

Why Study at Australian Education Academy Pty Ltd

Australian Education Academy Pty Ltd is a private Registered Training Organisation (RTO) which has its campuses in Springvale and CBD of Melbourne, Victoria, Australia. We are committed to provide our students with quality training delivery and assessment services in an atmosphere that is both warm and inviting.

Our teachers and staff are all dedicated to help you achieve your training goals by giving friendly and courteous assistance whenever required, and our training programs are innovative, creative and flexible, and designed to suit the needs of students, employers and industry.

Course Description:

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. To gain the SIT30816 - Certificate III in Commercial Cookery a successful assessment outcome for the 25 units (21 Core and 4 Electives) must be achieved.

Course Duration:

- This course will be delivered over a period 52 weeks
- Theory & Practical Face to Face Delivery – 800 hours = 20 hours per week x 40 weeks, with a 12 week break.
- Work Based Training – 192 hours – This will be run in conjunction with face to face delivery

Volume of Learning:

The total hours listed is the Amount of Training timetabled for campus based activities that the student is expected to attend. This time covers tuition time and group activities / discussions and some time for agreement on assessments / projects content. For the student to complete all their learning they will have to spend time outside the formal scheduled activities. In the extra hours a student is expected to allocate time to self-study by way of research, review of existing cases, and multiple sources of information or real life examples and subsequently prepare formal summative assessment material and any other activities to cover the courses curriculum. Some of the time may be "on the job" whilst others will be by self-directed learning.

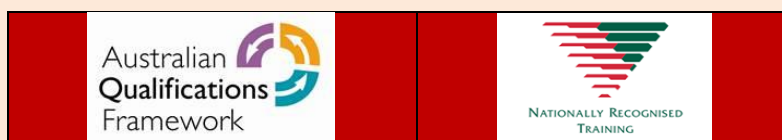
Course requirement

A successful completion of 25 Units (21 core units and 4 electives) is required to achieve this qualification.

S. No.	Unit Code	Unit Name
CORE		
1	BSBSUS201	Participate in environmentally sustainable work practices
2	BSBWOR203	Work effectively with others
3	SITHCCC001	Use food preparation equipment
4	SITHCCC005	Prepare dishes using basic methods of cookery
5	SITHCCC006	Prepare appetisers and salads
6	SITHCCC007	Prepare stocks, sauces and soups
7	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
8	SITHCCC012	Prepare poultry dishes
9	SITHCCC013	Prepare seafood dishes
10	SITHCCC014	Prepare meat dishes
11	SITHCCC018	Prepare food to meet special dietary requirements
12	SITHCCC019	Produce cakes, pastries and breads
13	SITHCCC020	Work effectively as a cook
14	SITHKOP001	Clean kitchen premises and equipment
15	SITHKOP002	Plan and cost basic menus
16	SITHPAT006	Produce desserts
17	SITXFSA001	Use hygienic practices for food safety
18	SITXFSA002	Participate in safe food handling practices
19	SITXHRM001	Coach others in job skills
20	SITXINV002	Maintain the quality of perishable items
21	SITXWHS001	Participate in safe work practices

ELECTIVES

23	HLTAID003	Provide First Aid
23	SITHCCC002	Prepare and present simple dishes
24	SITHCCC015	Produce and serve food for buffets
25	SITXINV004	Control stock



Entry Requirements

Individuals may enter SIT30816 - Certificate III in Commercial Cookery (CRICOS COURSE CODE: 093972M) with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification, in addition to meeting the following minimum requirements of AEA :

Domestic Students

- Entry into this course requires successful completion of an Australian Year 10 qualification or equivalent. However, selection is not based purely on academic performance. Relevant work experience, work samples and other documentation submitted will also be considered.
- In addition to meeting the academic requirements applicants must demonstrate their competence in literacy and numeracy levels when enrolling into the course.
- Mature age students (25+) will also be considered without the minimum education requirements but with relevant work experience within chosen area of study and a demonstrated capacity to meet course requirements.

Recognition of Prior Learning and Credit Transfer:

Recognition of Prior Learning (RPL) and Credit Transfer (CR) is the student's opportunity to have their prior skills and/ or competencies recognised. These skills and competencies may relate to units you will undertake as part of this course, and as a result, can exempt you from studying – Please talk to our Administration Staff to obtain full details

Mode of Delivery:

Face to face; Classroom, practical kitchen classes and Work Based Training (practical placement). Assessment methods will be gathered by way of written tests, practical assessment and observations and oral questions.

