Certificate III in Commercial Cookery

If you want to be the next Chef of the year, this qualification will teach you the skills, techniques and knowledge to be a commercial cook/chef working in a range of organisations.

info@sero.edu.au  www.seroinstitute.com.au  +61 1800 206 010
Course structure - 25 units (21 core units and 4 elective units):

Core:
- BSBWOR203B Work effectively with others
- SITXWHS101 Participate in Safe work practices
- BSBSUS201A Participate in environmentally sustainable work practices
- SITXFSA101 Use Hygienic practices for food safety
- SITXFSA201 Participate is safe food handling practices
- SITHCCC101 Use Food preparation equipment
- SITHKOP101 Clean kitchen premises and equipment
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHKOP302 Plan and cost basic menus
- SITXINV202 Maintain the quality of perishable items
- SITHCCC203 Produce stocks, sauces and soups
- SITHCCC202 Produce appetisers and salads
- SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301 Produce Poultry dishes
- SITHCCC302 Produce seafood dishes
- SITHCCC303 Produce meat dishes
- SITHCCC307 Prepare food to meet special dietary requirements
- SITHCCC308 Produce cakes, pastries and breads
- SITHPAT306 Produce desserts
- SITXHRM301 Coach others in job skills
- SITHCCC309 Work effectively as a cook

Elective:
- BSBCMM201A Communicate in the workplace
- HLTAID003 Provide First Aid
- TLIB1005A Carry out basic workplace calculations
- SITXCCS303 Provide service to customers

Course duration:
61 weeks (48 study weeks, 13 holiday weeks)

Course fee:
$15,000 which includes a resource fee of $950
An enrolment fee of $220 is payable once only for enrolling at SERO Institute

Course delivery:
Classroom based

Entry requirements:
- Age 18+
- IELTS 5.5 or equivalent English proficiency
- Completed high school year 12, or equivalent

Intakes:
06/02/17, 01/05/17, 24/07/17, 07/08/17, 30/10/17

WANT TO KNOW MORE?
Visit our website www.seroinstitute.com.au or call us at +61 1800 206 010 for more information about available courses.