

## International Students

### SIT30821 - Certificate III in Commercial Cookery

(CRICOS Course Code: 109808K) <https://training.gov.au/Training/Details/SIT30821> (Please click on the link for more information and status of the qualifications)



#### 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.

#### ACCREDITATION

This qualification is nationally recognised under the Australian Qualifications Framework (AQF).

#### CLIENT GROUPS

Overseas / International students will be:

- Holding valid Student Visa
- Fee for service.

Learners with experience in the relevant industry or education can apply for Recognition of Prior Learning (RPL) and Credit Transfer. Please refer to 'RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER' section or contact Australian National College (ANC).

#### ENTRY REQUIREMENTS

##### *Qualification Package Entry Requirements*

There are no specific entry requirements are for this course.

### **ANC Admission requirements**

ANC has the following admission requirements for all international students:

- Applicant must be of the age 18 years or over at the time of the scheduled course commencement.
- Entry into this course requires successful completion of an Australian Year 11 qualification or equivalent.
- Applicants are required to have successfully completed a Language, Literacy and Numeracy (LLN) test and Pre-Training Review before training commencement. The student may be exempted from LLN test if student has already completed an Australian Qualification of Certificate IV or higher level prior to enrolment.
- Have an IELTS overall band of 5.5 or equivalent.

Note 1: Candidates should be able to handle and cook dairy products and non-vegetarian food items including Beef, Pork, and Seafood and also may involve alcohol.

Note 2: Students are required to complete a minimum of 48 food service periods, in a commercial kitchen under Work-Based Training (WBT) to meet the units' requirements of SIT30821 Certificate III in Commercial Cookery. ANC has an agreement for Work-Based Training (WBT) at 17 Pakington St, Geelong West VIC 3218 for its students.

Note: International students who are currently enrolled with another Provider across Australia and are requesting to enrol to another Provider are generally categorised as 'Transfer Students'. For this purpose, these students need to be released by their current Provider by means of providing a 'Release letter' unless the student has finished six (6) months in their Principal Course of Study.

### **Required Australian Core Skills Framework (ACSF) level**

ACSF level 3 is required in reading, writing, learning, numeracy and oral communication.

### **LICENSING / REGULATORY INFORMATION**

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

### **PATHWAY FROM THE QUALIFICATION**

#### **Training Pathway**

Further training pathways from this qualification include, but are not limited to, Certificate IV in Commercial Cookery.

#### **Employment Pathway**

Certificate III in Commercial Cookery is in the Tourism, Travel and Hospitality pathway. By completing this course, you may gain knowledge and skills to persist a career in the following job streams.

Cookery and Catering:

- Apprentice Chef
- Chef's Apprentice
- Cook
- Pastry Cook

Accommodation:

- Guest Service Agent

Events:

- Event Crew

- Event Support Assistant

Gaming:

- Table Games Dealer

Hospitality:

- Barista,
- Catering Assistant
- Cocktail Bartender
- Waiter/Waitress

Patisserie:

- Apprentice Pastry Chef

Tour Guiding:

- Tour Guide

Tourism Operations:

- Grounds person
- Marine Host
- Tourism Officer

Travel Bookings:

- Travel Consultant

Learners who complete a course are reminded at the time of completion, of further opportunities, unless a learning barrier has been identified that would hinder their progression to a higher qualification level.

Please refer to the following source for Pathway and employment outcomes and Job Pathways Charts illustrating potential career pathways within that industry

Source: <https://www.myskills.gov.au/courses/details?Code=SIT30821>

## **TRAINING DELIVERY**

The program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen / hospitality facilities are equipped with all the required equipment. Each unit is delivered in a combination of face-to-face theory and demonstration sessions and supported by practical group development and individual activities within the commercial kitchen environment.

The participants in each program group will be provided with detailed learning materials to support the activities. These materials will include learning, assessment and other reference material relevant to the unit of competency being delivered.

## **DURATION**

This course is offered full time over 55 weeks including holidays (12 weeks break), on a full-time basis for 20 hours per week for 43 weeks. Students need to gain competency in 25 units (20 core units and 5 elective units) to successfully complete this course.

## **RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER**

The underlying principle of Nationally Recognised Training is that a learner does not have to repeat training and assessment that has already been undertaken.

ANC has a Recognition of Prior Learning (RPL) and Credit Transfer Policies and Procedures and can be found at ANC's website, which outlines in detail a process to be followed for granting recognition and credit transfer. This is supported through the RPL guidelines for this qualification which focus specifically on all units.

Learners are encouraged to apply for RPL prior to or immediately after formal enrolment but prior to the facilitated delivery of units to ensure that they do not miss any training opportunities offered should they be unsuccessful in the RPL process.

