

COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

COURSE	SIT30821 Certificate III in Commercial Cookery	STAGE	Stage 2	CLASS	CIICC (Group 35)
TERM	Term 2 2024 (8 April 2024 to 7 June 2024)	NO. OF WEEKS	9	STUDY DAYS	Monday, Wednesday & Thursday

SCHEDULED TIMETABLE

DAY	TIME	WEEK	SUBJECT CLUSTER	UNIT CODE	UNIT NAME	ROOM
Monday	9.00am - 3.30pm	1-4	Plan and cost recipes	SITHKOP010	Plan and cost recipes	Swanston Campus Room 03
		5-9	Inventory and food handling	SITXINV006	Receive, store and maintain stock	
				SITXFSA006	Participate in safe food handling practices	

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Wednesday & Thursday	8.30am - 11.30am 12.00pm - 4.00pm	1-2	SITHCCC028	Prepare appetisers and salads	Swanston Campus Swanston Kitchen (Practical)
		3-4	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	
		5-6	SITHCCC035	Prepare poultry dishes	
		7-9	SITHCCC036	Prepare meat dishes	

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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).