



VET National Code: SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

CRICOS Course Code: 113171H



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 is essential for 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.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Resources & Facilities

Students will have access to a fully equipped, industry standard commercial kitchen and a theory classroom.

Delivery Mode

Full time face to face formal classes, simulated workplace and real workplace delivery and assessment.

Course Duration

Total weeks: 58

Enrolment Application Fee:

\$250.00 (non-refundable)

Materials Fee:

Overseas Student Tuition Fee: \$1,000.00

\$12,200.00

Once enrolled, these fees will not change for the duration of the student's enrolment.

Fees may, however, change for new intakes, and these will be clearly reflected in all marketing materials and in student enrolment agreements.

Entry Requirements

Whilst there are no entry requirements specified in the training package, the RTO requires the following course entry criteria to be met:

- Applicants must be minimum 18 years of age at the time of commencement; and
- completed a nationally recognised qualification as AQF Level III or above, or
- Demonstrate the attainment of at least ACSF level 3 by successful completion of Australian Year 12 qualification, or equivalent; and,
- Minimum IELTS score of 6.0 or PTE score of 52 or Certificate III in EAL, or equivalent.

Alternatively, students may demonstrate ACSF and LLN levels by undertaking Marriott Academy's ASCF assessments.

In addition, applicants:

- Will need to be able to handle and cook dairy products and non-vegetarian food items including beef and pork; and,
- Should have basic computer and MS Office skills (Word, Excel and Power Point)

Industry Placement

Students must be able to undertake work-based training and assessment requirements. The following Unit requires students to undertake training assessment in commercial hospitality workplace:

SITHCCC043 Work effectively as a cook (48 service periods)

A total of 192 hours (48 service periods at 4 hours per service period) will be completed as Work-based Training. This training may be completed over a period of 6 weeks, at

32 hours per week, or as arranged with the host employer. Students will be placed by Marriott Academy into a workplace. The host employers will have entered into an agreement with Marriott Academy for the provision of work placements.

Whilst students with a disability, or other learning challenge, are not precluded from enrolling in the course, Marriott Academy will assess whether the student has the capacity to safely undertake and complete training, which may include reasonable adjustment to assessments.

Employment Pathways

Commercial / Trade Cook

Whilst Marriott Academy may provide careers counselling and advice, the Academy does not guarantee employment on course completion.



Units Information

Total number of units: 25 Units, 20 Core and 5 Electives

CORE UNIT	
Unit Code	Unit Name
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 UNIT	
Unit Code	Unit Name
SITHCCC026*	Package prepared foodstuffs
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITXCCS014	Provide service to customers
SITXWHS006	Identify hazards, assess and control safety risks

* These Units have prerequisites
Please refer to Marriott Academy website for latest version of course structure

Location (Main Campus)

Level 5, 20 Queen Street
Melbourne VIC 3000

Location (Training Kitchen)

Shop 16-18, 47 Paisley Street
Footscray VIC 3011

Enrolment Application

Please contact our administration office for an Enrolment Application Form info@marriott.vic.edu.au

