



**Australian Government**

# **SIT30921 Certificate III in Catering**

**Release 1**

## SIT30921 Certificate III in Catering

### 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 meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.

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.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

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

20 units must be completed:

- 10 core units
- 10 elective units, consisting of:
  - 6 units from Group A or Group B below.
  - 4 units from Group A, Group B, Group C or Group D below.

All electives chosen must contribute to a valid, industry-supported vocational outcome.

**Note:** Units marked with an \*asterisk have one or more prerequisites. Refer to individual units for details.

#### Core units

SITHCCC023\*    Use food preparation equipment

SITHCCC024\*    Prepare and present simple dishes

SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHKOP009*	Clean kitchen premises and equipment
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

### **Elective units**

#### **Group A - Cookery and Catering**

SITHCCC025*	Prepare and present sandwiches
SITHCCC026*	Package prepared foodstuffs
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC032*	Produce cook-chill and cook-freeze foods
SITHCCC033*	Re-thermalise chilled and frozen foods
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC038*	Produce and serve food for buffets
SITHCCC040*	Prepare and serve cheese
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements

SITXFSA007\* Transport and store food

SITHKOP010 Plan and cost recipes

### **Group B - Patisserie**

SITHPAT011\* Produce cakes

SITHPAT013\* Produce pastries

SITHPAT014\* Produce yeast-based bakery products

SITHPAT016\* Produce desserts

### **Group C - Food and Beverage**

SITHFAB021 Provide responsible service of alcohol

SITHFAB023\* Operate a bar

SITHFAB024\* Prepare and serve non-alcoholic beverages

SITHFAB025\* Prepare and serve espresso coffee

SITHFAB027\* Serve food and beverage

SITHFAB036 Provide advice on food

### **Group D - General electives**

BSBSUS211 Participate in sustainable work practices

HLTAHA019 Assist with monitoring and modification of meals and menus according to individualised plans

HLTAID011 Provide First Aid

SIRXOSM002 Maintain ethical and professional standards when using social media and online platforms

SIRXOSM003\* Use social media and online tools

SITXCCS014 Provide service to customers

SITXFIN007 Process financial transactions

SITXINV007 Purchase goods

SITXWHS006 Identify hazards, assess and control safety risks

## Qualification Mapping Information

Supersedes and is equivalent to SIT30916 Certificate III in Catering.

## Links

Companion Volume implementation guides are found in VETNet -

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