

## COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

<b>COURSE</b>	SIT30821 Certificate III in Commercial Cookery	<b>STAGE</b>	Stage 3	<b>CLASS</b>	CIICC (Group 37 & Group 38)
<b>TERM</b>	Term 1 2025 (13 January 2025 to 14 March 2025)	<b>NO. OF WEEKS</b>	9	<b>STUDY DAYS</b>	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	SITHCCC037	Prepare seafood dishes	Swanston Campus <b>Swanston Kitchen</b> (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	

DAY	TIME	WEEK	UNIT CODE	UNIT NAME	ROOM
Thursday	9.30am - 11:30am 12:00pm - 4.00pm	1-5	SITHCCC041	Produce cakes, pastries and breads	Swanston Campus <b>Swanston Kitchen</b> (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 **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).