Cost of Course:

Total course tuition fees are AUD 14,700*

- Students are able to pay the Course fee in full if they wish to, prior to the commencement of the course. However, it may be noted that, it is not the requirement of Australian Education Academy to pay more than 50 per cent up front.
- Students can work out a more flexible payment plan to pay their tuition fees with Australian Education Academy either on monthly or on a quarterly basis, through a written agreement with Australian Education Academy

*Fees are subject to change without notice

Commencement Date:

Please contact our office to obtain our course commencement dates.

Refund Policy and Deferments:

Please refer to our Student Handbook available on the website for full details

Support:

Australian Education Academy Pty Ltd undertakes a duty of care towards its student body and offers counselling by qualified professionals as required.

We have Student Support Officers to assist students in adjusting to their new lifestyle and general problems they may have.

A minimum of 5 years' experience would normally be expected but each case will be reviewed individually with relevant work experience evidenced by work reference letter on company letterhead, work samples and curriculum vitae submitted will be considered.

International Students

Entry in to this course requires IELTS band score of 5.5 or equivalent in line with DIBP regulations

- Satisfactory completion of studies in applicant's home country equivalent to an Australian Year 10 qualification is required for entry into this course.
- Mature age students (25+) will also be considered without the minimum education requirements but with relevant work experience within chosen area of study and a demonstrated capacity to meet course requirements. A minimum of 5 years' experience would normally be expected but each case will be reviewed individually with relevant work experience evidenced by work reference letter on company letterhead, work samples and curriculum vitae submitted will be considered.

Special Admission Requirements

- All students must of the age of 18 years or over at the time of entry into Australia or at the scheduled course commencement, whichever is earlier.
- Learners must meet English language requirements of the qualification or in the absence undertake an LLN test.

Note: Candidates should be able to handle and cook dairy products and non-vegetarian food items including pork and may involve alcohol.

WBT Requirements

Students will not receive credits for the below mentioned units until the WBT component is complete. Issue of the Statement of Attainment for these Units of Competency will be recorded once the WBT is completed successfully. It is mandatory for the students to complete Work Based Training(WBT) (SITHCCC020 – Work effectively as a cook)

Code:	Unit Name:	Code:	Unit Name:
SITXFSA001	Use hygienic practices for food safety	SITHCCC008	Prepare vegetables, fruits, eggs and farinaceous dishes
SITXFSA002	Participate safe food handling practices	SITHCCC012	Prepare poultry dishes
SITHKOP001	Clean kitchen premises and equipment	SITHCCC013	Prepare seafood dishes
SITHCCC001	Use food preparation equipment	SITHCCC014	Prepare meat dishes
SITHCCC005	Prepare dishes using basic methods of cookery	SITHPAT006	Produce desserts
SITHCCC006	Prepare appetisers and salads	SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC007	Prepare stocks, sauces and soups	SITHCCC019	Produce cakes, pastries and breads
SITHCCC015	Produce and serve food for buffet		

Delivery Locations:

City Campus

Level 9, 190 Queen Street, Melbourne VIC 3000

Telephone +61 3 9670 8893

Email: info1@aust-education.com.au

Facilities:

- Adequate number of fully equipped Training rooms.
- Theoretical classes. Practical classes either at Springvale campus or any other nominated kitchens in the CBD.

Springvale campus

10 Blissington Street, Springvale VIC 3171

Telephone +61 3 9547 4650 | Fax: +61 3 9547 4060

Email: info@aust-education.com.au

Facilities:

- Adequate number of fully equipped Training rooms.
- Student amenities include a kitchens with microwave and refrigerator, common room, pool table as well as male and female restroom amenities.
- 2 x Fully Equipped Commercial Kitchens at this location.

For further information, or to obtain a Student Prospectus and/or Application for Enrolment, please contact our offices above or visit our website: www.aust-education.com.au

Numeracy and Literacy

Where appropriate, (for example an applicant who is a recent arrival in Australia and has completed their schooling in a language other than English) literacy and numeracy will be screened prior to a student being enrolled into the course. Where it is determined that an applicant may not have sufficient English language skills to complete the qualification, they will be provided with two referrals to improve their skills before starting this qualification:

The Victorian AMES for formal assessment, placement and if necessary, specific English Language training: <http://www.ames.net.au/contact>

The Victorian Adult Literacy and Basic Education Council (VALBEC) for assistance. VALBEC is the peak body for the adult literacy and numeracy practitioners in Victoria and have a detailed list of neighbourhood houses, neighbourhood learning centres, TAFE colleges and other providers who offer literacy and numeracy programs and support throughout Victoria http://www.valbec.org.au/05/contacts/contacts.htm#Yarra_Junction

Employment Opportunities

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

Possible job title includes - cook

Exit points

At any point prior to completion of the program a learner may exit with a Statement of Attainment for one or more Units of Competency that have been assessed as competent. At successful completion of the program candidates will receive a SIT30816 - Certificate III in Commercial Cookery