



JOAN LAWMAN  
COLLEGE

Joan Lawman School of Beauty Pty Ltd t/a Joan Lawman College

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Melbourne, Vic 3000 Australia

RTO No: 40697 CRICOS No 03634G

## SIT30821 Certificate III in Commercial Cookery

CRICOS COURSE CODE 109870D

### Course Description

This qualification 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.

Completion of this qualification contributes to recognition as a trade cook.

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

### Course structure

Students must successfully complete a total of 25 units of competency to achieve the SIT30821 Certificate III in Commercial Cookery. This comprises 20 core units and 5 elective units.

#### Core Units

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
SITHKOP009*	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices



NATIONALLY RECOGNISED  
TRAINING

#### Elective Units

SITHCCC026*	Package prepared foodstuffs
SITHCCC040*	Prepare and serve cheese
SITXFSA007*	Transport and store food
BSBSUS211	Participate in sustainable work practices
SITXWHS006	Identify hazards, assess and control safety risks

**Course currency status:** Current

### **Intakes**

Four intakes a year in February, May, August, November

### **Location**

Training and assessment will take place at the Joan Lawman College Mezzanine, 58 Franklin Street, Melbourne, Victoria Australia 3000 and JLC training kitchen at 388 Spencer Street, Melbourne Vic 3003. Some assessment tasks will be completed in the student's own time. Students must also complete a period of work placement at a Hospitality industry organisation.

### **Qualification**

Upon successful completion of 25 units of competency, students will be issued a Nationally Recognised SIT30821 Certificate III in Commercial Cookery. Students who successfully complete some but not all of the units of competency in the course they will be issued a Statement of Attainment indicating the units they have successfully completed.

### **Delivery Method**

A blended delivery mode is employed including work placement, independent study and face to face training. The following techniques are employed during face to face delivery depending on the subject matter: trainer presentations and demonstrations, individual tasks, case studies, research, role plays, practical demonstrations and group work. The context of the simulated workplace environment will be incorporated into delivery methodologies and students' complete tasks to workplace standards.

During independent study students will undertake homework activities, research, reading, practice applying their cooking and English language knowledge and skills. Students also prepare for assessments and undertake out of class assessments during this time. Students will be provided support via telephone, and e-mail by trainers. Refer to the Work placement section below for details on work placement delivery arrangements.

### **Assessment Method**

Assessment methods used include knowledge questions, reports, case studies, research activities and practical demonstrations/ observations, journal/ log book and third-party report. Students must also complete a period of work placement at a Hospitality industry organisation and complete work-related tasks. Joan Lawman College will arrange access to work placement organisations for students to fulfil the assessment arrangements for the unit SITHCCC043 Work effectively as a cook.

Some of the units will be assessed independently from others. Some course units are assessed in conjunction with others via a clustered assessment method.

### **Work Placement**

To satisfy Training Package requirements for the unit SITHCCC043 Work effectively as a cook, students must complete a minimum of 48 complete service periods (shifts) in a hospitality workplace undertaking work tasks relevant to the unit content. Each service period must last for a minimum of 4 hours. Total minimum hours of work placement are 192 hours.

JLC will arrange/ secure work placements for each student. Students will access a hospitality workplace with a commercial kitchen that serves customers to address the requirements of this unit. Workplaces may include restaurants, educational institutions, health establishments, defence forces, cafeterias, kiosks, cafes, residential caterers, in flight and other transport caterers, and event and function caterers.

Students undertake duties as per work placement organisation and training package requirements under the supervision of a workplace supervisor. JLC trainers will support each student during the period of work placement via the phone, email and during visits. Students must address work placement assessment requirements including completing a log book to indicate tasks completed during 48 service periods/ shifts and being observed completing workplace tasks.

Students will commence work placements from the end of the second term onwards and complete the 48 shifts before the end of the course. Students develop some hospitality skills and knowledge during the first 2 terms that can then be applied during the period of work placement.

JLC will provide students the Student handbook and Student Work placement roles and responsibilities document pre-enrolment so they are aware of the expected roles and responsibilities during work placement. A review of this documentation is completed by the trainer/ assessor with each student to assist students identify and understand their roles and responsibilities.

