# Course Requirements

<table>
<thead>
<tr>
<th>Delivery campus</th>
<th>Qualification</th>
<th>Delivery details:</th>
<th>Work Placement details:</th>
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<tbody>
<tr>
<td>Bunbury</td>
<td>SIT30816 - Certificate III in Commercial Cookery - Apprentices</td>
<td>Start date: N/a</td>
<td>N/a</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Time: N/a</td>
<td></td>
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<td></td>
<td></td>
<td>End date:</td>
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**Stationary requirements**

Pens, Notebook, paper etc appropriate for note taking

*See attached Uniform Sheet*

**Industry Tools & Equipment**

See Attached Equipment List

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### Stage 1 Apprentice Learning Resource Requirements

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<tr>
<th>Book title</th>
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<tbody>
<tr>
<td>Semester 1</td>
<td></td>
</tr>
<tr>
<td>SITHCCC001 Use food preparation equipment</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITXFSA001 Use hygienic practices for food safety</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC007 Prepare stocks, sauces, soups</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHWH001 Participate in safe work practices</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITCHCCC005 Prepare dishes using basic methods of cookery</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITXFSA002 Participation in safe food handling practices</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes</td>
<td>Futura - Hard Copy or Online</td>
</tr>
</tbody>
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**Semester 2**

<table>
<thead>
<tr>
<th>Book title</th>
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<tbody>
<tr>
<td>SITHCCC012 Prepare poultry dishes</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHKOP002 Plan and cost basic menu</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC018 Prepare food to meet special dietary requirements</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC014 Prepare meat dishes</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC013 Prepare seafood dishes</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC016 Produce pates and terrines</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHPA006 Produce Desserts</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC017 Handle and serve cheese</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHHRM001 Coach others in job skills</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHINV002 Maintain the quality of perishable items</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITHCCC019 Produce cakes, pastries and breads</td>
<td>Futura - Hard Copy or Online</td>
</tr>
<tr>
<td>SITBWR020 Work effectively with others</td>
<td>Futura - Hard Copy or Online</td>
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<tr>
<td>SITHKOP001 Clean kitchen premises and equipment</td>
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### Stage 2 Apprentice Learning Resource Requirements

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*There are two (2) types of learning resource available for books listed below;*

*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*

*Futura hard copy workbook with associated paper based assessments. Available for purchase at the campus book shop found in the library*

- **Semester 1**
  - SITBWR020 Work effectively with others
  - SITHKOP001 Clean kitchen premises and equipment

- **Semester 2**
  - SITBWR020 Work effectively with others
  - SITHKOP001 Clean kitchen premises and equipment

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**Stationary requirements**

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**Industry Tools & Equipment**

See Attached Equipment List

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**Course Requirements**

South Regional TAFE Course Requirements PLN02 F01

Issued: 22/03/2019  PIR 5605

Uncontrolled when printed
Bunbury campus equipment list for  
SIT30816 Certificate III in Commercial Cookery

<table>
<thead>
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<th>Cookery Course Tools</th>
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<tr>
<td>1 x 25cm Chef’s knife</td>
</tr>
<tr>
<td>1 x 9 cm Paring knife</td>
</tr>
<tr>
<td>1 x 21cm Bread knife</td>
</tr>
<tr>
<td>25-30cm Steel</td>
</tr>
<tr>
<td>1 Turning knife</td>
</tr>
<tr>
<td>1 x 15cm Boning knife</td>
</tr>
<tr>
<td>1 x 25cm Flat Pallet knife</td>
</tr>
<tr>
<td>1 x 15cm Filleting knife</td>
</tr>
<tr>
<td>Double end melon baller</td>
</tr>
<tr>
<td>Plain &amp; Star Nozzles (Disposal Piping Bags Supplied)</td>
</tr>
<tr>
<td>5kg x 1gm electronic scale</td>
</tr>
<tr>
<td>1 x Silicone spatula</td>
</tr>
<tr>
<td>1 x Pastry brush</td>
</tr>
<tr>
<td>1 x Zester</td>
</tr>
<tr>
<td>1 x Potato peeler</td>
</tr>
<tr>
<td>1 x Zester</td>
</tr>
<tr>
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</tr>
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<td>1 x Pastry brush</td>
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Knives and Uniforms available at

- **Hospitality House**
  73 Forrest Avenue
  BUNBURY  WA  6230
  PH 9791 5914

- **Staley’s Food & Packaging**
  89 Halifax Dr, Davenport
  PH 9725666

Good range online:

Shoe brands—Chefs: Rossi, Blue steel, Blundstone, Dr Martens, Dansko, Redback, Birkenstock Alimont

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