

(SIT30816) Certificate III in COMMERCIAL COOKERY (Stage 1)

Term Date	21-01-19 - 31-03-19
Group	H3S04
LOCATION	MAIN CAMPUS, 10 Blislington Street, Springvale 3171
Public Holidays	26/01/19, 28/01/19, 11/03/19
Trainer	Ujjal Singh



Time	WEEK 1	WEEK 2	WEEK 3	WEEK 4	WEEK 5	WEEK 6	WEEK 7	WEEK 8	WEEK 9	WEEK 10
Week Commencing	21/01/2019	28/01/2019	4/02/2019	11/02/2019	18/02/2019	25/02/2019	4/03/2019	11/03/2019	18/03/2019	25/03/2019
Friday	SITXFSA001	SITHCCC001	SITXWHS001	SITXFSA002	SITXFSA002	SITHCCC005	SITHCCC005	SITHKOP001	SITHCCC003	BSBWOR203
	Use hygienic practices for food safety	Use food preparation equipment	Participate in safe work practices	Participate in safe food handling practices	Participate in safe food handling practices	Prepare dishes using basic methods of cookery	Prepare dishes using basic methods of cookery	Clean kitchen premises and equipment	Prepare and present sandwiches	Work effectively with others
	Directed Study	Directed Study	Directed Study	Directed Study	Directed Study	Directed Study	Directed Study	Directed Study	Directed Study	Directed Study
	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)	9:00am - 1:00pm (Room 7)
Saturday - (Practical)	SITXFSA001	SITHCCC001	SITXWHS001	SITXFSA002	SITXFSA002	SITHCCC005	SITHCCC005	SITHKOP001	SITHCCC003	BSBWOR203
	Use hygienic practices for food safety	Use food preparation equipment	Participate in safe work practices	Participate in safe food handling practices	Participate in safe food handling practices	Prepare dishes using basic methods of cookery	Prepare dishes using basic methods of cookery	Clean kitchen premises and equipment	Prepare and present sandwiches	Work effectively with others
	Practical	Practical	Practical	Practical	Practical	Practical	Practical	Practical	Practical	Theory
	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Kitchen)	9:00am - 5:00pm (Room 7)
Sunday - (Theory)	SITXFSA001	SITHCCC001	SITXWHS001	SITXFSA002	SITXFSA002	SITHCCC005	SITHCCC005	SITHKOP001	SITHCCC003	BSBWOR203
	Use hygienic practices for food safety	Use food preparation equipment	Participate in safe work practices	Participate in safe food handling practices	Participate in safe food handling practices	Produce dishes using basic methods of cookery	Produce dishes using basic methods of cookery	Clean kitchen premises and equipment	Prepare and present sandwiches	Work effectively with others
	Theory	Theory	Theory	Theory	Theory	Theory	Theory	Theory	Theory	Theory
	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)	9:00am - 5:00 pm (Room 4)

Units to be covered this term			
SITXFSA001	Use hygienic practices for food safety	16	hrs
SITHCCC001	Use food preparation equipment	20	hrs
SITXWHS001	Participate in safe work practices	20	hrs
SITXFSA002	Participate in safe food handling practices	40	hrs
SITHCCC005	Prepare dishes using basic methods of cookery	44	hrs
SITHKOP001	Clean kitchen premises and equipment	20	hrs
SITHCCC003	Prepare and present sandwiches	20	hrs
BSBWOR203	Work effectively with others	20	hrs
Total		200	hrs