### **Course Duration**

This course is delivered over 52 weeks including holidays. This includes 40 weeks of term time and 12 weeks' holiday. Term time consists of four 10-week terms. Holiday periods include three 3-week term holidays and a 3-week Christmas holiday. During term time students attend scheduled face to face classes for 20 hours per week.

Classes are scheduled for 2.5 days per week. Students will be required to undertake additional independent study, homework and assessment activities completed outside of the classroom for approximately 12 hours per week. Work placement – 24 weeks x 8 hours per week = 192 hrs (Students may spend variable amounts of time per week while on work placement. However, a minimum of 192 hours of work placement must be completed during the course). Total study commitment per week is 32 hours (not including work placement). Total course study commitment is 32 hours x 40 weeks term time = 1,280 plus 192 hours work placement = 1,472 hours.

### **Entry requirements**

Students must be over 18 years of age at the time of course commencement.

Students must secure an appropriate visa that allows them to study in an Australian Registered Training organisation prior to course commencement.

### **Academic entry requirements**

To gain entry to this course, students should have successfully completed year 12 or secondary studies in applicants' home country equivalent to an Australian Year 11\* or 12 qualifications. (\*Subject to the country Assessment Level) and course.

### **English Language entry requirements**

International Students applying for this qualification must have a minimum English language proficiency of IELTS 6 (overall band) or an equivalent exam result recognised by the Department of Home Affairs (DHA). Students may undertake the College English Test to demonstrate their English language proficiency. This can be arranged by contacting [info@jlc.edu.au](mailto:info@jlc.edu.au).

### **Pre Training Review and LLN Test**

To ensure applicants are placed in a suitable course with an appropriate training and assessment strategy, we review applicants existing knowledge, skills, experience and qualifications. Applicants LLN ability is assessed in conjunction with their knowledge, skills, experience and qualifications in accordance with this Training and assessment strategy.

Each applicant will complete a Pre-training review form and Language literacy and numeracy test during the application process. On completion of the application process Joan Lawman College will then review this information and respond to you with the outcome of the review

The Language, Literacy and Numeracy skills that students must demonstrate during the application process to gain entry to this course are:

Reading: ACSF level 2    Writing: ACSF level 2    Numeracy: ACSF level 2

### **Recognition of Prior Learning (RPL)**

Recognition of Prior Learning is the process of formal recognition for skills and knowledge gained through previous learning. You may be eligible for recognition of prior learning for part or all of your intended course, based on your previous experiences and learning.

### **Credit Transfer**

You may be eligible for a credit transfer if you have previously undertaken training through an Australian Registered Training Organisation. Students who have successfully completed whole units of competency with an Australian Registered Training Organisation that are identical to any of those contained within this course can apply for Credit Transfer.

### **Training Pathway**

On successful completion of this course students may progress onto the SIT40521 Certificate IV in Kitchen Management or related courses.

### **Employment Pathway**

This qualification may provide entry into employment in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. Students who successfully complete this qualification with Joan Lawman College may be able to access the relevant job opportunities. However, students should note that this does not guarantee that you will secure employment in a job role/ industry, furthermore this does not guarantee that you will address any specific migration criteria.

**Tuition fee** - \$ 13,500

**Enrolment Fee:** \$500

**Material Fee:** \$1,000

**Payment** – The course fee is paid in equal instalments over four terms. The first instalment is paid prior to the commencement of the term one.

**Recognition of prior learning fee** - \$500 per unit of competence. All fees indicated are in Australian dollars.

**Further information**

Students should consider the information provided in this flyer and if interested in the course, request copies of the Student handbook and Student work placement roles and responsibilities document. Students are encouraged to contact the college to clarify any information in the pre-enrolment information.

Please contact the Training Manager on 61 3 8669 1438 or by e-mail at [info@jlc.edu.au](mailto:info@jlc.edu.au) or visit the campus at Mezzanine, 58 Franklin Street, Melbourne, Victoria 3000.