

COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

COURSE	SIT30821 Certificate III in Commercial Cookery	STAGE	Stage 3	CLASS	CIICC (Group 36)
TERM	Term 4 2024 (23 September 2024 to 22 November 2024)	NO. OF WEEKS	9	STUDY DAYS	Tuesday, Wednesday & Thursday

SCHEDULED TIMETABLE

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Tuesday	9.30am - 11:30am 12:00pm - 4.00pm	1-5	SITHCCC041	Produce cakes, pastries and breads	Swanston Campus Swanston Kitchen (Practical)
		5-9	SITHPAT016	Produce desserts	

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Wednesday & Thursday	7.30am - 11.30am 12.00pm - 3.00pm	1-2	SITHCCC037	Prepare seafood dishes	Swanston Campus Swanston Kitchen (Practical)
		3-4	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	

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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).