

Certificate III in Commercial Cookery (Apprenticeship)

COURSE CODE	SIT30821
LOCATIONS	Warrnambool, Workplace training
STUDY MODE	Full-time, Apprenticeship
Length	Three years
Commencement	Start any time
Timetable	On-the-job training plus a one-day training session on campus each fortnight. First and second year – training sessions every second Monday (9am-4pm). Third year - training sessions every second Tuesday (9am-4pm).

Course Overview

This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.

Introduction

This course teaches you the wide range of cookery skills required by commercial cooks, who must have a sound knowledge of cooking and kitchen operations as well as discretion and judgement.

Commercial cooks work independently and under limited supervision. At times, they provide operational advice and support to other team members.

What will I Learn?

In Certificate III in Commercial Cookery, you will learn to prepare and present a wide range of dishes including seafood, poultry, appetizers, salads, soups, sauces, cakes, pastries and desserts. You will also learn to prepare dishes to meet special dietary requirements

In this apprenticeship, you learn about safe food handling, working with others, how to clean kitchens and equipment, customer service and planning and costing menus.

Course Outcomes and Career Opportunities

Commercial cooks can work around the world in café's, restaurants, mines, hospitals, hotels, on boats and at ski-fields as well as doing commercial catering and events. You could start your own business (café/catering/food truck) or earn while you learn to take the next step up in the kitchen.

Information Session

Why don't you come along to our next course info session to find out everything you need to start your learning journey? You can chat with our teachers, tour our facilities, learn more about the course, find out about the application process and get your questions answered by our course experts.

[Find the next info session near you](#)

Course Requirements

This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.

Entrance requirements & pre-requisites

You must be employed as an apprentice with a registered employer in a relevant industry.

Units offered

Core Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
SITXHRM007	Coach others in job skills	20	\$0.00
SITXWHS005	Participate in safe work practices	12	\$0.00
SITHCCC023	Use food preparation equipment	25	\$0.00
SITHCCC027	Prepare dishes using basic methods of cookery	45	\$0.00
SITHKOP009	Clean kitchen premises and equipment	13	\$0.00
SITXFSA005	Use hygienic practices for food safety	15	\$23.15
SITXINV006	Receive, store and maintain stock	20	\$0.00
SITHCCC028	Prepare appetisers and salads	25	\$0.00
SITHCCC029	Prepare stocks, sauces and soups	35	\$0.00
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	50	\$0.00
SITHCCC031	Prepare vegetarian and vegan dishes	40	\$0.00
SITHCCC035	Prepare poultry dishes	35	\$0.00
SITHCCC036	Prepare meat dishes	55	\$110.25
SITHCCC037	Prepare seafood dishes	35	\$88.20
SITHCCC041	Produce cakes, pastries and breads	55	\$66.15
SITHCCC042	Prepare food to meet special dietary requirements	75	\$88.20
SITHCCC043	Work effectively as a cook	100	\$44.10
SITHKOP010	Plan and cost recipes	40	\$0.00
SITHPAT016	Produce desserts	100	\$132.30
SITXFSA006	Participate in safe food handling practices	40	\$0.00

Elective Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
SITXCCS014	Provide service to customers	25	\$0.00
SITHCCC025	Prepare and present sandwiches	10	\$0.00

SITHCCC026	Package prepared foodstuffs	15	\$0.00
SITHCCC040	Prepare and serve cheese	20	\$55.10
SITXINV007	Purchase goods	30	\$0.00

Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

Employer Incentives

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

Fees

This section gives you an overview of course fees, subsidies, and how they can be paid.

Course Fees

Here's an outline of fees and costs associated with your course.

Your fees each year can be made up of 3 different elements. Everyone has different circumstances that can affect what you pay and how much you pay. :

1. Tuition fees - charged as an hourly rate that varies from course to course. A large portion of the tuition is subsidised by the Victorian Government for eligible students.
2. Resource and/or materials costs - covers the cost of materials and other incidentals. This fee will vary according to the course being undertaken.
3. Booklist items - such as textbooks, equipment and stationery recommended for your course

Tuition fees

There are 4 different rates of tuition fees. Only one will apply to you (depending on your eligibility and circumstances).

1. **Government Subsidised Fee** - you could be eligible for a government-subsidised rate under the Skills First funding depending on your age, educational history, and citizenship or residency status. If you are eligible, the government will contribute to the cost of your training.
[Find out more about subsidised training](#)
2. **Government Subsidised Concession Fee** - If you are eligible for a Skills First government-subsidised place and hold a current healthcare or pension card, that you can provide at enrolment, you may be eligible for the concession rate. Note, the concession rate is not applicable to Diploma level courses.
[Find out more about concession rates](#)

3. **If the course is a Free TAFE course or part of the Free TAFE Pathways Program** - Eligible students will not pay course tuition fees for the duration of their enrolment in this course, however, there may be some consumable/material fees for the course (find out more below). Any resource or material costs, or booklist items for this course are listed in the table below.

[Find out more about Free TAFE](#)

[Find out more about Free TAFE Pathways Programs](#)

4. **Full fee** - If you are not eligible for a Skills First government-subsidised place, exemption, concession or are enrolling in a course that isn't government-subsidised, you may be required to pay the full fee rate.

FIND OUT MORE ABOUT FEES AND ELIGIBILITY

The fees listed below are indicative only. The course fees published are subject to change given individual circumstances at enrolment. Course fee funding is made available to eligible individuals by the Victorian and Commonwealth Governments. If funding is utilised, this may affect opportunities to access additional funding in the future. An accurate quote for this course will be provided during the enrolment process.

Course fees by student type	Indicative Course Fee
Government subsidised rate (if eligible)	\$1,310.00
Concession rate	\$265.00
Full fee rate (if not eligible for govt subsidy)	\$19,545.00

Additional course fees	Indicative Course Fee
Course consumable/materials (approximate)	\$2,375.85

Resource and/or materials costs

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

How do I pay my fees?

Once we have processed your enrolment form, you will receive an email with your invoice.

You have [three options when organising your payment](#):

1. [Upfront payment](#) - can be made over the phone with EFTPOS
2. [Payment plan](#) - can be directly debited from your bank account, debited from your Centrelink payments or via a [VET Student Loan](#) (for diploma or advanced diploma courses only)
3. [Paid by employer, school or job network agency](#) - if your fees are being paid by your employer, school or job network agency, you will need to complete an Authority to Invoice form.

Payments will need to be arranged within five(5) business days of receiving the email containing your invoice.

We also offer a range of [scholarships](#) each year which you may be eligible to apply for to assist with course fees.

Scholarship available

The Victorian TAFE Network Hospitality Scholarship is available for this course.

[Find out more and see if you're eligible to apply for the Victorian TAFE Network Hospitality Scholarship here.](#)

Next Steps

Ready to take the next step? Here you can make an enquiry, attend an information session or begin the application process.

How to apply for an apprenticeship or traineeship

You need to be employed in this field as an apprentice with a registered employer before commencing this course.

Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).