



SIT30821

# Certificate III in Commercial Cookery

(CRICOS Course Code: 112699F)



## Description

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement,

they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Completion of this qualification contributes to recognition as a trade cook.

## ACCREDITATION

This qualification is nationally recognised under the Australian Qualifications Framework (AQF).

## CLIENT GROUPS

Overseas / International students will be:

- Holding a valid Student Visa
- Fee for service.

Learners with experience in the relevant industry or education can apply for Recognition of Prior Learning (RPL) and

Credit Transfer. Please refer to 'RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER' section or contact Yarra College Australia (YCA).

## Entry Requirements

Qualification Package entry requirements  
There are no specific entry requirements for this qualification.

## YCA Admission requirements

YCA has the following admission requirements:

- ▶ Applicants must be 18 years of age or older.
- ▶ An IELTS score of 6.0 (or equivalent English language testing score) is required for International Students entering into this program.
- ▶ Students must successfully complete a LLN test to confirm their ability to effectively undertake the course.
- ▶ Satisfactory completion of studies in applicant's home country equivalent to an Australian Year 10 qualification is required for entry into this course.

- ▶ This program has been designed to be delivered through classroom-based and Kitchen based training delivery and students must have the ability to attend the scheduled sessions as per the timetable and allocate some self-study time.
- ▶ This program includes a work placement of 200 hours. Students must have the capacity to complete the required work placement hours in a commercial kitchen for completion of 48 Service periods.
- ▶ Students will be required to have access to a computer (or laptop) with internet connection for self-study purposes.

**Note:** Candidates should be able to handle and cook dairy products and non-vegetarian food items including pork and beef and may involve alcohol.

## Required Australian Core Skills Framework (ACSF) level

ACSF level 3 is required in reading, writing, learning, numeracy and oral communication.



## Licensing / Regulatory Information

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## Pathway From The Qualification

### Certificate III

SIT30821 - Certificate III in Commercial Cookery

### Certificate IV

SIT40521 - Certificate IV in Kitchen Management

### Diploma

SIT50422 - Diploma of Hospitality Management

## Employment Pathway

This qualification provides a pathway to work as an Apprentice Chef, Chef's Apprentice, Cook, Pastry Cook

Please refer to the following source for Pathway and employment outcomes and Job Pathways Charts illustrating potential

## Training Delivery

The program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen / hospitality facilities are equipped with all the required equipment. Each unit is delivered in a combination of face-to-face theory and demonstration sessions and supported by practical group development and individual activities within the commercial kitchen environment. The participants in each program group will be provided with detailed learning materials to support the activities. These materials will include learning, assessment and other reference materials relevant to the unit of competency being delivered.

## Duration

This course is offered full time over 64 weeks including holidays (8 weeks) on a full-time basis for 20 hours per week for 56 weeks (including 10 weeks of work-based training). Students need to gain competency in 25 units (20 core units and 5 elective units) to successfully complete this course.

## Recognition Of Prior Learning And Credit Transfer

The underlying principle of Nationally Recognised Training is that a learner does not have to repeat training and assessment that has already been undertaken.

YCA has Recognition of Prior Learning (RPL) and Credit Transfer Policies and Procedures in place which can be found at YCA's website, which outlines in detail a process to be followed for granting recognition and credit transfer.

This is supported through the RPL guidelines for this qualification which focus specifically on all units. Learners are encouraged to apply for RPL prior to or immediately after formal enrolment but prior to the facilitated delivery of units to ensure that they do not miss any training opportunities offered should they be unsuccessful in the RPL process.

Credit Transfer relates to the recognition of learning achieved through formal education and training, and involves assessing a previously completed course or units to see if it provides equivalent learning or statements of attainment for credit transfer to be assessed.

Where a learner is successful in the RPL or Credit Transfer (CT) application, the units to be undertaken and course duration will be adjusted accordingly.

