

COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

COURSE	SIT30821 Certificate III in Commercial Cookery	STAGE	Stage 2	CLASS	CIICC (Group 37)
TERM	Term 4 2024 (23 September 2024 to 22 November 2024)	NO. OF WEEKS	9	STUDY DAYS	Monday, Tuesday & Thursday

SCHEDULED TIMETABLE

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Monday & Tuesday	7.30am - 11.30am 12.00pm - 3.00pm	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	

DAY	TIME	WEEK	SUBJECT CLUSTER	UNIT CODE	UNIT NAME	ROOM
Thursday	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	

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

Formal classes start on **23rd September 2024**.

All students must complete enrolment by **30th September 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).