



ABBAY COLLEGE
AUSTRALIA

QCDCSIT30807

V 10.04.29
29/04/10

COURSE NAME: CERTIFICATE III IN HOSPITALITY (COMMERCIAL COOKERY)

NATIONAL CODE: SIT30807

CRICOS CODE: 067087A

GENERAL DESCRIPTION

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

ACCREDITATION

This is a nationally recognised course and part of SIT07 Tourism, Hospitality and Events Training Package endorsed by the National Quality Council.

CAREER OPPORTUNITIES

Competencies gained as a result of undertaking this program allows for students to enter the workforce with the skills and knowledge required to work as a qualified cook in a commercial kitchen, leading to a career as a cook in hotels, clubs, restaurants, casinos, cruise ships, island resorts, hospitals, motels, entertainment centres, employee food service centres and catering businesses. You will need to be able to lift approx 20kg to work in most commercial kitchens.

STUDY PATHWAYS

On successful completion of this course, graduates may consider further study at a higher tertiary level within the vocational education and training sector. Further courses include:

- Certificate IV in Hospitality (Supervision)
- Certificate IV in Hospitality (Commercial Cookery)
- Certificate IV in Hospitality (Catering Operations)
- Certificate IV in Hospitality (Patisserie)
- Certificate IV in Hospitality (Asian Cookery)
- Diploma of Hospitality Management
- Advanced Diploma of Hospitality Management

In addition students can use this qualification to gain one year credit when they enrol in the Advanced Diploma of Hospitality Management at Abbey College, Australia.

COURSE PRE-REQUISITES

For overseas students whose first language is not English, the required level of English proficiency is:

- A overall IELTS score of 5.5 or
- TOEIC (Test of English for International Communication) minimum of 800+ or
- TOEFL PBT (Test of English as a Foreign Language-Paper Based Test) minimum of 570+ or
- TOEFL CBT (Test of English as a Foreign Language-Computer Based Test) minimum of 230+ or
- ISLPR (International Second Language Proficiency Rating) minimum score of 3 with no sub score less than 2+ or
- Completion of Abbey College Australia Intermediate and Upper Intermediate English Course (CRICOS Code: 057388D)

MINIMUM AGE

Overseas Students: Must be 18 years of age to apply for this course



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TEACHING METHODS

This course will be delivered using a combination of lectures, handouts, tutorials, practical exercises and work placement. Participants will receive a workbook for each unit of competency. Students are required to complete some of the activities in their own time. A fully equipped kitchen, a short walk from the main campus, is used for all practical training.

WORK PLACEMENT

The work placement is compulsory for this qualification and will average approximately 300 hours over 60 service periods/shifts. If a student is unwilling to do the work placement no refund will be provided. If a student is unable to accept a particular placement with valid reason, such as travel distance, travel issues, inappropriate workplace, location that may jeopardise personal safety, Abbey College will find an alternative placement. Supervision of the students will include scheduled visits to the workplace and the monitoring of the student log book.

ASSESSMENT METHODS

Assessments will include assignments, written tests, practical activities, portfolio, role-play, verbal presentations and workplace supervisor reports.

RECOGNITION OF PRIOR LEARNING (RPL)

Subject to the payment of RPL assessment fee and outcomes, RPL will only be granted before the starting of the course. Abbey College Australia will inform visa granting authorities if granting RPL to an international student results in the shortening of actual duration of their course.

For more information please refer to our website at www.abbeycollege.com.au

COURSE DURATION: 1 years (52 weeks)

CONTACT HOURS: 20 hrs per week plus work placement

ENROLMENT PROCEDURE

Please refer to "QPR020i - Enrolment Procedure for International Students" available on our website

SUBMISSION FEE

AUD \$180.00

COURSE COSTS

TUITION

(NON-REFUNDABLE AFTER COURSE COMMENCEMENT)

AUD \$15500.00

WORKBOOKS + TEXTBOOKS

(NON-REFUNDABLE AFTER COURSE COMMENCEMENT)

Student workbooks: AUD \$200.00

Professional Cooking: AUD \$50.00

LEASING COMMERCIAL COOKERY KIT

(NON-REFUNDABLE AFTER COURSE COMMENCEMENT)

AUD \$120.00

5 knives, sharpening stone and steel, carving fork, palette knife, plastic scraper, vegetable peeler, sauce whisk, wooden spoon, forcing bag, 2 piping tubes, pastry brush, stainless steel tongs, dial meat thermometer, tea towel, tool box and padlock.

CHEF UNIFORM

In addition, you will need a chef uniform and safety shoes.



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Qualification Requirements

For the award of Certificate III in Hospitality (Commercial Cookery) from Abbey College Australia, participants need to be assessed as competent in the following units of competency:

Core Units		
1	SITHCCC001A	Organise and prepare food
2	SITHCCC002A	Present food
3	SITHCCC003A	Receive and store kitchen supplies
4	SITHCCC004A	Clean and maintain kitchen premises
5	SITHCCC005A	Use basic methods of cookery
6	SITHCCC006A	Prepare appetisers and salads
7	SITHCCC008A	Prepare stocks, sauces and soups
8	SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
9	SITHCCC010A	Select, prepare and cook poultry
10	SITHCCC011A	Select, prepare and cook seafood
11	SITHCCC012A	Select, prepare and cook meat
12	SITHCCC013A	Prepare hot and cold desserts
13	SITHCCC014A	Prepare pastries, cakes and yeast goods
14	SITHCCC016A	Develop cost-effective menus
15	SITHCCC027A	Prepare, cook and serve food for food service
16	SITHCCC028A	Prepare, cook and serve food for menus
17	SITHCCC029A	Prepare foods according to dietary and cultural needs
18	SITHIND001A	Develop and update hospitality industry knowledge
19	SITXCOM001A	Work with colleagues and customers
20	SITXCOM002A	Work in a socially diverse environment
21	SITXCOM003A	Deal with conflict situations
22	SITXFSA001A	Implement food safety procedures
23	SITXHRM001A	Coach others in job skills
24	SITXOHS001A	Follow health, safety and security procedures
25	SITXOHS002A	Follow workplace hygiene procedures
26	HLTFA301B	Apply first aid
Elective Units		
1	SITXCCS002A	Provide quality customer service
2	SITXINV001A	Receive and store stock
3	SITHFAB009A	Provide responsible service of alcohol