Credit Transfer relates to the recognition of learning achieved through formal education and training, and involves assessing a previously completed course or units to see if it provides equivalent learning or competency outcomes to those required within the current course of study. Learners must provide transcripts of results and/or statements of attainment for credit transfer to be assessed.

Where a learner is successful in the RPL or Credit Transfer (CT) application, the units to be undertaken and course duration will be adjusted accordingly.

Where RPL is granted, learners do not have to participate in further training and assessment for skills and knowledge that they already possess.

### COURSE FEE

- Tuition Fee: AUD 13,000
- Material Fee: AUD 750
- Application/Registration Fee: AUD 200 (Non-refundable)
- RPL Fee: AUD 250 per unit
- Student Kits: Students are required to purchase a Cookery Kit. The kits are available at <http://www.gemnicateringequipment.com.au/kitchenware/student-kits/william-angliss-institute-commercial-cookery-student-kit> with following items:

- |                               |                                |                                |
|-------------------------------|--------------------------------|--------------------------------|
| - Cooks Knife                 | - Paring Knife                 | - Serrated Knife               |
| - Boning Knife                | - Turning Knife                | - Spatula Straight             |
| - Sharpening Steel            | - Whisk 30cm                   | - Cutlery Set                  |
| - Bowl Scraper Plastic        | - Ladle 2oz / 60ml             | - Scissors                     |
| - Thermometer -50°C - +300°C  | - Gas Flame Lighter            | - Lacing Skewer Set            |
| - Disposable Piping Bags      | - Piping Nozzles Star #11 & #5 | - Piping Nozzles Plain #11, #5 |
| - Tea Towels x 4              | - Non Slip Mat                 | - Peeler                       |
| - Wooden Spoon x 2            | - Pastry Brush                 | - Tongs Stainless Steel 23cm   |
| - Serving Spoon Perforated    | - Serving Spoon Plain          | - Padlock Brass                |
| - Microplane Grater           | - Spatula Rubber               | - Combination Stone            |
| - Toolbox with Removable Tray |                                |                                |

- Pro-Chef Student Uniform: All commercial cookery students are also required to purchase a Pro-Chef Student Uniform Set. The Pro-Chef Student Uniform Set Comprises of:

- |   |  |
|---|--|
| - 1 x White Long Sleeve Classic Chef Jacket     | - 1 x Traditional Check Drawstring Pants |
| - 1 x White Bib or 1/2 Waist Cotton Drill Apron | - 1 x White Flat Top Chef's Hat          |
| - 1 x White Necktie                             |  |

**Note:** Note: Students will be provided the option of Easy Monthly Instalments. Students are advised contact the Institute in relation to the updated and recent fees for the course. Course fee is subject to change.

**Terms and Conditions:**

- ANC will strive to maintain highly competitive fair and reasonable fee structures.
- ANC adjusts its fees and charges from time to time. Changes to fees will be fairly and equitably applied, advertised and clearly indicate the date from which the change will take effect.
- ANC provides details of course fees in all course information.
- ANC will ensure these fees are applied and communicated to clients prior to enrolment.
- In accordance with the Standards for RTOs 2015, ANC adopts the following to protect fees paid in advance:
  - Flexible payment arrangements/ options will accommodate individual circumstances.
  - Fees must be paid in full before certification will be issued.
  - Acceptable payment options can be made via credit card, direct debit, and EFT remittance to accommodate the diverse financial situations of clients.

**COURSE STRUCTURE**

For International Students, course duration has been calculated on 20 hours per week (55 weeks in total) of Training and Assessment which includes 43 weeks of Face-to-Face class room and kitchen-based Training and Assessment and 12 weeks of Term Breaks/holidays. All students are expected to give 10 hours per unit as Self-Directed Study.

As per package rules, 25 units must be completed. These include 20 core units and 5 elective units.

**Core Units**

Unit Code	Unit Title	Pre-Requisite
SITHCCC023	Use food preparation equipment	SITXFSA005
SITHCCC027	Prepare dishes using basic methods of cookery	SITXFSA005
SITHCCC028	Prepare appetisers and salads	SITXFSA005
SITHCCC029	Prepare stocks, sauces and soups	SITXFSA005
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	SITXFSA005 + SITHCCC027
SITHCCC031	Prepare vegetarian and vegan dishes	SITXFSA005 + SITHCCC027
SITHCCC035	Prepare poultry dishes	SITXFSA005 + SITHCCC027
SITHCCC036	Prepare meat dishes	SITXFSA005 + SITHCCC027
SITHCCC037	Prepare seafood dishes	SITXFSA005 + SITHCCC027
SITHCCC041	Produce cakes, pastries and breads	SITXFSA005
SITHCCC042	Prepare food to meet special dietary requirements	SITXFSA005 + SITHCCC027
SITHCCC043	Work effectively as a cook	SITXFSA005 + SITHCCC027
SITHKOP009	Clean kitchen premises and equipment	SITXFSA005
SITHKOP010	Plan and cost recipes	Nil
SITHPAT016	Produce desserts	SITXFSA005
SITXFSA005	Use hygienic practices for food safety	Nil
SITXFSA006	Participate in safe food handling practices	Nil
SITXHRM007	Coach others in job skills	Nil
SITXINV006	Receive, store and maintain stock	SITXFSA005
SITXWHS005	Participate in safe work practices	Nil

