

## Apex Institute of Education

NTIS Provider 91606, CRICOS Provider Code : 03156M

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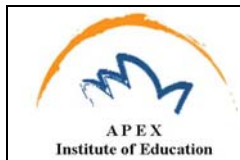
# Certificate III in Hospitality (Commercial Cookery)

National Course Code BSB51107; CRICOS Course Code : 069736A

## COURSE PROFILE

<b>Duration :</b>	<b>52 weeks</b> (36 Weeks Tuition + 12 weeks work placement + 4 weeks holidays)
<b>Qualification :</b>	Certificate III in Hospitality (AQF)
<b>Training Package :</b>	SIT07 Tourism, Hospitality and Events Training Package
<b>Delivery Mode :</b>	Full time (24 hours tuition per week with work placement)

<b>Course Description</b>	This course provides its students, relevant knowledge and skills required to perform competently in a commercial kitchen and operational environment.
<b>Entry Requirements</b>	The course will be available for those students who are 18 years or older and have completed Year 12. International Students are required to have an English ability at the IELTS 5.5 or equivalent .
<b>Vocational Outcomes</b>	Upon successful completion of training the successful student could seek employment opportunities in hotels, motels, restaurants, clubs, hospitals or any commercial catering establishment as a qualifies chef.
<b>Target Group</b>	The target group for this qualification is potential new entrants to the industry who require skills in the hospitality sector, employees who require skills in hospitality area.
<b>Course Completion</b>	Students obtaining a 'Competent' result for all the units studied will achieve a Diploma of Management. Students obtaining a 'Not Yet Competent' for any unit will receive a Statement of Attainment.
<b>Protection of fees paid in advance</b>	AIE is a member of ACPET and its courses are fully covered through their Overseas Student Tuition Assurance Scheme and ESOS Assurance fund to protect student fees paid in advance.
<b>Trainers and Assessors</b>	All AIE trainers/ assessors are highly qualified and experienced . They also have TAA40104 Certificate IV in Training and Assessment or its equivalent plus suitable industry experience.
<b>Assessments</b>	Each unit will be assessed in at least 3 different ways (unless otherwise required by the subject content). The assessments will be conducted through formal exams, take home research assignments, projects, case studies , practical demonstrations and presentations.
<b>Articulation</b>	Under mutual recognition the Certificate III and Statement of Attainment awarded by AIE will be recognised by other RTOs Australia wide.
<b>RPL and Exemptions</b>	RPL and Exemptions of course can be applied for at the time of enrolment or during the study induction.
<b>Training and other Facilities</b>	AIE trains and assesses its students from its campus in Parramatta that is fully equipped with state of the art facilities including ultra modern Computer lab, on site kitchens, overhead projectors , library of resources, a modern cafeteria and student recreation area.



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### Course Structure :

BLOCK	Apex Unit Title	Units of Competency	Duration (weeks)
1	Industry 311 Cookery 301	SITXOHS001A Follow health, safety and security procedures SITXOHS002A Follow workplace hygiene procedures SITHCCC001A Organise and prepare food SITHCCC003A Receive and store kitchen supplies SITHCCC004A Clean and maintain kitchen premises	4
2	Cookery 302 Industry 312	SITHCCC002A Present food SITHCCC005A Use basic methods of cookery SITHIND001A Develop and update hospitality industry knowledge HLTFA301B Apply first aid	4
3	Cookery 303 Industry 313	SITHCCC006A Prepare appetisers and salads SITHCCC008A Prepare stocks, sauces and soups SITXFSA001A Implement food safety procedures	4
4	Cookery 304 Industry 314	SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes SITXCOM001A Work with colleagues and customers SITXCOM002A Work in a socially diverse environment	4
5	Cookery 305 Industry 315	SITHCCC010A Select, prepare and cook poultry SITXHRM001A Coach others in job skills SITXCOM003A Deal with conflict situations	4
6	Cookery 306 Industry 316	SITHCCC011A Select, prepare and cook seafood SITHCCC016A Develop cost effective menus	4
7	Cookery 307 Industry 317	SITHCCC012A Select, prepare and cook meat SITHCCC026A Establish and maintain quality control of food	4
8	Cookery 310 Holistic units	SITHCCC027A Prepare, cook and serve food for food service. SITHCCC028A Prepare, cook and serve food for menus <b>Work Placement</b>	4
9	Cookery 308 Industry 318	SITHCCC013A Prepare hot and cold desserts SITXINV002A Control and order stock	4
10	Cookery 309 Industry 319	SITHCCC014A Prepare pastries, cakes and yeast goods SITHCCC029A Prepare foods according to dietary and cultural needs SITHCCC035A Develop menus to meet special dietary and cultural needs	4
11	Cookery 310 Holistic units	SITHCCC028A Prepare, cook and serve food for menus (holistic) <b>Work Placement</b>	4
12	Cookery 310 Holistic units	SITHCCC028A Prepare, cook and serve food for menus <b>Work Placement</b>	4

The **29 units of competency** are delivered throughout the **36 weeks & 12 weeks work placement**. There are 12 blocks of 4 weeks each, with a balance of theory and practical subjects . The units are clustered together for greater understanding and learning and all units of competency must be completed for to receive the required qualification.