



Commercial Cookery

The Bremer Institute of TAFE

CRICOS Provider Code 02018G

SIT30807 Certificate III in Hospitality (Commercial Cookery)

CRICOS Course Code 066432G

This qualification provides graduates will the necessary skills to plan, prepare and serve a full and diverse range of meals in a professional and hygienic manner. The vocational placement component also provides participants with the opportunity to develop these skills in real workplace settings within the retail food environment.

Career and employment opportunities

This program of training is suited to those participants who wish to pursue a career within the commercial cookery area of the Hospitality industry, which includes hotels, clubs, restaurants, cafés/ coffee shops, casinos, cruise ships, island resorts, hospitals, motels, entertainment centres and catering businesses.

Graduates can expect to work with a diverse range of people and see and experience a vast array of food and preparation techniques.

Entry requirements

Applicants are required to have successfully completed Year 10 or its equivalent and must be mature aged (18 years or over) with language, literacy and numeracy proficiency.

For overseas students whose first language is not English, the required level of entry for this program is a minimum of:

IELTS	(International English Language Testing System - Academic Module) a score of 5.5 with no individual score of less than 5.0 or
TOEFL PBT	(Test of English as a Foreign Language-Paper Based Test) minimum of 530+ or
TOEFL CBT	(Test of English as a Foreign Language-Computer Based Test) minimum of 197+ or
ISLPR	(International Second Language Proficiency Rating) minimum individual score of 3

Program cost

\$13,500 (tuition) **PLUS** \$750 (uniforms, equipment etc.)

Program location, duration and intakes

The program will be held at the Bundamba campus, with a maximum duration of 50 weeks. There are generally four intakes per year February, April, July and October. Applications can be made any time prior to the commencement of the program.



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Learning pathways

On successful completion of this program, graduates may consider further study at a higher tertiary level within The Bremer Institute of TAFE such as the Diploma of Hospitality or other programs that complement and further extend your education and training within this discipline.

Program resources

No special requirements are required outside of the Institute, although computer and internet access will be of benefit.

Each student undertaking SIT30807 Certificate III in Hospitality (Commercial Cookery) with The Bremer Institute of TAFE will be provided with access to the Didasko Interactive Learning Resources. Students will be able to access these resources via the internet, on or off campus.

The Bremer will also supply or provide access to the following resources, where applicable.

Learning resources: Learning Guide (CD and/or hard copy), assessment requirements, handouts, resource lists, reference lists and vocational placement diary/work book. Text books, knife kit, chefs uniform and library resources: Didasko Interactive Learning Resources in CD format. Access to extensive and fully equipped commercial training kitchen with all necessary cooking equipment and utensils. A fully operational training restaurant is also provided to better ensure that the training is both relevant and realistic.

Application process

International students wishing to apply for this program should complete the "Application for Enrolment for International Students" and send to:

International Program Office
The Bremer Institute of TAFE
PO Box 138
Booval Queensland 4304 Australia

Fax to: +61 7 3817 3036

In person: Mary Street, Bundamba

Email: international.bremer@deta.qld.gov.au

Competency list

Work With Colleagues and Customers	SITXCOM001A
Work in a Socially Diverse Environment	SITXCOM002A
Develop and Update Hospitality Industry Knowledge	SITHIND001A
Follow Workplace Hygiene Procedures	SITXOHS002A
Follow Health, Safety and Security Procedures	SITXOHS001A
Provide First Aid	HLTFA301B
Clean and Maintain Kitchen Premises and Equipment	SITHCCC004A
Receive and Store Kitchen Supplies	SITHCCC003A
Organise and Prepare Food	SITHCCC001A
Present Food	SITHCCC002A
Prepare Appetisers and Salads	SITHCCC006A
Use Basic Methods of Cookery	SITHCCC005A
Prepare Cook and Serve Food for Food Service	SITHCCC027A
Prepare Sandwiches	SITHCCC007A
Prepare Stocks, Sauces and Soups	SITHCCC008A
Prepare Vegetables, Fruit, Eggs and Farinaceous Dishes	SITHCCC009A
Prepare and Cook Poultry	SITHCCC010A
Prepare and Cook Seafood	SITHCCC011A
Select, Prepare and Cook Meat	SITHCCC012A
Prepare Hot and Cold Sweets	SITHCCC013A
Prepare Pastry, Cakes and Yeast Goods	SITHCCC014A
Prepare Foods According to Dietary and Cultural Needs	SITHCCC029A
Apply Catering Control Procedures	SITHCCC033A
Plan and Prepare Food for Buffets	SITHCCC015A
Implement Food Safety Standards	SITXFAS001A
Develop Cost Effective Menus	SITHCCC016A
Handle and Serve Cheese	SITHCCC021A
Prepare, Cook and Serve Food for Food Menus	SITHCCC028A
Deal With Conflict Situations	SITXCOM003A
Coach Others in Job Skills	SITXHRM001A

