

COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

COURSE	SIT30821 Certificate III in Commercial Cookery	STAGE	Stage 3	CLASS	CIICC (Group 34)
TERM	Term 2 2024 (8 April 2024 to 7 June 2024)	NO. OF WEEKS	9	STUDY DAYS	Monday, Tuesday & Friday

SCHEDULED TIMETABLE

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Monday & Tuesday	7.30am - 11.30am 12.00pm - 3.00pm	1-2	SITHCCC037	Prepare seafood dishes	Swanston Campus Swanston Kitchen (Practical)
		3	SITHCCC042	Prepare food to meet special dietary requirements	
		4-5	SITHCCC031	Prepare vegetarian and vegan dishes	
		5	SITHCCC040	Prepare and serve cheese	
		6-7	SITHCCC039	Produce pates and terrines	
		8-9	SITHCCC038	Produce and serve food for buffets	

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Friday	7.30am - 11:30am 12:00pm - 2.00pm	1-5	SITHCCC041	Produce cakes, pastries and breads	Swanston Campus Swanston Kitchen (Practical)
		5-9	SITHPAT016	Produce desserts	

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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).