



Australian Government

SIT30812 Certificate III in Commercial Cookery

Release 2

SIT30812 Certificate III in Commercial Cookery

Modification History

The version details of this endorsed qualification are in the table below. The latest information is at the top.

Version	Comments
1.2	Editorial corrections to the Modification History, unit title(s) and Mapping notes.
1.0	E Replaces and is equivalent to SIT30807 Certificate III in Hospitality (Commercial Cookery). Intent of the qualification remains unchanged. Total number of units reduced by 4. Core units reduced from 26 to 22 units. Title of qualification simplified. Core concentrates on kitchen skills; some soft skills made electives.

Description

This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Job roles

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

Possible job title includes:

- cook.

Pathways Information

This qualification is suitable for an Australian Apprenticeship pathway.

Pathways into the qualification

Individuals may enter SIT30812 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

After achieving SIT30812 Certificate III in Commercial Cookery, individuals could progress to SIT40412 Certificate IV in Commercial Cookery, SIT40612 Certificate IV in Catering Operations or SIT40712 Certificate IV in Patisserie.

Licensing/Regulatory Information

No licensing, legislative, regulatory or certification requirements apply to this qualification at the time of endorsement.

Entry Requirements

There are no entry requirements for this qualification.

Employability Skills Summary

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	Interpreting food preparation lists and discussing with colleagues and supervisors to determine the operational requirements of the service period; interpreting verbal and written information about recipes, menu items and customer meal requirements to ensure a quality dining experience; negotiating acceptable solutions to operational service difficulties and customer complaints.
Initiative and enterprise	Identifying and suggesting ways to improve kitchen operations and service efficiency; generating and suggesting ideas for new or improved recipes and menu items.
Learning	Knowing own product knowledge and cookery skill strengths and weaknesses, being aware of opportunities to learn and participating in commercial cookery professional development activities; seeking and sharing information with colleagues on new food trends, products, services and suppliers; coaching others in job skills.
Planning and organising	Collecting, analysing and organising food preparation lists, recipes, menus and procedural information to efficiently plan the production of meals for the service period; collecting and analysing information to meet the specific needs of the customer group; setting timelines, organising own work flow to produce and serve meals to meet operational, customer requirements and service standards of the hospitality business; adjusting timelines and pacing food production throughout the service period to meet changing customer traffic requirements.
Problem-solving	Anticipating problems that may arise with kitchen operational and service activities; mitigating problems by planning kitchen operational activities; identifying and clarifying the extent of problems; taking responsibility for solving operational and service issues; referring high-level problems to supervisors and participating in the solution; using discretion and judgement as well as predetermined policies and procedures to guide solutions to operational problems in the kitchen.
Self-management	Understanding and following policies and procedures for legal compliance; organising own work priorities to produce meals for the service period; taking responsibility for own job role in servicing the hospitality customer and for resolving operational problems in the kitchen; thinking about own work performance and seeking feedback and guidance on success in cooking

	activities.
Teamwork	Working as a skilled team member to deliver the quality service goals of the hospitality business; taking responsibility for own role in kitchen operations; working collaboratively as a team member by giving and receiving instructions and providing feedback and assistance to other team members; providing guidance and instruction to assistant or trainee kitchen team members.
Technology	Understanding the operating capability of, selecting and using kitchen tools and equipment, computer systems, software and information systems that assist in commercial cookery activities; selecting and using the right personal protective equipment to manage personal safety in the kitchen.

Packaging Rules

25 units must be completed:

- 22 core units
- 3 elective units, consisting of:
 - 3 units from the list below, elsewhere in SIT12 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

