



Australian Government

SIT30821 Certificate III in Commercial Cookery

Release: 1

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Modification History

Not applicable.

Qualification 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.

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

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

25 units must be completed:

- 20 core units
- 5 elective units, consisting of:
 - 3 units from Group A or Group B below
 - 2 units from Group A, Group B or Group C 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

SITHCCC027* Prepare dishes using basic methods of cookery

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
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC041* Produce cakes, pastries and breads
- SITHCCC042* Prepare food to meet special dietary requirements
- SITHCCC043* Work effectively as a cook
- SITHKOP009* Clean kitchen premises and equipment
- SITHKOP010 Plan and cost recipes
- SITHPAT016* Produce desserts
- 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
- SITHCCC032* Produce cook-chill and cook-freeze foods
- SITHCCC033* Re-thermalise chilled and frozen foods
- SITHCCC038* Produce and serve food for buffets
- SITHCCC039* Produce pates and terrines
- SITHCCC040* Prepare and serve cheese

- SITHCCC044* Prepare specialised food items
- SITHPAT014* Produce yeast-based bakery products
- SITXFSA007* Transport and store food

Group B - Asian Cookery

- SITHASC020* Prepare dishes using basic methods of Asian cookery
- SITHASC021* Prepare Asian appetisers and snacks
- SITHASC022* Prepare Asian stocks and soups
- SITHASC023* Prepare Asian sauces, dips and accompaniments
- SITHASC024* Prepare Asian salads
- SITHASC025* Prepare Asian rice and noodles
- SITHASC026* Prepare curry pastes and powders
- SITHASC027* Prepare Asian cooked dishes
- SITHASC028* Prepare Asian desserts
- SITHASC033* Prepare dim sum

Group C - General electives

- BSBSUS211 Participate in sustainable work practices
- 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
- SITXCOM006 Source and present information
- SITXCOM007 Show social and cultural sensitivity
- SITXINV007 Purchase goods
- SITXWHS006 Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is equivalent to SIT30816 Certificate III in Commercial Cookery.

Links

Companion Volume implementation guides are found in VETNet -

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