

# SIT30816

## CERTIFICATE III in COMMERCIAL COOKERY

**DURATION:** 1 Year

**START DATE:** February & July, 2020

**CRICOS:** 03793D

**RTO:** 40748

**FEES:** \$12,000 (20% discount for first intake, Feb 2020)

**COURSE INFO:** 25 units including industry placement



### WHY CHOOSE THIS COURSE?

Have you always loved preparing and cooking food? Obsessed with cooking shows on the TV? Love cooking for friends and family and creating magic in the kitchen? Ever thought about doing this professionally as a career? We can help you... Come join us at ICE and train with our wonderful chef teachers at the best culinary school in Australia. We'll show you how to combine your passion for food with your job and help you launch your career as a chef.

As part of this exciting course, students will be taken out of the classrooms to markets, farms, fish auctions and food factories along with being formally trained as a chef. Students will also have regular master classes conducted by top Brisbane chefs and other industry experts such as butchers, bakers and fishmongers.

This qualification is designed to provide the required skills and knowledge to become a qualified chef who is able to use a wide range of cookery skills and to be confident in a professional kitchen.



### COURSE STRUCTURE

This course is offered 3 days per week over 1 year. It includes one term of industry placement. The course is a mix of practical and theoretical cookery skills and is delivered on site at our Coorparoo campus and training kitchens

### CONTACT US

Address: I Block, Coorparoo Secondary College  
4 Cavendish Road, COORPAROO QLD 4151  
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[www.theice.com.au](http://www.theice.com.au)

## UNITS OF COMPETENCY

The following is a list of subjects otherwise known as units of competency that make up this qualification. Students receive a nationally recognised certificate upon successful completion of the course, or a statement of attainment if the course is partially completed.

Unit Code	Unit Name
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC003	Prepare and present sandwiches
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
SITHCCC017	Handle and serve cheese
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHCCC022	Prepare portion-controlled meat cuts and meat products
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
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

*\*This unit is a pre-requisite for all food / kitchen related units*