



**HOPKINS**  
INTERNATIONAL COLLEGE

# SIT30821 Certificate III in Commercial Cookery

Unlock your potential at Hopkins International College  
CRICOS Course Code: 113340G

**Perth**  
Suite 2, 170 Wellington St, East Perth,  
WA - 6004

## Entry Requirements

Completion of senior high school to the Australian Year 12 or equivalent  
Academic IELTS band score of 5.5

## Our Facilities

- Library**
- Classrooms**
- WiFi Available**
- Study Room**
- Simulation Rooms**
- Computer Labs**
- Administration & Executive Offices**
- Kitchen & Meal Area**

## Course Overview

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities

Total Course Fee:

**\$13,450 AUD**

Mode of Study

**On Campus**

Duration

**56 Weeks**

## Work Placement Requirements:

Students are required to complete a minimum of 48 complete service periods in a commercial kitchen within the course duration.

This unit requires demonstration of safely and hygienically preparing, cooking and serving menu items for a minimum of 48 complete service periods in a commercial kitchen



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## Credit Transfer and Recognition of Prior Learning:

All applicants can apply for credit transfer of units that they have already been issued with from another RTO. Additionally, they may wish to apply for recognition of prior learning gained from their past formal and informal learning pathway from other training, work or life experience.

## Units of Competency

Consistent with the qualification packaging rules, there are 20 core units and 5 elective units, a total of 25 units as listed below for this qualification.

	Code	Title	Unit Type
01	SITHCCC023*	Use food preparation equipment	Core
02	SITHCCC027*	Prepare dishes using basic methods of cookery	Core
03	SITHCCC028*	Prepare appetisers and salads	Core
04	SITHCCC029*	Prepare stocks, sauces and soups	Core
05	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
06	SITHCCC031*	Prepare vegetarian and vegan dishes	Core
07	SITHCCC035*	Prepare poultry dishes	Core
08	SITHCCC036*	Prepare meat dishes	Core
09	SITHCCC037*	Prepare seafood dishes	Core
10	SITHCCC041*	Produce cakes, pastries and breads	Core
11	SITHCCC042*	Prepare food to meet special dietary requirements	Core
12	SITHCCC043*	Work effectively as a cook	Core
13	SITHKOP009*	Clean kitchen premises and equipment based approach	Core
14	SITHKOP010	Plan and cost recipes	Core
15	SITHPAT016*	Produce desserts	Core
16	SITXFSA005	Use hygienic practices for food safety	Core
17	SITXFSA006	Participate in safe food handling practices	Core
18	SITXFSA007	Coach others in the job skills	Core
19	SITXINV006*	Receive, store and maintain stock	Core
20	SITXWHS005	Participate in safe work practices	Core
21	SITHCCC038*	Produce and serve food for buffets	Elective
22	SITHCCC025*	Prepare and present sandwiches	Elective
23	SITHCCC026*	Package prepared foodstuffs	Elective
24	SITHCCC044*	Prepare specialised food items	Elective
25	BSBSUS211	Participate in sustainable work practices	Elective



NATIONALLY RECOGNISED  
TRAINING