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:

- Have successfully completed Australian year 11 or equivalent.
- Are at least at age of 18 on the date of course commencement.
- Have obtained an IELTS band score of at least 6 or equivalent;
  or 5.5 where the test score is combined with at least 10 weeks ELICOS
  or 5.0 where the test score is combined with at least 20 weeks ELICOS
  (Note – IELTS – results are valid for two years only); or
- Have completed a Certificate IV, Diploma or Advanced Diploma level Training Package course in Australia; or
- Have completed any Certificate III or Certificate IV in ESL or EAL from the ESL/EAL Framework (VIC). or
- Have completed the ELICOS Course: General English – Intermediate Level
- Have a suitable level of language, literacy, and numeracy to complete course requirements with or without additional support that ANC is able to provide.

All the students commencing this course are required to complete LLND test to assist ANC to identify student's needs for additional support during their study. ANC will review the student's current competencies, student needs, English level, support requirements and oral communication skills in order to enrol them in the most appropriate course to achieve their intended outcomes.

Pre-Training Review

Pre-Training Review will be conducted prior to enrolment into the course of studies to ensure that the training and assessment provided by ANC are able to meet the students' individual needs. Students are required to complete the Pre-Training Review form during the application process. ANC will review the student's current competencies, student needs, English level, support requirements and oral communication skills in order to enrol them in the most appropriate course to achieve their intended outcomes.

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) for its students with various organisations.

Note 3: 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

Events:

- Event Support Assistant

Hospitality:

- Catering Assistant
- Waiter/Waitress

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.yourcareer.gov.au/learn-and-train/courses/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 52 weeks including holidays (12 weeks break), on a full-time basis for 20 hours per week for 40 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.geminicateringequipment.com.au/kitchenware/student-kits/william-angliss-institute-commercial-cookery-student-kit with following items:

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

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

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/SIT30821).

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: Level 5 259 Collins Street, Melbourne, Victoria 3000
- Commercial Kitchen :153 Pakington St, Geelong West, VIC 3218 Australia

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.
- Read and understand the complete information available at ANC's website anc.vic.edu.au or email your request to 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.
- 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 Level 5 259 Collins Street, Melbourne, Victoria 3000, 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 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/.