COMMERCIAL COOKERY · ADELAIDE

SIT30821

Certificate III in Commercial Cookery

The national qualification for cooks in commercial kitchens. Build a wide range of cookery skills and real kitchen experience over 48 service periods in industry.

CRICOS 109918D | Domestic | International

DURATION
52 weeks, including 4 weeks of term breaks

COMMITMENT
3 days a week: 2 days 9 am to 5 pm and 1 day 9 am to 3:30 pm

WORK PLACEMENT
At least 48 service periods (real lunch or dinner services in a working kitchen) in an approved venue, organised and supervised by ACI

UNIT STRUCTURE
25 units over two semesters

MODE OF DELIVERY
Face-to-face study, Self-paced study

HOW YOU LEARN
Trainer-led classes in our training kitchen and classrooms, with structured self-paced study

What you will study

25 units in total: 20 core and 5 elective. All 25 are taught at ACI and listed below.

CORE UNITS · 20

SITXWHS005	Participate in safe work practices
SITXFSA005	Use hygienic practices for food safety
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHKOP009	Clean kitchen premises and equipment
SITXINV006	Receive, store and maintain stock
SITXFSA006	Participate in safe food handling practices
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, egg 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
SITHPAT016	Produce desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHKOP010	Plan and cost recipes
SITXHRM007	Coach others in job skills
SITHCCC043	Work effectively as a cook

Plus 5 elective units: the full list is on the course page.

Course fees

TUITION

Tuition fee	$12,000

NON-TUITION FEES

Application fee (non-refundable)	$300
Administration fee	$500
Learning resources	$800
Training consumables	$900
Uniform and toolkit	$500
Total	**$15,000**

Monthly payment plans are available: call 0401 741 018 or email info@culinaryadelaide.sa.edu.au to set one up.

Where you could work

Cook in restaurants and hotels | Clubs and pubs | Cafés and coffee shops | Catering and events

YOUR PATHWAY

After this course you can continue to the SIT40521 Certificate IV in Kitchen Management at ACI, with credit for the units you have already completed.

> training.gov.au states that "completion of this qualification contributes to recognition as a trade cook". In South Australia, trade certificates are issued to apprentices and trainees under a training contract. Studying this course at ACI gives you the nationally recognised qualification, not a South Australian trade certificate.

How to apply

APPLY ONLINE culinaryadelaide.sa.edu.au/how-to-apply/
ASK US 0401 741 018 · info@culinaryadelaide.sa.edu.au
VISIT Level 10 West, 50 Grenfell Street, Adelaide SA 5000
KITCHEN 78 Currie Street, Adelaide SA 5000
COURSE PAGE culinaryadelaide.sa.edu.au/course/sit30821-certificate-iii-in-commercial-cookery/

Ask us to confirm the age, academic and English requirements for this course before you apply.

SCAN FOR THE COURSE PAGE