



SIT30816 Certificate III in Commercial Cookery

National ID: SIT30816 | State ID: AZU5

About this course

This qualification will provide you with the practical skills and knowledge to plan, organise, prepare and cook food in a commercial kitchen environment. You will learn about effective communication, occupational health and safety procedures and workplace hygiene. You will also learn skills to produce quality foods, plan menus, prepare food according to dietary or cultural needs, control costs, work as part of a team, and serve a range of meals in a professional manner. You will practice the skills you have learned in a simulated work environment or at an appropriate hospitality establishment.

Study modes and durations differ depending on your local campus. Please check with your local campus for more information.

Overview

In order to comply with COVID-19 Government directed social distancing guidelines, some courses may include a mix of online and classroom based training delivery, as well as practical and work experience placements.

While the mode of delivery might vary, the content and key learning outcomes of the course will remain the same.

The precise mix of delivery method will vary from course to course. The time, place and method of delivery may also vary across the semester to ensure social distancing and safe training delivery for staff and students during

the COVID-19 pandemic.

South Regional TAFE will provide students with adequate support to work in online environments where necessary.

Available Semester 1 & Semester 2, 2020

Albany - Apprenticeship

-  Duration: **4 Semester/s**
-  When: **Available Semester 1 & Semester 2**
-  How: **A**
Full-Time
Apprenticeship
Workplace
International

Semester 1, 2020

Bunbury - Full Time, International, Apprenticeship

-  Duration: **12 Months**
-  When: **Semester 1, 2020**
-  How: **F**
Full-Time
Apprenticeship
Workplace
International

Semester 1, 2020

Margaret River - Full Time, International, Workplace, Apprenticeship



Duration: **12 Months**



When: **Semester 1, 2020**



How: **F**
Full-Time
Apprenticeship
Workplace
International

Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

Study pathway

Certificate IV in Commercial Cookery, Certificate IV in Catering Operations, Certificate IV in Patisserie, Apprenticeship

Job opportunities

Successful completion of this qualification provides you with the opportunity to become a commercial cook.

Fees and charges

Please contact the college to receive an indicative price for this course. Your fees will be calculated from your individual circumstances at the time of enrolment.

Concessions (for eligible courses at certificate levels I to IV) and annual course fee caps may apply. Other charges may apply.

VET Student Loan

Students in Diploma qualifications and above may be assisted through a loan under the Commonwealth Government's VET Student Loan scheme. Only an Australian citizen, a permanent humanitarian visa holder and resident in Australia,

or a New Zealand Special Visa 444 student who can also provide evidence of a WACE Certificate (completion of Year 12) or equivalent can apply for a loan. For more information please see <http://studyassist.gov.au/sites/StudyAssist/> (Opens in a new window)

For information on the VET Student Loan process at South Regional TAFE please see <http://www.southregionaltafe.wa.edu.au/futurestudents/vet-student-loans>

International students

Fees, charges, available locations, applications, and enrolment procedures for international students are different to those applicable to local students.

International students can only study full-time. For information on international student fees and application, please follow this link to the TAFE International WA website www.tafeinternational.wa.edu.au/courses

Please note, fees are subject to change.