

## COMMERCIAL COOKERY COURSE AND PROGRAM DETAILS

<b>COURSE</b>	SIT30821 Certificate III in Commercial Cookery	<b>STAGE</b>	Stage 2	<b>CLASS</b>	CIICC (Group 38 & Group 39)
<b>TERM</b>	Term 2 2025 (7 April 2025 to 6 June 2025)	<b>NO. OF WEEKS</b>	9	<b>STUDY DAYS</b>	Monday, Tuesday & Wednesday

### SCHEDULED TIMETABLE

DAY	TIME	ROOM	UNIT CODE	UNIT NAME	WEEK
Monday	8.00am - 2.30pm	Online or Swanston Campus	SITHCCC028	Prepare appetisers and salads	1-2
		<b>Room 01</b>	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	3-4
Tuesday	7.30am - 4.00pm	Swanston Campus <b>Swanston Kitchen</b> (Practical)	SITHCCC035	Prepare poultry dishes	5-6
			SITHCCC036	Prepare meat dishes	7-9

DAY	TIME	WEEK	SUBJECT CLUSTER	UNIT CODE	UNIT NAME	ROOM
Wednesday	1.30pm to 8pm	1-4	Plan and cost recipes	SITHKOP010	Plan and cost recipes	Swanston Campus <b>Room 03</b>
		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 **7<sup>th</sup> April 2025**.

All students must complete enrolment by **14<sup>th</sup> 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).