



AUSTRALIAN EDUCATION  
ACADEMY PTY LTD

## COURSE OUTLINE

### SIT30807 - Certificate III in Hospitality (Commercial Cookery)

CORE UNITS		
CODE	DESCRIPTION	HOURS
HLTFA301B	Apply first aid	16
SITHCCC001A	Organise and prepare food	40
SITHCCC002A	Present Food	24
SITHCCC003A	Receive and store kitchen supplies	8
SITHCCC004A	Clean and maintain kitchen premises	12
SITHCCC005A	Use basic methods of cookery	40
SITHCCC006A	Prepare appetisers and salads	40
SITHCCC008A	Prepare stocks, sauces and soups	32
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	32
SITHCCC010A	Select, prepare and cook poultry	40
SITHCCC011A	Select, prepare and cook seafood	40
SITHCCC012A	Select, prepare and cook meat	40
SITHCCC013A	Prepare hot and cold desserts	40
SITHCCC014A	Prepare pastries, cakes and yeast goods	40
SITHCCC016A	Develop cost-effective menus	40
SITHCCC027A	Prepare, cook and serve food for food service	40
SITHCCC028A	Prepare, cook and serve food for menus	68
SITHCCC029A	Prepare foods according to dietary and cultural needs	40
SITHIND001A	Develop and update hospitality industry, knowledge	40
SITXCOM001A	Work with colleagues and customers	16
SITXCOM002A	Work in a socially diverse environment	30
SITXCOM003A	Deal with conflict situations	30
SITXFSA001A	Implement food safety procedures	16
SITXHRM001A	Coach others in job skills	16
SITXOHS001A	Follow health, safety and security procedures	16
SITXOHS002A	Follow workplace hygiene procedures	12
ELECTIVE UNITS		
SITHCCC007A	Prepare sandwiches	24
SITHCCC015A	Plan and prepare food for buffets	24
SITHCCC018A	Prepare pate and terrines	24
	<b>TOTAL</b>	<b>880</b>