



Train them... Don't blame them!®

SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY



Australian
Qualifications
Framework



This course may be funded by the Queensland Government. Please contact Work Skills for further information.

Work Skills

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Work Skills Hospitality Courses

Our Hospitality courses provide practical and industry current qualifications to launch or support an exciting and fulfilling career in the hospitality industry.

The SIT30821 Certificate III in Commercial Cookery provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias, and coffee shops.

What Is the Qualification About?

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Completion of this qualification contributes to recognition as a trade cook.

How Do I Do It?

SIT30821 Certificate III in Commercial Cookery is delivered through blended learning, based on face-to-face and one-on-one training with a Work Skills trainer. This may also include utilising digital learning guides, videos, the internet and the Work Skills Online Learning and Assessment System (WOLAS). The learning may comprise of all or some of these methods. It will depend on location, the pace at which the student wants to learn and employer's requirements. This is negotiated at the Initial Checkpoint Meeting.

WOLAS is more than just e-learning. It is an industry leading platform that manages a student's progression through each unit of competency through to completion of a qualification.

Course Duration:

Workplace based	36 months – Full time 72 months – Part time
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Qualification Entry Requirements

There are no entry requirements for this qualification.

Work Skills Entry Requirements

- Work Skills requires the student to complete an LLN&D assessment to determine suitability for a level III qualification. There is no need to be discouraged about this as the LLN&D is a great tool to allow us to identify any extra support that the student may require.

What Needs to Be Completed?

25 units of competency are required to complete this qualification within the specific requirements as set out below:

- 20 core units
- 5 elective units within the specific requirements as set out in the tables below.

Electives can be chosen according to the requirements of the enrolling students. Please discuss this with the Work Skills team during the enrolment process.

Core Units - Mandatory

SITXWHS005 Participate in safe work practices

SITXFSA006 Participate in safe food handling practices

SITHCCC027 Prepare dishes using basic methods of cookery*

SITXFSA005 Use hygienic practices for food safety

SITXINV006 Receive, store and maintain stock*

SITHKOP009 Clean kitchen premises and equipment*

SITHCCC042 Prepare food to meet special dietary requirements*

SITHCCC023 Use food preparation equipment*

SITHCCC028 Prepare appetisers and salads*

SITHCCC029 Prepare stocks, sauces and soups*

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes*

SITHCCC031 Prepare vegetarian and vegan dishes*

SITHCCC035 Prepare poultry dishes*

SITHCCC036 Prepare meat dishes*

SITHCCC037 Prepare seafood dishes*

SITHPAT016 Produce desserts*

SITHCCC041 Produce cakes, pastries and breads*

SITXHRM007 Coach others in job skills

SITHKOP010 Plan and cost recipes

SITHCCC043 Work effectively as a cook*

Elective Units

SITXCOM007 Show social and cultural sensitivity

SITHCCC025 Prepare and present sandwiches*

SITHCCC040 Prepare and serve cheese*

SITHCCC044 Prepare specialised food items*

SITXINV007 Purchase goods

* Please note, these units have pre-requisite requirements

For units where pre-requisite conditions apply, please contact Work Skills for further information

Delivery and Assessment

1. Face to Face
2. Workplace based sessions
3. Workplace training

Training and Assessment will be conducted through a combination of blended learning environments. The student will have to successfully complete both knowledge and practical assessments for each unit of competency to achieve their certificate of completion.

Delivery Locations

This program will be delivered at the student's nominated workplace.

Vocational Placement Requirement

To be able to successfully complete this qualification, students must safely and hygienically prepare, cook and serve menu items for a minimum of 48 complete service periods in a commercial kitchen, that cover a combination of:

- breakfast
- lunch
- dinner

For Workplace based students, the actual shifts attended at the workplace will count towards the mandatory work requirement as specified in the unit of competency.

Fee and Charges

For Fee details – refer to Fee and Charges Brochure

Recognition of Prior Learning (RPL)

If you are currently working, or have previously worked in a relevant industry, you may be eligible for Recognition of Prior Learning (RPL). RPL applies where you have workplace experience/competency that can be formally assessed against the units of competency in this course. If you wish to undertake an RPL process, please discuss with the Work Skills team.

Certificate Issuance

A certificate is issued where all 25 units have been deemed competent. A statement of attainment is issued when only some units are deemed competent and the course is not completed in full. Issuing of certificate and or statement of attainment occurs within 30 days of the last unit being deemed competent. However, this may be delayed in the event that the student has not provided a valid Unique Student Identifier (USI) or has an outstanding fee. *(Fee clause is not applicable for students enrolled under Apprenticeship/Traineeship Pathway)*

Pathways to Further Study

Upon successful completion of SIT30821 Certificate III in Commercial Cookery, the student may wish to explore further study options in the hospitality sector such as but not limited to:

- SIT40521 Certificate IV in Kitchen Management*
- SIT40621 Certificate IV in Catering Management*
- SIT40721 Certificate IV in Patisserie*

*Please note Work Skills does not offer this qualification

Potential Job Pathways

- Hospital Cook
- Restaurant Cook
- Café Cook

Additional Links:

*Successful Completion of the course may result in loss of entitlement (government subsidy) in the future.

*Work Skills will not collect more than \$1500 as pre-paid fee from the students

*[Career Start Program Policy 2025-2028](#)

*Refund Policy and other related policies can be accessed at <https://workskills.com.au/resources-information/>

*<https://training.gov.au/Training/Details/SIT30821>

