

SIT30821 – CERTIFICATE III IN COMMERCIAL COOKERY

SIT40521 – CERTIFICATE IV IN KITCHEN MANAGEMENT

Combined course program

1. AIMS

The SIT30821 – Certificate III in Community Services course is designed to provide students with training that 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.

The SIT40521 – Certificate IV in Kitchen Management course is designed to provide students with training that reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

2. EMPLOYMENT OUTCOMES

These qualifications provide a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

3. OVERVIEW

These qualifications reflect the role of commercial cooks who use a wide range of cookery and kitchen management skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with independence and provide operational advice and support to team members.

4. DURATION

The combined program which covers both the Certificate III in Commercial Cookery course and Certificate IV in Kitchen Management qualifications is implemented by Unity College Australia over a 2 year period (104 weeks). The course is delivered in 8 terms (84 training weeks). Students may commence at the start of any term. The full-time model of training includes weekly face to face training sessions plus on-line and supervised self-paced study. The course also includes a work experience component of a minimum of 250 hours across the 2 year training period. International students must study the course on a full-time basis (minimum 20 hours per week).

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5. COSTS 2022

APPLICATION FEE

Domestic Students	\$150
International Students	\$300

ACADEMIC FEES

Domestic/On-shore Students Full time	\$24,000 (2 year combined program)
International/Overseas Students	\$26,000 (2 year combined program)
Certificate III in Commercial Cookery	\$16,000 (Domestic students)
Certificate IV in Kitchen Management	\$18,000 (Domestic students)
Material & Non Tuition fees	\$3,000 (\$1500 per year)

Note: The College reserves the right to alter fees prior to the start of each academic year.

6. ENTRY REQUIREMENTS

There are no minimum admission requirements to this program in terms of prior study or experience in Commercial Cookery. However applicants who wish to commence this course need to meet the following general requirements for entry:

- A completed student application form
- Minimum age at commencement of course of 16 years (Domestic students); 18 Years (International students)
- Provide evidence of Language, literacy and numeracy (LLN) skills:
 - International Students: IELTS minimum average level 5.5 (or equivalent)
 - Australian Students: advised LLN evidence may include a Secondary Certificate of Education, or competence in LLN at the Australian Core Skills Framework (ACSF) Exit Level 2, or equivalent
- A general command of spoken and written English to be able to meet industry standards for communication.
- Students should have basic computing skills including the ability to use a word processing package at an elementary level and be able to access the internet.

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7. TRAINING PROCESS

Unity College Australia uses a wide variety of training methods. Actual delivery modes and training and assessment materials may be adapted as needed in order to meet the needs of different student groups. This will be done in consultation with the trainer.

The Commercial Cookery and Kitchen Management program includes weekly face to face training sessions, supervised self-paced study, on-line study and work experience.

- Full-time delivery (suitable for international and domestic students) consisting of a minimum 20 hours per week:
 - weekly face to face classes, workshops, supervised projects typically offered over 2 days per week (total 15 hours per week)
 - on-line/self-paced training (minimum 2 hours/week)
 - work experience* (minimum 250 hours across the 2 year program implemented at average of 3 hours per week for approximately 84 weeks or by intensives)

*Work experience is undertaken in local restaurants, cafes and hotels. This may be on a regular weekly basis or in blocks of several days/weeks depending on the organisation.

Unity College Australia adopts adult-learning principles, and all students are treated as adult learners. Participants in this program are therefore expected to take charge of their own learning process. It is expected that each selected participant will be committed to meeting the requirements of the relevant course and will attend relevant classes and activities and complete all work required for assessment.

It is expected that all program participants will have access to a computer. This is mandatory for successful course completion. Unity College Australia's Canberra Campus has desktop computers available for student use.

8. COURSE STRUCTURE

Australia has a system of national standardisation of training for many industry areas. This system is implemented through the use of training packages (groups of courses) and individual units of competency within a course. This system enables students to get automatic recognition across all accredited government and private training organisations for relevant studies undertaken at any one of them.