Where RPL is granted, learners do not have to participate in further training and assessment for skills and knowledge that they already possess.





## Intake and Fee Schedule

Published on website [www.yarracollege.vic.edu.au](http://www.yarracollege.vic.edu.au)

Note: Students will be provided with the option of Easy Monthly Instalments. Students are advised to contact the Institute in relation to the updated and recent fees for the course. The course fee is subject to change.

**Student Kits:** Students are required to purchase a Cookery Kit. The kits are available at Pro-Chef

**Student Uniform:**  
All commercial cookery students are also required to purchase a Pro-Chef Student Uniform Set. The Pro-Chef Student Uniform Set Comprises of:

- ✓ 1 x White Long Sleeve Classic Chef Jacket
- ✓ 1 x Traditional Check Drawstring Pants
- ✓ 1 x White Bib or 1/2 Waist Cotton Drill Apron
- ✓ 1 x White Flat Top Chef's Hat
- ✓ 1 x White Necktie

Note: Students will be provided with the option of Easy Monthly Instalments. Students are advised to contact the Institute in relation to the updated and recent fees for the course.

### Terms and Conditions

- ✓ YCA will strive to maintain highly competitive fair and reasonable fee structures.
- ✓ YCA adjusts its fees and charges from time to time. Changes to fees will be fairly and equitably applied, advertised and clearly indicate the date from which the change will take effect.
- ✓ YCA provides details of course fees in all course information.
- ✓ YCA will ensure these fees are applied and communicated to clients prior to enrolment.
- ✓ In accordance with the Standards for RTOs 2015, YCA adopts the following to protect fees paid in advance:



- Flexible payment arrangements/ options will accommodate individual circumstances.
- Fees must be paid in full before certification will be issued.
- Acceptable payment options can be made via credit card, direct debit, and EFT remittance to the diverse financial situations of clients

## Course Structure

For International Students, course duration has been calculated on 20 hours per week (64 weeks in total) of Training and Assessment which includes 56 weeks of Face-to-Face classroom and kitchen-based /WBT Training and Assessment and 8 weeks of Term Breaks/holidays. All students are expected to give few hours per unit as Self-Directed Study.

As per package rules, 25 units must be completed. These include 20 core units and 5 elective units.

## Core Units

Unit Code	Unit Name	Pre-Requisite
SITHCCC023	Use food preparation equipment	SITXFSA005
SITHCCC027	Prepare dishes using basic methods of cookery	SITXFSA005
SITHCCC028	Prepare appetisers and salads	SITXFSA005
SITHCCC029	Prepare stocks, sauces and soups	SITXFSA005
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	SITHCCC027 + SITXFSA005
SITHCCC031	Prepare vegetarian and vegan dishes	SITHCCC027 + SITXFSA005
SITHCCC035	Prepare poultry dishes	SITHCCC027 + SITXFSA005
SITHCCC036	Prepare meat dishes	SITHCCC027 + SITXFSA005
SITHCCC037	Prepare seafood dishes	SITHCCC027 + SITXFSA005
SITHCCC041	Produce cakes, pastries and breads	SITXFSA005

## Elective Units

Unit Code	Unit Name	Pre-Requisite
SITHCCC038	Produce and serve food for buffets	SITHCCC027 + SITXFSA005
SITHCCC040	Prepare and serve cheese	SITXFSA005
SITHCCC044	Prepare specialised food items	SITHCCC027 + SITXFSA005

## Course Commencement

Please contact YCA for the intake dates [info@yarracollege.vic.edu.au](mailto:info@yarracollege.vic.edu.au)

## Assessment Methods

Each unit is delivered and assessed as a standalone unit. Assessment comprises written assignments, activities and practical application projects. Students are required to attend training and assessment activities as scheduled. Assessment is structured throughout the course. If students are unable to achieve competency, additional support is provided through mentoring and access to re-assessment as outlined in our policies and procedures.