BSBSUS201A Participate in environmentally sustainable work practices

BSBWOR203B Work effectively with others

HLTFA311A Apply first aid

SITHCCC101 Use food preparation equipment *

SITHCCC201 Produce dishes using basic methods of cookery *

SITHCCC202 Produce appetisers and salads *

SITHCCC203 Produce stocks, sauces and soups *

SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes *

SITHCCC301 Produce poultry dishes *

SITHCCC302 Produce seafood dishes *

SITHCCC303 Produce meat dishes *

SITHCCC307 Prepare food to meet special dietary requirements *

SITHCCC308 Produce cakes, pastries and breads *

SITHCCC309 Work effectively as a cook *

SITHKOP101 Clean kitchen premises and equipment *

SITHKOP302 Plan and cost basic menus

SITHPAT306 Produce desserts *

SITXFSA101 Use hygienic practices for food safety

SITXFSA201 Participate in safe food handling practices

SITXHRM301 Coach others in job skills

SITXINV202 Maintain the quality of perishable items*

SITXWHS101 Participate in safe work practices

*Prerequisite unit is SITXFSA101 Use hygienic practices for food safety

Elective units

Administration

BSBCMM201A Communicate in the workplace

TLIE1005A Carry out basic workplace calculations

Asian Cookery

SITHASC201 Produce dishes using basic methods of Asian cookery *

SITHASC202 Produce Asian appetisers and snacks *

SITHASC203 Produce Asian stocks and soups *

SITHASC204 Produce Asian sauces, dips and accompaniments *

SITHASC205 Produce Asian salads *

SITHASC206 Produce Asian rice and noodles *

SITHASC207 Produce curry pastes and powders *
SITHASC301 Produce Asian cooked dishes *
SITHASC302 Produce Asian desserts *
SITHASC303 Produce Japanese cooked dishes *
SITHASC304 Produce sashimi *
SITHASC305 Produce sushi *
SITHASC306 Produce Japanese desserts *
SITHASC307 Produce dim sum *
SITHASC308 Produce Chinese roast meat and poultry dishes *
SITHASC309 Produce tandoori dishes *
SITHASC310 Produce Indian breads *
SITHASC311 Produce Indian sweetmeats *
SITHASC312 Produce Indian pickles and chutneys *
*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Client and Customer Service

SITXCCS303 Provide service to customers

Commercial Cookery and Catering

SITHCCC103 Prepare sandwiches *
SITHCCC104 Package prepared foodstuffs *
SITHCCC205 Produce cook-chill and cook-freeze foods *
SITHCCC206 Rethermalise chilled and frozen foods *
SITHCCC304 Produce and serve food for buffets *
SITHCCC305 Produce pates and terrines *
SITHCCC306 Handle and serve cheese *
SITHCCC401 Produce specialised food items *
*Prerequisite is SITXFSA101 Use hygienic practices for food safety

Communication and Teamwork

SITXCOM101 Source and present information
SITXCOM201 Show social and cultural sensitivity

Computer Operations and ICT Management

BSBITU102A Develop keyboard skills
BSBITU201A Produce simple word processed documents
BSBITU202A Create and use spreadsheets
BSBITU306A Design and produce business documents
BSBWOR204A Use business technology

Environmental Sustainability

BSBSUS301A Implement and monitor environmentally sustainable work practices

Food Safety

SITXFSA202 Transport and store food

Inventory

SITXINV201 Receive and store stock
SITXINV301 Purchase goods

Kitchen Operations

HLTNA303D Plan and modify meals and menus according to nutrition care plans

Quality and Innovation

BSBINN201A Contribute to workplace innovation

Work Health and Safety

SITXWHS301 Identify hazards, assess and control safety risks

Working in Industry

SITHIND201 Source and use information on the hospitality industry

Examples of elective units relevant to specific job outcomes and contexts at this level are as follows:

Qualified cook in a cafe or small restaurant serving some Asian dishes

SITHASC201 Produce dishes using basic methods of Asian cookery

SITHASC206 Produce Asian rice and noodles

SITHASC301 Produce Asian cooked dishes

Qualified cook in large restaurant

SITHCCC304 Produce and serve food for buffets

SITHCCC305 Produce pates and terrines

SITHCCC306 Handle and serve cheese

Qualified cook working in a hospital or aged care facility

HLTNA303D Plan and modify meals and menus according to nutrition care plans

SITHCCC205A Produce cook-chill and cook-freeze foods

SITHCCC206A Rethermalise chilled and frozen foods