

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY

This program is the trade certificate required to become a chef. Studied over a period of 18 months to 3 years, apprentices work in a commercial kitchen and attend training sessions one day per week. The Institute of Culinary Excellence supports apprentices at every stage of their training and employees highly experienced and motivated trainers.

UNITS OF COMPETENCY

The following is a list of subjects otherwise known as units of competency that are studied as part of the apprenticeship. Students receive a nationally recognised certificate upon successful completion, or a statement of attainment if the course is partially completed.

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC003	Prepare and present sandwiches
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
SITHCCC017	Handle and serve cheese
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHCCC022	Prepare portion-controlled meat cuts and meat products
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
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

INCLUSIONS

Students are taken on exciting excursions including markets, farms, auctions and factories, and also have regular master classes conducted by top Brisbane chefs and other industry experts. The Institute of Culinary Excellence also conducts an Apprentice of the Year competition in which third year apprentices compete in a 'cook off' judged by three of the best known and critically acclaimed chefs in Brisbane. The competition winner receives an all expenses paid trip to New York City to visit and undertake a work placement at the former world number one restaurant – Eleven Madison Park.

FEES AND ENROLMENT

The Institute of Culinary Excellence holds a User Choice funding contract with the Department of Employment, Small Business and Training which subsidises the cost of training substantially. A small co-contribution payment is required, refer to the 'Our Fees' section of the website for more information.

We also have funding for a Registered Trade Skills Pathway (RTSP) program which allows experienced cooks and kitchen hands to become qualified as a chef without undertaking a traditional apprenticeship.

If you are interested in enrolling as an apprentice or RTSP student please fill in the inquiry form, or call our friendly administration staff on 1300 843 423.