

COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

COURSE	SIT30821 Certificate III in Commercial Cookery	STAGE	Stage 1	CLASS	CIICC (Group 36)
TERM	Term 2 2024 (8 April 2024 to 7 June 2024)	NO. OF WEEKS	9	STUDY DAYS	Tuesday, Wednesday & Thursday

SCHEDULED TIMETABLE

DAY	TIME	WEEK	SUBJECT CLUSTER	UNIT CODE	UNIT NAME	ROOM
Tuesday	9.00am - 3.30pm	1-3	Coaching	SITXHRM007	Coach others in job skills	Swanston Campus Room 03
		4-5	Sustainability	BSBSUS211	Participate in sustainable work practices	
		6-9	WHS	SITXWHS005	Participate in safe work practices	
				SITXWHS006	Identify hazards, assess and control safety risks	

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Wednesday & Thursday	7.30am - 11.30am 12.00pm - 3.00pm	1-2	SITXFSA005	Use hygienic practices for food safety	Swanston Campus Swanston Kitchen (Practical)
			SITHKOP009	Clean kitchen premises and equipment	
		3-6	SITHCCC023	Use food preparation equipment	
			SITHCCC027	Prepare dishes using basic methods of cookery	
		7-9	SITHCCC029	Prepare stocks, sauces and soups	

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Swanston Street Campus - Training Kitchen Basement Level, 488 Swanston Street, Carlton VIC 3053 Australia

Formal classes start on 8th April 2024.

All students must complete enrolment by 15th April 2024.

All students must endeavour to attend 20 contact hours a week. "Contact hours" is defined as the total number of hours scheduled for teaching purposes, course-related information sessions and examinations. Students are responsible for ensuring that they attend and successfully complete every subject* of their enrolled course required by the end date.

*Excludes subjects for which they have been granted exemption (Recognition of Prior Learning).