



Train them... Don't blame them!®

SIT30921 CERTIFICATE III IN CATERING



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 SIT30921 Certificate III in Catering provides a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.

What Is the Qualification About?

This qualification reflects the role of individuals working in catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.

How Do I Do It?

SIT30921 Certificate III in Catering 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 - 24 months

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?

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

- 10 core units
- 10 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

SITXFSA005 Use hygienic practices for food safety

SITXFSA006 Participate in safe food handling practices

SITHKOP009 Clean kitchen premises and equipment*

SITXINV006 Receive, store and maintain stock*

SITHCCC023 Use food preparation equipment*

SITHCCC027 Prepare dishes using basic methods of cookery*

SITHCCC024 Prepare and present simple dishes*

SITXHRM007 Coach others in job skills

SITHCCC034 Work effectively in a commercial kitchen*

Elective Units

SITHCCC025 Prepare and present sandwiches*

SITHCCC040 Prepare and serve cheese*

SITHCCC028 Prepare appetisers and salads*

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes*

SITHCCC031 Prepare vegetarian and vegan dishes*

SITXFIN007 Process financial transactions

SITXCCS014 Provide service to customers

SITHFAB024 Prepare and serve non-alcoholic beverages*

SITHFAB025 Prepare and serve espresso coffee*

SITHKOP010 Plan and cost recipes*

* 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

Mandatory 12 service periods.

The students will be required to safely and hygienically prepare and serve menu items to industry and organisational quality standards for a minimum of 12 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 20 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.

Pathways to Further Study

Upon successful completion of SIT30921 Certificate III in Catering, the student may wish to explore further study options in the hospitality sector such as but not limited to:

- SIT40621 Certificate IV in Catering Management*

*Please note Work Skills does not offer this qualification

Potential Job Pathways

- Catering Assistant
- Food Service Assistant

Additional Links:

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

*Refund Policy and other related policies can be accessed at:

<https://workskills.com.au/resources-information/>

*<https://training.gov.au/Training/Details/SIT30921>

