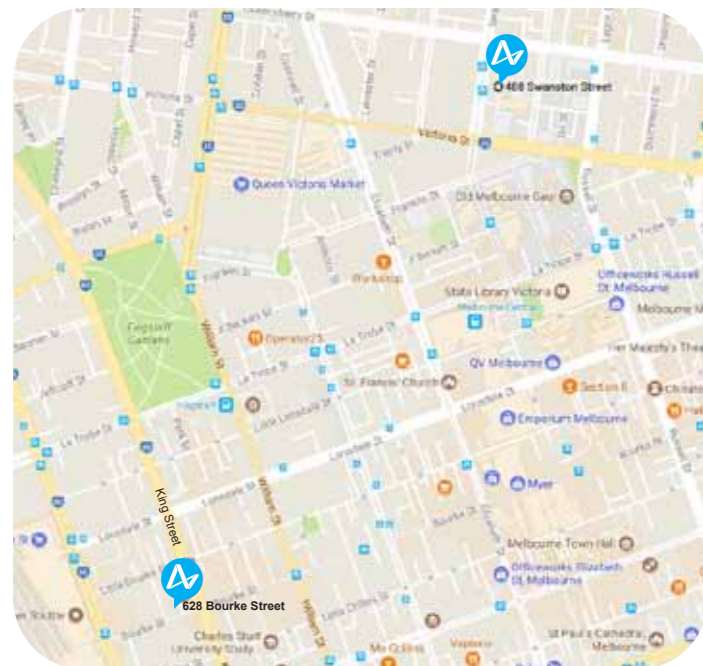


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V01 MARCH 2018

**COMMERCIAL  
COOKERY**



**THINK OF**

**TOMORROW**



## COMMERCIAL COOKERY

The hospitality industry continues to grow, with opportunities to expand a career in Australia and abroad. It is an exciting and fast-paced industry with a wide range of sectors such as hotels, cruises, airlines, restaurants, bars and clubs.

This course will fast-track your career by preparing you with the strong foundation of skills and practical knowledge needed to lead a service team and the understanding needed to thrive as a Chef/Cook in a leading hotel, restaurant or other businesses within the hospitality and tourism industries.

On completion, graduates will have the knowledge and experience to work as Chef, Cook, Kitchen Supervisor in a hospitality business.

### COURSE INFORMATION

Our Commercial Cookery courses have been developed according to the requirements of the Tourism, Travel and Hospitality Training Package (SIT16), in consultation with our industry partners and have been approved for delivery by the Australian Skills Quality Authority (ASQA). They are nationally recognised qualifications within the Australian Qualifications Framework (AQF).

#### STUDY PATH

Training is delivered in stages which correspond to AQF Levels III and IV. The preferred pathway for a qualification is for students to complete the requirements of the previous level qualification before progressing to the next level.

We aim to equip our graduates with the necessary skills and knowledge to enable them to successfully satisfy the demands of the industry.

#### COURSE DELIVERY & ASSESSMENT METHODS

##### Certificate III in Commercial Cookery (SIT30816)

The program is delivered over 2 days practical and 1 day theory week over 40 college weeks. In addition, students will also participate in work based training for a total of 200 hours over 10 weeks.

##### Certificate IV in Commercial Cookery (SIT40516)

The program is delivered over 16 hours face to face and 4 hours of online classes per week over 20 college weeks (Pathway Option). In addition, students will also participate in work based training for a total of 200 hours over 10 weeks.

Assessment methodology may include but is not limited to: observation, project/report, case study, role play, exercises, activities; and written/oral tasks including multiple choice questions and short answers, essays, work based training portfolio/journal and presentations.

# Handling of raw meat such as beef, pork and shellfish is part of the course requirements.

#### ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 40 teaching weeks per annum with the year being divided into 4 terms of 10 weeks each. The academic year begins in January and ends in December. Primary intakes are at the beginning of each term.