In order to achieve the combined qualifications SIT30821 Certificate III in Commercial Cookery and SIT40521 Certificate IV in Kitchen Management a minimum of 36 units (30 Core units and 6 Elective Units) must be achieved. The Certificate III course requires 20 Core and 5 Elective units to be

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completed. The Certificate IV course requires a minimum of 27 Core and 6 Elective units. International students on a Student Visa must complete the full program. Other students may choose to complete either of the qualifications.

Units of Competency	Code	Unit Title
Certificate III in Commercial Cookery and Certificate IV in Kitchen Management Core units (*= Core units specific to SIT40521)	SITXFSA005	Use hygienic practices for food safety
	SITXFSA006	Participate in safe food handling practices
	SITHCCC023	Use food preparation equipment
	SITHCCC027	Prepare dishes using basic methods of cookery
	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
	SITHCCC041	Produce cakes, pastries and breads
	SITHCCC042	Prepare food to meet special dietary requirements
	SITHCCC043	Work effectively as a cook
	SITHPAT016	Produce desserts
	SITHKOP010	Plan and cost recipes
	SITXINV006	Receive, store and maintain stock
	SITHKOP012*	Develop recipes for special dietary requirements*
	SITHKOP013*	Plan cooking operations*
	SITHKOP015*	Design and cost menus*
	SITXCOM010*	Manage conflict*
	SITXFIN009*	Manage finances within a budget*
	SITXFSA008*	Develop and implement a food safety program*
	SITXHRM008*	Roster staff*
	SITXHRM009*	Lead and manage people*
	SITXMGTO04*	Monitor work operations*
	SITXWHS007*	Implement and monitor work health and safety practices*
		* = Core units specific to SIT40521

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Certificate III in Commercial Cookery additional Core units	SITHKOP009	Clean kitchen premises and equipment
	SITXHRM007	Coach others in job skills
	SITXWHS005	Participate in safe work practices
Sample Electives - a minimum of six (6) Electives must be completed to meet combined program requirements	SITHCCC026	Package prepared foodstuffs
	SITHCCC038	Produce and serve food for buffets
	SITXFSA007	Transport and store food
	SITHASC021	Prepare Asian appetisers and snacks
	SITHASC022	Prepare Asian stocks and soups
	SITHASC025	Prepare Asian rice and noodles

The above elective units of competency form a sample of units from which the training program offered by Unity College Australia will be formed. Other electives may be selected from the training package unit bank, and according to training package rules. Choice of these or other electives enables the college to implement a flexible training plan based on specific needs of individual participants or organisations and competency of the trainer. All electives chosen will contribute to a valid, industry-supported vocational outcome.

9. ASSESSMENT OVERVIEW

Assessment in each unit involves:

- attendance and participation
- practical performance tasks
- theory work - written exercises
- work experience tasks

Competency-based assessment criteria apply to grading. The final results for each unit will be recorded as:

- C Competent (all assessments and criteria completed satisfactorily)
- NYC Not Yet Competent (unsatisfactory or non-completion of assessments)

Students who successfully complete the following requirements will be recommended for graduation:

- Satisfactory completion of all relevant academic requirements
- Payment of all outstanding fees owing to Unity College Australia
- Return of all college resources including library books
- Maintained a satisfactory level of conduct and attendance during his/her time at College

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10. PATHWAYS

Students who have successfully completed the Certificate III in Commercial Cookery and the Certificate IV in Kitchen Management may progress to the Diploma of Hospitality (note this course is not currently offered by Unity College Australia).

11. LOCATION OF THE TRAINING:

This course is currently offered at the Canberra Campus of Unity College Australia in association with LifeUC (46 Lhotsky Street, Charnwood):

Unity College Australia:

Level 1 Belconnen Churches Centre
54 Benjamin Way
Belconnen ACT 2616
Australia

12. COURSE DATES:

This course operates on a flexible entry basis with students able to commence at the start of each term (September, January, April, July).

Contact the college for more information – info@unity.edu.au; +61 2 6161 0050