



Course Requirements

Delivery campus	Qualification	Delivery details:		Work Placement details:
Bunbury	SIT30816 - Certificate III in Commercial Cookery - Apprentices	Start date:		N/a
		Time:		N/a
		End date:		
Stationary requirements		Clothing - PPE		
Pens, Notebook, paper etc appropriate for note taking		See attached Uniform Sheet		
Industry Tools & Equipment				
See Attached Equipment List				
<i>There are two (2) types of learning resource available for books listed below;</i>				
<i>*Futura online, digital learning materials and assessments. Students will have access to online units for 2 years from date of purchase.; students would be required to either access TAFE computers or supply their own. Wifi is available at the campus. Log In Access Available for purchase at the campus book shop found in the library</i>				
<i>* Futura hard copy workbooks with associated paper based assessments,. Available for purchase at the campus book shop found in the library</i>				
Book title	Publisher	Stage 2 Apprentice Learning Resource Requirements		
Stage 1 Apprentice Learning Resource Requirements		Stage 2 Apprentice Learning Resource Requirements		
Semester 1		Semester 1		Futura - Hard Copy or Online
SITHCCC001 Use food preparation equipment	Futura - Hard Copy or Online	SITHCCC012 Prepare poultry dishes		Futura - Hard Copy or Online
SITXFSA001 Use hygienic practices for food safety	Futura - Hard Copy or Online	SITHKOP002 Plan and cost basic menu		Futura - Hard Copy or Online
SITHCCC007 Prepare stocks, sauces and soups	Futura - Hard Copy or Online	SITHCCC018 Prepare food to meet special dietary requirements		Futura - Hard Copy or Online
SITXWHS001 Participate in safe work practices	Futura - Hard Copy or Online	SITHCCC014 Prepare meat dishes		Futura - Hard Copy or Online
SITCHCCC005 Prepare dishes using basic methods of cookery	Futura - Hard Copy or Online	SITHCCC013 Prepare seafood dishes		Futura - Hard Copy or Online
SITXFSA002 Participation in safe food handling practices	Futura - Hard Copy or Online	Semester 2		
SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes	Futura - Hard Copy or Online	SITHCCC016 Produce pates and terrines		Futura - Hard Copy or Online
Semester 2		SITHPAT006 Produce Desserts		Futura - Hard Copy or Online
BSBSUS201 Participate in environmentally sustainable work practices	Futura - Hard Copy or Online	SITHCCC017 Handle and serve cheese		Futura - Hard Copy or Online
SITHCCC006 Prepare appetisers and salads	Futura - Hard Copy or Online	SITXHRM001 Coach others in job skills		Futura - Hard Copy or Online
SITXINV002 Maintain the quality of perishable items	Futura - Hard Copy or Online	Stage 3 Apprentice Learning Resource Requirements		
SITHCCC019 Produce cakes, pastries and breads	Futura - Hard Copy or Online	SITHCCC020 Work Effectively as a cook		Futura - Hard Copy or Online
BSBWOR203 Work effectively with others	Futura - Hard Copy or Online			
SITHKOP001 Clean kitchen premises and equipment	Futura - Hard Copy or Online			



Bunbury campus equipment list for SIT30816 Certificate III in Commercial Cookery

Cookery Course Tools	
1 x 25cm Chef's knife	Cooking timer
1 x 9 cm Paring knife	Scissors
1 x 21cm Bread knife	1 x Zester
25-30cm Steel	1 x Silicone spatula
1 Turning knife	1 x Pastry brush
1x 15cm Boning knife	1 x Potato peeler
1 x 25cm Flat Pallet knife	5kg x 1gm electronic scale
1 x 15cm Filleting knife	Digital probe thermometer
Double end melon baller	Oven thermometer
Plain & Star Nozzles (Disposal Piping Bags Supplied)	Chefs blow torch small
Measuring Cups Set 4 / Australian metric	Knife Roll or Toolbox
Measuring Spoons Set 5 / Australian metric	Matches or lighter for stove top

Knives and Uniforms available at

<p>Hospitality House 73 Forrest Avenue BUNBURY WA 6230 PH 9791 5914</p> <p>Staley's Food & Packaging 89 Halifax Dr, Davenport PH 9725666</p>	<p>Good range online :</p> <p>www.chef.com.au or www.everten.com.au or http://www.workwearclothingonline.com.au/HOSPITALITY/View-all-products.htm</p>	<p>Shoe brands-Chefs: Rossi, Blue steel, Blundstone, Dr Martens, Dansko, Redback, Birkenstock Alimont</p>
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Uniform List



Traditional uniform (as pictured) consisting of:

- 1 x **White** chef's hat
- 1 x **White** double-breasted jacket with White buttons (black is not acceptable)
- 1 x **UK Bib** knee length apron
- 1 x checked chef trousers
- 1x pair fully enclosed black leather safety shoes – brands such as Rossis, Birkies, etc with non-slip sole