



Australian Government

SIT30816 Certificate III in Commercial Cookery

Release 2

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Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT30816 Certificate III in Commercial Cookery release 1. Minor change to update First Aid units of competency.
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Qualification Description

This qualification reflects the role of commercial 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.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

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

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

25 units must be completed:

- 21 core units
- 4 elective units, consisting of:
 - 4 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment

SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

Elective units**Administration**

BSBCMM201	Communicate in the workplace
TLIE1005	Carry out basic workplace calculations

Asian Cookery

SITHASC001	Prepare dishes using basic methods of Asian cookery
SITHASC002	Prepare Asian appetisers and snacks
SITHASC003	Prepare Asian stocks and soups

SITHASC004	Prepare Asian sauces, dips and accompaniments
SITHASC005	Prepare Asian salads
SITHASC006	Prepare Asian rice and noodles
SITHASC007	Prepare curry pastes and powders
SITHASC008	Prepare Asian cooked dishes
SITHASC009	Prepare Asian desserts
SITHASC010	Prepare Japanese cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHASC013	Produce Japanese desserts
SITHASC014	Prepare dim sum
SITHASC015	Prepare Chinese roast meat and poultry dishes
SITHASC016	Prepare tandoori dishes
SITHASC017	Prepare Indian breads
SITHASC018	Prepare Indian sweetmeats
SITHASC019	Prepare Indian pickles and chutneys

Client and Customer Service

SITXCCS006	Provide service to customers
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Commercial Cookery and Catering

HLTAHA019	Assist with the monitoring and modification of meals and menus according to individualised plans
SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC015	Produce and serve food for buffets

SITHCCC016	Produce pates and terrines
SITHCCC017	Handle and serve cheese
SITHCCC021	Prepare specialised food items

Communication and Teamwork

SITXCOM001	Source and present information
SITXCOM002	Show social and cultural sensitivity

Computer Operations and ICT Management

BSBITU202	Create and use spreadsheets
BSBITU301	Create and use databases
BSBITU306	Design and produce business documents

First Aid

HLTAID011	Provide first aid
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Food Safety

SITXFSA003	Transport and store food
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Inventory

SITXINV001	Receive and store stock
SITXINV003	Purchase goods

Work Health and Safety

SITXWHS002	Identify hazards, assess and control safety risks
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Working in Industry

SITHIND002	Source and use information on the hospitality industry
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Qualification Mapping Information

No equivalent qualification.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>