

COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

COURSE	SIT30821 Certificate III in Commercial Cookery	STAGE	Stage 1	CLASS	CIICC (Group 40)
TERM	Term 2 2025 (7 April 2025 to 6 June 2025)	NO. OF WEEKS	9	STUDY DAYS	Wednesday, Thursday & Friday

SCHEDULED TIMETABLE

DAY	TIME	WEEK	SUBJECT CLUSTER	UNIT CODE	UNIT NAME	ROOM
Wednesday	7.00am to 1.30pm	1-3	Coaching	SITXHRM007	Coach others in job skills	Swanston Campus Room 03
		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
Thursday	7.30am - 4.00pm	Swanston Campus Swanston Kitchen (Practical)		SITXFSA005	Use hygienic practices for food safety	1-2
				SITHKOP009	Clean kitchen premises and equipment	
Friday	8.00am - 2.30pm	Online or Swanston Campus Room 01		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 **7th April 2025**.

All students must complete enrolment by **14th April 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).