YEAR	TERM 1 INTAKES		TERM 2 INTAKES		TERM 3 INTAKES		TERM 4 INTAKES	
	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM
2018	08 JAN	19 FEB	09 APR	14 MAY	02 JUL	06 AUG	24 SEP	29 OCT
2019	14 JAN	18 FEB	15 APR	13 MAY	08 JUL	05 AUG	30 SEP	28 OCT

Choice of subjects may be limited in mid-term intakes

#### WORK BASED TRAINING VENUES (Includes)

Melbourne Marriott Hotel  
Accor Group (Novotel and Mercure)  
Rendezvous Hotel  
Vibe Savoy Hotel Melbourne  
Mantra Hotels  
The Sporting Globe Bar & Grill  
TGI Fridays  
Australian Leisure and Hospitality Group (ALH Group) Venues

#### ENTRY REQUIREMENTS

Year 11 or equivalent certificate of senior secondary education.

Recommended English Level: IELTS 5.5 or equivalent (If the level of English is insufficient, a suitable course can be organised.)

Age Requirements: Minimum 18 years of age

#### OTHER FEES

Administration Fee (Non-refundable) > A\$ 200  
Access Card Fee (Refundable) > A\$ 100  
Knife Kit Fee > A\$ 300  
Uniform Fee > A\$ 200  
Material Fee > A\$ 700  
Book Fee > A\$ 300

## COMMERCIAL COOKERY



Qualification	Unit Code	Unit Name	Tuition Fee / Duration
<b>Certificate III in Commercial Cookery (SIT30816)</b>	<b>Code</b>	<b>Core Units</b>	<b>A\$ 3,080 per term</b> <b>4 Terms</b> 12 months / 40 college weeks
	BSBSUS201	Participate in environmentally sustainable work practices	
	BSBWOR203	Work effectively with others	
	SITHCCC001	Use food preparation equipment	
	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	
	SITHCCC018	Prepare food to meet special dietary requirements	
	SITHCCC019	Produce cakes, pastries and breads	
	SITHCCC020	Work effectively as a cook ( <i>Work Based Training Unit of Competence</i> )	
	SITHKOP001	Clean kitchen premises and equipment	
	SITHKOP002	Plan and cost basic menus	
	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		
<b>Certificate IV in Commercial Cookery (SIT40516)</b>	<b>Code</b>	<b>Elective Units</b>	<b>A\$ 3,080 per term</b> <b>2 Terms</b> 6 months / 20 college weeks
	SITHCCC003	Prepare and present sandwiches	
	SITHCCC015	Produce and serve food for buffets	
	SITHKOP004	Develop menus for special dietary requirements	
	SITXINV001	Receive & Store Stock	
	SITXFIN003	Manage finances within a budget	
	SITXFIN004	Prepare and monitor budgets	
	BSBDIV501	Manage diversity in the workplace	
	SITXCOM005	Manage conflict	
	SITXHRM003	Lead and manage people	
BSBSUS401	Implement and monitor environmentally sustainable work practices		
SITXWHS003	Implement and monitor work health and safety practices		
SITXFSA004	Develop and implement a food safety program		
SITXINV004	Control stock		
SITXCCS008	Develop and manage quality customer service practices		
SITXCCS007	Enhance customer experiences		
SITXMGT001	Monitor work operations		
SITHKOP005	Coordinate cooking operations ( <i>Work Based Training Unit of Competence</i> )		
<b>Exit with Certificate III</b> → <b>Vocational/ Employment Outcome</b> → Cook			
<b>Exit with Certificate IV</b> → <b>Vocational/ Employment Outcome</b> → Chef, Kitchen Supervisor			
<b>UNIVERSITY PATHWAYS</b> → FOR INFORMATION REGARDING UNIVERSITY PATHWAYS VISIT <a href="http://www.academies.edu.au">www.academies.edu.au</a>			

CRICOS Course Code  
094237A

CRICOS Course Code  
093670C