



SIT30821

Certificate III in Commercial Cookery

Enrol at Westin College

For more information go to our website at:
www.westincollege.com.au

ABOUT THIS QUALIFICATION

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.

ABOUT WESTIN COLLEGE

Westin College is a registered training organisation providing courses in Commercial Cookery, Hospitality, Business and Management. Westin College is located in the centre of Perth city on a very convenient location.

With a focus on hands-on learning, we provide our students with the opportunity to practice their skills in real-world environments, from our state-of-the-art kitchen. Westin College values diversity and welcome students from all corners of the globe.

RESOURCES

The following learning and assessment resources are available to the students attending the course:

- Student's Learner guide
- Student's Assessments
- E-learning Resources

ENTRY REQUIREMENT

- ▶ Students must be aged 18 years or above at the time of course commencement.
- ▶ Year 10 academic level or equivalent.
- ▶ IELTS 5.0 or higher with a minimum score of 5.0 in each band or equivalent (e.g., TOEFL, ISLPR, CSWE, General English, EAP) English language test scores.
- ▶ Complete an LLN assessment .

INTAKE DATES

We have 4 intakes in a year, which starts in February, April, July and October (subject to change if required)

COURSE FEES

Currently Westin College is offering the course at following prices:

- Tuition Fee : A\$11000.00
- Resources and material fees - A\$1150.00

All fees and charges are in Australian Dollars(AUD)

Fees and charges may vary where RPL and/or CT has been approved for a student.

VOLUME OF LEARNING

Amount of training: 760 Hours

Amount of assessments : 460 hours

DELIVERY INFORMATION

Face-to-face classroom-based learning using a variety of delivery methods and learning resources. This course has a blended training delivery whereby students will learn theory as well as the practical skills needed to cook and serve and present food to customers. In the last term of this course, students are required to complete a 200 hours of work-based training where they will prepare, cook and present a variety of dishes including breakfast, lunch, dinner and special function during 48 service.

COURSE DURATION

This course is delivered over a period of one (1) year. The course duration is:

52 Weeks of Course duration consisting of:

- 30 Weeks of scheduled study/tuition
- 10 weeks of work-based training
- 12 Weeks of scheduled breaks/course completion activities
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Notes:

1. A minimum of 20 contact hours per week of study/tuition have been scheduled by Westin College – to ensure students meet their student study Visa conditions
2. The course duration may vary for students who have been granted credits or RPL towards this course (e.g., students having completed any units in a previous course/qualification).

RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER

Recognition of Prior Learning (RPL) involves the assessment of previously unrecognised skills and knowledge that an individual has achieved outside the formal education and training system. It assesses the individual's non-formal and informal learning to determine the extent to which that individual has achieved the required learning outcomes, competency outcomes, or standards for entry to, and/or partial or total completion of, a qualification (AQF).

Credit Transfer means granting of credits against an equivalent and nationally recognised unit of competency completed as part of earlier studies. Credit transfer does not involve assessment and is granted on determination of equivalency between two units of competency. Unit selection and suitability is guided by packaging rules of the relevant course or qualification.

Students may apply for RPL/Credit Transfer prior to or immediately after formal enrolment but prior to the facilitated delivery of units. For more information students can visit the Westin College's website or contact our Student Support Officer.

UNITS IN THIS COURSE

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
 SITHKOPO10 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

Following five are the elective units:

SITHCCC040 Prepare and serve cheese
 SITXWHS006 Identify hazards, assess and control safety risks
 SITHCCC026 Package prepared foodstuffs
 SITXCOM007 Show social and cultural sensitivity
 SITHCCC038 Produce and serve food for the buffets

FUTURE STUDIES

After successfully completing the qualification SIT30821 Certificate III in Commercial Cookery, individuals could progress to SIT40521 Certificate IV in Kitchen Management, SIT40616 Certificate IV in Catering Operations or, SIT40716 Certificate IV in Patisserie.