Unit Code	Unit Name	Pre-Requisite
SITHCCC042	Prepare food to meet special dietary requirements	SITHCCC027 + SITXFSA005
SITHCCC043	Work effectively as a cook	SITHCCC027 + SITXFSA005
SITHKOP009	Clean Kitchen premises and equipment	SITXFSA005
SITHKOP010	Plan and cost recipes	Nil
SITHPAT016	Produce desserts	SITXFSA005
SITXFSA005	Use hygienic practices for food safety	Nil
SITXFSA006	Participate in safe food handling practices	Nil
SITXHRM007	Coach others in job skills	Nil
SITXINV006	Receive, store & Maintain stock	SITXFSA005
SITXWHS005	Participate in safe work practices	Nil

Unit Code	Unit Name	Pre-Requisite
BSBSUS211	Participate in sustainable work practices	Nil
SITXINV007	Purchase goods	Nil

Assessment requires achievement across all tasks to demonstrate competence and may include:

- Knowledge Questions
- Practicals / Demonstration / Observations
- Projects
- Case Study

Students are required to complete a minimum of 48 food service periods, at least 4 hours each, in a commercial kitchen Work-Based Training (WBT) to meet the course requirements.

## Resources / Materials

This program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen / hospitality facilities are equipped with all the required equipment in accordance with the training package

Students will be provided with access to our state-of-the-art Learning management System (Eskilled) equipped with the following resources required to complete the qualification successfully:

- Units' Notes
- Student Workbooks and Resources
- PowerPoint Slides and Handouts
- Computers with Office Suite and appropriate software
- Hospitality / Commercial Kitchen resources

## Completion

Upon successful completion of this course, students will receive a nationally recognised .SIT30821 - Certificate III in Commercial Cookery. Students who do not complete all units may be eligible for a Statement of Attainment for partial completion of the SIT30821 - Certificate III in Commercial Cookery.

## Course Delivery Location

The training delivery locations are:  
Classes: Location 6, 190 Queen Street, Melbourne Vic 3000  
Commercial Kitchen :18 Lens Street, Coburg North Vic 3058

## Further information

Before enrolment, each student should ensure s/he meets the following requirements:

Enrolment Application Form can be downloaded from the website <https://yarracollege.vic.edu.au/> or request to be emailed can be forwarded to [admissions@yarracollege.vic.edu.au](mailto:admissions@yarracollege.vic.edu.au)

Read and understand the complete information available at YCA's website [yarracollege.vic.edu.au](https://yarracollege.vic.edu.au) or email your request to [info@yarracollege.vic.edu.au](mailto:info@yarracollege.vic.edu.au).

Read and understand all policies and procedures available at YCA's website or email your request to [info@yarracollege.vic.edu.au](mailto:info@yarracollege.vic.edu.au).

Provide YCA with their Unique Student Identifier (USI) number. For more information, see

<https://www.usi.gov.au/students/create-your-usi>

You can post or visit us at our head office in Level 6, 190 Queen Street, Melbourne, 3000, Victoria,  
or  
call us at +61390175256.

You will also find further information about fees and refunds and the enrolment process applied by YCA on the website <https://yarracollege.vic.edu.au/> and the Student Handbook. For further details or queries, YCA can be contacted via email at [info@yarracollege.vic.edu.au](mailto:info@yarracollege.vic.edu.au) or [admissions@yarracollege.vic.edu.au](mailto:admissions@yarracollege.vic.edu.au) or phone: +61390175256.

## IMPORTANT INFORMATION

YCA has systems in place to ensure that students are getting quality training during the course. YCA is responsible for compliance and training & assessment of this course and there are no third-party training provider services acquired by YCA. Please go through the policies and procedures regarding enrolment, fee refunds, course progress and complaints & appeals available on the website <https://yarracollege.vic.edu.au/>

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**Yarra College**  
Australia

**Contact us: +61 466106256**

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- 📍 Campus: Level 6, 190 Queen Street, Melbourne, 3000
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