SIT30916 Certificate III in Catering Operations

Modification History
Not applicable.

Qualification Description
This qualification reflects the role of individuals working in catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food 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 does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

This qualification provides a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.

Possible job titles include:
- catering assistant
- cook
- food service assistant.

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

21 units must be completed:

- 12 core units
- 9 elective units, consisting of:
  - 1 unit from Group A
  - 3 units from Group A or Group B
  - 5 units from Group B, Group C, 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
- SITHCCC002 Prepare and present simple dishes
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHKOP001 Clean kitchen premises and equipment
- SITXCOM002 Show social and cultural sensitivity
- 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

Group A

- SITHCCC011 Use cookery skills effectively
- SITHIND004 Work effectively in hospitality service

Group B
Commercial Cookery and Catering

SITHCCC003   Prepare and present sandwiches
SITHCCC004   Package prepared foodstuffs
SITHCCC006   Prepare appetisers and salads
SITHCCC007   Prepare stocks, sauces and soups
SITHCCC008   Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC009   Produce cook-chill and cook-freeze foods
SITHCCC010   Re-thermalise chilled and frozen foods
SITHCCC012   Prepare poultry dishes
SITHCCC013   Prepare seafood dishes
SITHCCC014   Prepare meat dishes
SITHCCC015   Produce and serve food for buffets
SITHCCC017   Handle and serve cheese
SITHCCC018   Prepare food to meet special dietary requirements
SITHCCC019   Produce cakes, pastries and breads

Food and Beverage

SITHFAB002   Provide responsible service of alcohol
SITHFAB003   Operate a bar
SITHFAB004   Prepare and serve non-alcoholic beverages
SITHFAB005   Prepare and serve espresso coffee
SITHFAB007   Serve food and beverage
SITHFAB012   Provide advice on Australian wines
SITHFAB016   Provide advice on food

Food safety

SITXFSA003   Transport and store food

Patisserie
SITHPAT001 Produce cakes
SITHPAT003 Produce pastries
SITHPAT004 Produce yeast-based bakery products
SITHPAT006 Produce desserts

Inventory
SITXINV001 Receive and store stock
SITXINV003 Purchase goods

Kitchen Operations
HLTAHA019 Assist with monitoring and modification of meals and menus according to individualised plans
SITHKOP002 Plan and cost basic menus

Working in Industry
SITHIND002 Source and use information on the hospitality industry

Group C

Communication and Teamwork
BSBCMM201 Communicate in the workplace

Client and Customer Service
SITXCCS006 Provide service to customers

Computer Operations and ICT Management
BSBITU202 Create and use spreadsheets
BSBITU301 Create and use databases
BSBITU306 Design and produce business documents

Finance
SITXFIN001 Process financial transactions

First Aid
HLTAID003 Provide first aid
Inventory
SITXINV001  Receive and store stock
SITXINV003  Purchase goods

Work Health and Safety
SITXWHS002  Identify hazards, assess and control safety risks

Qualification Mapping Information
No equivalent qualification.

Links