



THE CULINARY SCHOOL

NATIONALLY RECOGNIZED QUALIFICATION
BEING ISSUED FROM PARTNERING RTO.

KEY INFORMATION

Course Duration

Two terms, 20 weeks

Intakes

Term 1 Begin January 31st 2022

Course Fees

Tuition Fee: \$1500 per term

Enrollment fee: \$60

Uniform: \$220

Entry Requirements

100 points ID (Driver's License/Photo ID, Medicare, Birth Certificate/Citizenship/Passport)

Email address

USI Number

Reference Letter



SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY

Become a qualified Chef and turn your passion into a career. The nationally accredited Certificate III in Cookery in Get Qualified is designed to set you up for success as a certified Chef or Cook in the hospitality industry. We build and develop your skills to operate in a commercial kitchen, equip you with the right culinary knowledge to professionally produce delicious meals and foods and be job ready after completing the course.

*Learn new skills, develop your passion, grow your talent, achieve your goals and grow your career as a professional chef here at **The Culinary School***

Unit Code	Unit Description	Result
BSBSUS201	Participate in environmentally sustainable work practices	Competent
BSBWOR203	Work effectively with others	Competent
SITHCCC001	Use food preparation equipment	Competent
SITHCCC005	Prepare dishes using basic methods of cookery	Competent
SITHCCC005	Prepare appetisers and salads	Competent
SITHCCC006	Prepare stocks, sauces and soups	Competent
SITHCCC007	Prepare vegetable, fruit, egg and farinaceous dishes	Competent
SITHCCC008	Prepare poultry dishes	Competent
SITHCCC012	Prepare seafood dishes	Competent
SITHCCC013	Prepare meat dishes	Competent
SITHCCC014	Prepare food to meet special dietary requirements	Competent
SITHCCC018	Produce cakes, pastries and breads	Competent
SITHCCC019	Work effectively as a cook	Competent
SITHCCC020	Clean kitchen premises and equipment	Competent
SITHKOP001	Plan and cost basic menus	Competent
SITHPAT006	Produce desserts	Competent
SITXFSA001	Use hygienic practices for food safety	Competent
SITXFSA002	Participate in safe food handling practices	Competent
SITXHRM001	Coach others in job skills	Competent
SITXINV002	Maintain the quality of perishable items	Competent
SITXINV001	Receive and store stock	Competent
SITHIND002	Source and use information on the hospitality industry	Competent
SITXINV003	Purchase goods	Competent

Enquiry:

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