



THINK OF

TOMORROW

COMMERCIAL
COOKERY

WE
MAKE IT

POSSIBLE

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 (SIT), 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 (SIT30821)

This program is delivered over 36 college weeks at 20 hours per week. Students are to complete 240 hours (or 60 services) of work-based training (WBT). Successful completion of this program will allow a student to work as a cook.

Certificate IV in Kitchen Management (SIT40521)

This program is delivered over 18 college weeks at 20 hours per week. Students undertaking this qualification must complete the Certificate III in Commercial Cookery (SIT30821) before progressing to Certificate IV in Kitchen Management units.

The WBT is done in an industry workplace with a host organisation approved by AAPoly.

Assessment methodology may include, but is not limited to, observations, projects/reports, case studies, role plays, exercises, activities, and written/oral tasks in the form of multiple choice, question and short answer, essay, WBT portfolio/journal, and presentation.

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

WORK-BASED TRAINING VENUES

Melbourne Marriott Hotel
TFE Group (Adina, Quincy Hotel Melbourne, Rendezvous Hotel Melbourne, The Savoy Hotel on Little Collins, Vibe Hotel Melbourne)
Accor Group (Mantra Hotels, Novotel and Mercure)
ALH Group/ ALH Hotels
Signature Group (The Sporting Globe Bar & Grill and TGI Fridays)
IHG (InterContinental Melbourne, Crowne Plaza)
Stamford Plaza Melbourne

ENTRY REQUIREMENTS

Year 11 or equivalent certificate of senior secondary education.

Recommended English Level: IELTS 6.0 (with no individual band less than 5.0) or equivalent. (If the level of English is insufficient, a suitable course can be organised).

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

ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 36 teaching weeks per annum with the year being divided into 4 terms of 9 weeks each. The academic year begins in January and ends November. 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 |
| 2024 | 15 JAN | 19 FEB | 8 APR | 13 MAY | 1 JUL | 5 AUG | 23 SEP | 28 Oct |
| 2025 | 13 JAN | 17 FEB | 7 APR | 12 MAY | 30 JUN | 4 AUG | 22 SEP | 27 Oct |
| 2026 | 12 JAN | 16 FEB | 7 APR | 11 MAY | 29 JUN | 3 AUG | 21 SEP | 26 Oct |

Choice of subjects may be limited in mid-term intakes

| Qualification | Units Code | Units Title | Tuition Fee / Duration | | |
|--|---------------------------|--|--|--|--|
| Certificate III in Commercial Cookery (SIT30821) CRICOS Course Code 109783C | SITHCCC023 | Use food preparation equipment | A\$ 3,080 /term 4 Terms 36 college weeks | | |
| | SITHCCC027 | Prepare dishes using basic methods of cookery | | | |
| | SITHCCC028 | Prepare appetisers and salads | | | |
| | SITHCCC029 | Prepare stocks, sauces and soups | | | |
| | SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes | | | |
| | SITHCCC031 | Prepare vegetarian and vegan dishes | | | |
| | SITHCCC035 | Prepare poultry dishes | | | |
| | SITHCCC036 | Prepare meat dishes | | | |
| | SITHCCC037 | Prepare seafood dishes | | | |
| | SITHCCC041 | Produce cakes, pastries and breads | | | |
| | SITHCCC042 | Prepare food to meet special dietary requirements | | | |
| | SITHCCC043 | Work effectively as a cook | | | |
| | SITHKOP009 | Clean kitchen premises and equipment | | | |
| | SITHKOP010 | Plan and cost recipes | | | |
| | SITHPAT016 | Produce desserts | | | |
| | SITXFSA005 | Use hygienic practices for food safety | | | |
| | SITXFSA006 | Participate in safe food handling practices | | | |
| | SITXHRM007 | Coach others in job skills | | | |
| | SITXINV006 | Receive, store and maintain stock | | | |
| | SITXWHS005 | Participate in safe work practices | | | |
| | SITHCCC038 | Produce and serve food for buffets | | | |
| | SITHCCC039 | Produce pates and terrines | | | |
| | SITHCCC040 | Prepare and serve cheese | | | |
| | BSBSUS211 | Participate in sustainable work practices | | | |
| | SITXWHS006 | Identify hazards, assess and control safety risks | | | |
| | Exit with Certificate III | Vocational/ Employment Outcome > Cook | | | |
| Certificate IV in Kitchen Management* (SIT40521) CRICOS Course Code 109651D | SITXCOM010 | Manage conflict | A\$ 3,080 /term 2 Terms 18 college weeks | | |
| | SITXWHS007 | Implement and monitor work health and safety practices | | | |
| | SITXHRM008 | Roster staff | | | |
| | SITXHRM009 | Lead and manage people | | | |
| | SITXMGT004 | Monitor work operations | | | |
| | SITXMGT005 | Establish and conduct business relationships | | | |
| | SITHKOP013 | Plan cooking operations | | | |
| | SITXFSA008 | Develop and implement a food safety program | | | |
| | SITXMPR014 | Develop and implement marketing strategies | | | |
| | SITXFIN009 | Manage finances within a budget | | | |
| | SITXFIN010 | Prepare and monitor budgets | | | |
| | SITHKOP012 | Develop recipes for special dietary requirements | | | |
| | SITHKOP015 | Design and cost menus | | | |
| | Exit with Certificate IV | Vocational/ Employment Outcome > Chef, Chef de Partie | | | |

*Certificate IV in Kitchen Management (SIT40521) has a total duration of 2 terms / 18 college weeks. Students must complete Certificate III in Commercial Cookery (SIT30821) before progressing to Certificate IV in Kitchen Management (SIT40521).

AUSTRALIA SINGAPORE

Academies Australasia Polytechnic is an Academies Australasia college. Academies Australasia Group Limited has been operating for more than 115 years and listed on the Australian Securities Exchange for more than 45 years.

Academies Australasia has colleges in Melbourne, Sydney, Brisbane, Perth, Adelaide, Dubbo, Gold Coast and Singapore, and offers a wide range of courses at different levels – Certificate, Diploma, Advanced Diploma, and Bachelor Degrees.



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LONG HISTORY

ESTABLISHED MORE THAN 115 YEARS AGO

ACCREDITED QUALIFICATIONS

NATIONALLY RECOGNISED

QUALITY TEACHING

PASSIONATE TEACHERS WHO ARE PROFESSIONALS IN THEIR FIELD

EXCELLENT FACILITIES AND STUDENT SUPPORT

GREAT LEARNING ENVIRONMENT

STUDENTS FROM AROUND THE WORLD

TENS OF THOUSANDS OF STUDENTS FROM MORE THAN 135 COUNTRIES HAVE STUDIED WITH US

UNIVERSITY PATHWAYS

ARTICULATIONS WITH SEVERAL UNIVERSITIES CREDITS SAVE TIME AND MONEY