

## COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

<b>COURSE</b>	SIT30821 Certificate III in Commercial Cookery	<b>STAGE</b>	Stage 1	<b>CLASS</b>	CIICC (Group 39)
<b>TERM</b>	Term 1 2025 (13 January 2025 to 14 March 2025)	<b>NO. OF WEEKS</b>	9	<b>STUDY DAYS</b>	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 <b>Room 03</b>
		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	ROOM	UNIT CODE	UNIT NAME	WEEK
Wednesday	7.30am - 4.00pm	Swanston Campus <b>Swanston Kitchen</b> (Practical)	SITXFSA005	Use hygienic practices for food safety	1-2
			SITHKOP009	Clean kitchen premises and equipment	
Thursday	8.00am - 2.30pm	Online or Swanston Campus <b>Room 01</b>	SITHCCC023	Use food preparation equipment	3-6
			SITHCCC027	Prepare dishes using basic methods of cookery	
			SITHCCC029	Prepare stocks, sauces and soups	7-9

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

Formal classes start on **13<sup>th</sup> January 2025**.

All students must complete enrolment by **20<sup>th</sup> January 2025**.

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).