	Prepare food to meet special dietary requirements	7 - 10	Training Kitchen	Training Kitchen	Training Kitchen	Training Kitchen			Week 10	Week 10
SITHCCC015	Produce and serve food for buffets								Week 10	Week 10
SITHKOP002	Plan and cost basic menus	1 - 10	LMS Support				Level 7, 7.20	Level 7, 7.20	Week 5	Week 10
SITHKOP004	Develop menus for special dietary requirements								Week 10	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.