



Train them...Don't blame them!



SIT30816

Certificate III in
Commercial Cookery

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

WORK SKILLS

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See below an example of a SIT30816 Certificate III in Commercial Cookery program as offered by Work Skills.

CORE UNITS - MANDATORY

SITXFSA001	Use hygienic practices for food safety (*Pre-requisite units)
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook*
SITHKOP001	Clean kitchen premises and equipment*
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts*
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items*
SITXWHS001	Participate in safe work practices

CHOOSE FOUR (4) UNITS FROM ELECTIVES BELOW

SITHCCC003	Prepare and present sandwiches*
SITHCCC017	Handle and serve cheese*
SITXINV003	Purchase goods
SITHCCC010	Re-thermalise chilled and frozen foods*
SITHCCC009	Produce cook-chill and cook-freeze foods*