



CANBERRA
BUSINESS & TECHNOLOGY COLLEGE

SIT30821 Certificate III in Commercial Cookery



ACT/NSW, AUSTRALIA

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Qualification Code and Title

SIT30821 Certificate III in Commercial Cookery

CRICOS Course Code: 109839C

Provider Details

The Canberra Training School Pty Ltd t/a Canberra Business & Technology College

RTO Code: 40882
CRICOS Provider Code: 03465J

Course Overview

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.

Course Details:
<https://training.gov.au/Training/Details/SIT30821>



Entry Requirements

This course has the following entry requirements: International students must:

- Be at least 18 years of age.
- Have an IELTS score of 6.0 or equivalent (test results must be no more than 2 years old) with 5.5 in each band.
- Have completed a Year 12 or equivalent high school certificate

Candidates will also be required to complete a pre-enrolment Candidate Self-Assessment as part of the application and participate in a course entry interview to determine suitability for the course.

Course Duration

One (1) year full time

Total Duration: 52 Weeks (including holidays)
Contact Weeks: 40 Weeks

This course will be delivered over a period of 52 weeks (including holidays). Classes will be scheduled for 40 weeks over 4 academic terms of 10 weeks each. There will be a 2-week break between the terms and a 6-week holiday end of the year.

Class and kitchen sessions are planned to ensure that students have a mixture of practical and theoretical components, and those classes cater for a wide variety of learning styles. Additionally, workplace practices and environments are simulated and used to conduct skills-based assessments in accordance with unit requirements. Classes will be scheduled for 20 hours per week, including kitchen work and practice. This course includes work placement in the industry.