

GET A HEAD START ON TRADE TRAINING



COMMERCIAL COOKERY

Who is this for?

Thinking of working in restaurants, hotels, clubs, pubs, cafes and coffee shops? This apprenticeship program will give you the knowledge, skills and experience to start your cooking career in one or more of these settings.

You will use a wide range of well-developed cookery skills including food preparation, cooking of appetisers, vegetables, stocks, sauces and soups, poultry, seafood and meat dishes, desserts, pastries and breads, plus develop menu planning skills.

Qualification

SIT30816 Certificate III in Commercial Cookery



Cost

Eligible Apprentices and Trainees that meet the Queensland State funding requirements will be charged a set Co-contribution fee of \$1.60 per nominal hour.

Concession rates apply and Fee-Free training is available for Year 12 graduates that meet the criteria.

Jobs ...



Cook



Commercial Cook



Chef

Why choose us? ...

- At Australian Trade Training Centre, we understand the need to offer flexible training options that suit the need of Employers.
- Training and Assessment is on Campus at a time suitable to the Employer, in the workplace and on-line.
- Training Support is available via telephone or via Zoom sessions Monday to Friday for Apprentices and Trainees requiring additional assistance.
- Our courses are delivered by highly experienced industry-current Trainers who are passionate about providing you with the knowledge and skills needed to excel in your field.
- Training is delivered one-on-one to suit the learners' needs.



(07) 3414 5999



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COMMERCIAL COOKERY

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY



Core 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*
SITXFSA001	Use hygienic practices for food safety
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

Electives ... (example only)

SITHCCC011	Use cookery skills effectively
SITHCCC003	Prepare and present sandwiches
SITHCCC017	Handle and serve cheese
SITXINV001	Receive and store stock

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