

COURSE & PROGRAM DETAILS

COURSE CODE	SIT30816	COURSE TITLE	Certificate III in Commercial Cookery	STAGE	Stage 4
TERM DELIVERY	1	TERM DATES	14 th January 2019 to 22 nd March 2019	CLASS	CCCIII
NO. OF WEEKS	10	STUDY DAYS	Work Based Training (WBT): 200 Hours	WBT SUPERVISOR	Trainer and Assessor: Ziggy Sikora

SCHEDULED TIMETABLE & ASSESSMENT PLAN

UNIT CODE	UNIT NAME	WEEK(S)	DAY 1: WBT		DAY 2: WBT		DAY 3: WBT		LOGBOOK SUBMISSION DATE (Expected)	RE-ASSESSMENT DATE* (Expected)
			Service 1	Service 2	Service 1	Service 2	Service 1	Service 2		
SITHCCC020	Work effectively as a cook	1 - 10	<p align="center">Work Based Training: 200 Hours * # +</p> <p>*Learners are required to attend 20 hours a week Work Based Training (WBT)</p> <p># The minimum Requirement to be assessed competent is 48 completed Service periods in an approved AAPoly Work Based Training Host Provider only</p> <p>+ Schedule of days and hours are subject to change depending upon Host Employer , Note this can include services during evenings, weekends and gazetted public holidays</p>						27 th March 2019	Not Available

*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/>

Learners are to ensure they wear a clean ironed Chef's Uniform, boots and bring their issued Knife Kit to all Timetabled and scheduled services.

Learners are to be punctual, conforming to the Host Organisation's hours and arrangements, except where there is a legitimate reason for non-attendance. The Learner must provide evidence of a legitimate reason such as a Medical Certificate for any day of absence and provide the original copy to AAPoly and give the Host Organisation a minimum of two (2) hours' notice.