**Elective Units**

Unit Code	Unit Title	Pre-Requisite
SITHCCC038	Produce and serve food for buffets	SITXFSA005 + SITHCCC027
SITHCCC040	Prepare and serve cheese	SITXFSA005
SITHCCC044	Prepare specialised food items	SITXFSA005 + SITHCCC027
BSBSUS211	Participate in sustainable work practices	Nil
SITXINV007	Purchase goods	Nil

## **COURSE COMMENCEMENT**

Please contact ANC for the intake dates.

## **ASSESSMENT METHODS**

Each unit is delivered and assessed as a standalone unit. Assessment comprises written assignments, activities and practical application projects. Students are required to attend training and assessment activities as scheduled.

Assessment is structured throughout the course. If students are unable to achieve competency, additional support is provided through mentoring and access to re-assessment as outlined in our policies and procedures. Assessment requires achievement across all tasks to demonstrate competence and may include:

- Knowledge Questions / Written Test
- Practical Demonstration / Observations / Skills Test
- Projects
- Case Study

Students are required to complete a minimum of 48 food service periods, in a commercial kitchen under Work-Based Training (WBT) to meet the course requirements.

## **RESOURCES / MATERIALS**

This program for international students takes place in a classroom environment with access to a commercial kitchen. Practical learning and assessment take place in a commercial setting via a commercial kitchen. The commercial kitchen / hospitality facilities are equipped with all the required equipment in accordance with the training package (<https://training.gov.au/training/details/SIT308121> ).

Students will be provided with access to the following resources required to complete the qualification successfully upon enrolment:

- Units' Notes
- Student Workbooks and Resources
- PowerPoint Slides and Handouts
- Computers with Office Suite and appropriate software
- Hospitality / Commercial Kitchen resources

## **COMPLETION**

Upon successful completion of this course, students will receive a nationally recognised SIT30821 - Certificate III in Commercial Cookery. Students who do not complete all units may be eligible for a Statement of Attainment for partial completion of the SIT30821 - Certificate III in Commercial Cookery.

## **COURSE DELIVERY LOCATION**

The training delivery locations are:

- Classes: 20 Malop St, Geelong, VIC 3220 Australia
- Commercial Kitchen :153 Pakington St, Geelong West, VIC 3218 Australia
- WBT : 17 Pakington St, Geelong West VIC 3218



### **FURTHER INFORMATION**

Before enrolment, each student should ensure s/he meets the following requirements:

- Enrolment Application Form can be downloaded from website <https://anc.vic.edu.au/> or request to be emailed can be forwarded to [admissions@anc.vic.edu.au](mailto:admissions@anc.vic.edu.au).
- Read and understand the complete information available at ANC's website [anc.vic.edu.au](https://anc.vic.edu.au) or email your request to [info@anc.vic.edu.au](mailto:info@anc.vic.edu.au).
- Read and understand all policies and procedures available at ANC's website or email your request to [info@anc.vic.edu.au](mailto:info@anc.vic.edu.au).
- Provide ANC with their Unique Student Identifier (USI) number. For more information, see <https://www.usi.gov.au/students/create-your-usi>.
- You can post or visit us at our head office in 182 Capel St, North Melbourne VIC 3051, or call us at 03 9662 3300.
- You will also find further information about fees and refunds and the enrolment process applied by ANC on the website <https://anc.vic.edu.au/> and Student Handbook.
- For further details or queries, ANC can be contacted via email at [info@anc.vic.edu.au](mailto:info@anc.vic.edu.au) [admissions@anc.vic.edu.au](mailto:admissions@anc.vic.edu.au) or phone: 03 9662 3300.

### **IMPORTANT INFORMATION**

- ANC has got the systems in place to make sure that students are getting quality training during the course. ANC is responsible for compliance and training & assessment of this course and there are no third-party training provider services acquired by ANC.
- Please go through the policies and procedures regarding enrolment, fee refunds, course progress and complaints & appeals available on the website <https://anc.vic.edu.au/>.