



# HOPKINS

INTERNATIONAL COLLEGE

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Unlock your potential at  
**Hopkins International**

## Why Hopkins?

**Industry leading education** - We are contemporary in our approach and give our trainers the flexibility to teach creatively to drive the best outcome for our students.

**Real-world experience** - We provide on-the-job training through our volunteer workplace training program so that when you graduate, you can become a top performer in your sector.

**Vibrant location** - Based in the heart of Perth, Western Australia, Hopkins is ideally placed to access some of the finest restaurants, world renowned beaches and outdoor adventures outside of your studies.

**Student Welfare** - At Hopkins, we understand the pressure some students face during their studies, so we support students with study related issues like time management to exam preparation and stress management.

**Academic Support** - We're committed to ensuring equity in education and helping students with specific learning needs to gain their qualifications.

# SIT30821 Certificate III in Commercial Cookery (CRICOS Course Code 113340G)



## 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. Completion of this qualification contributes to recognition as a trade cook.

## Course Delivery and Assessment

Students attend face to face classes for a minimum of 20 scheduled course contact hours per week. Students complete learning activities in class to prepare them for the summative assessments that follow at prescribed intervals. Assessment methods include written questions, demonstration of skills, research, projects, and work placement.

## Pathways

Education Pathways and Career Pathways – Students completing SIT30821 - Certificate III in Commercial Cookery can continue studying SIT40521 - Certificate IV in Kitchen Management.

Post-graduate employment pathways to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Occupational titles may include: Cook, Commercial Cook, Banquet Cook, Cafe, Cook.

## Duration & Location

**Course Duration** – 56 Weeks (includes 10 weeks holidays)

**Location:** Theory components of this course will be delivered at Ground Floor, 170 Wellington St, East Perth, WA 6004. Practical components of this course will be delivered at 21/326 Hay St, Perth, WA 6000. Australia.

## Intake & Orientation dates:

**Intake Dates 2024;** 8 Jan, 5 Feb, 4 Mar, 8 Apr, 6 May, 3 Jun, 1 July, 5 Aug, 2 Sep, 7 Oct, 4 Nov, 2 Dec

**Intake Dates 2025;** 3 Feb, 3 March, 17 April, 5 May, 2 June, 7 July, 4 Aug, 8 Sep, 6 Oct, 3 Nov

\*Orientation is one week prior to the start date. Student Support team will contact you once CoE has been issued with the orientation date, time and other details.

## Minimum English Language Requirement:

- An English Language proficiency level of one of the following:
- Cert III in EAL or Academic IELTS band score of 6.0 or equivalent or
- Satisfactorily completed ELICOS to at least Upper Intermediate level or
- Evidence as prescribed by the Department of Education, Skills and Employment;
- Completed within the past 2 years in Australia: Requirements for senior secondary certificate of education

## Minimum Academic Requirement:

Completion of senior high school to the Australian Year 10 or equivalent.

## Minimum Age Requirement:

18 Years or older.

## Work Placement Requirements:

SITHCCC043 – Work effectively as a cook, 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, that cover a combination of: Breakfast, Lunch, Dinner. During the above service periods, prepare, cook and present items for at least two of the following different menu styles: À la carte, Set menu, Buffet, Cyclical.

## 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
SITHCCC023*	Use food preparation equipment	Core
SITHCCC027*	Prepare dishes using basic methods of cookery	Core
SITHCCC028*	Prepare appetisers and salads	Core
SITHCCC029*	Prepare stocks, sauces and soups	Core
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031*	Prepare vegetarian and vegan dishes	Core
SITHCCC035*	Prepare poultry dishes	Core
SITHCCC036*	Prepare meat dishes	Core
SITHCCC037*	Prepare seafood dishes	Core
SITHCCC041*	Produce cakes, pastries and breads	Core
SITHCCC042*	Prepare food to meet special dietary requirements	Core
SITHCCC043*	Work effectively as a cook	Core
SITHKOP009*	Clean kitchen premises and equipment	Core
SITHKOP010	Plan and cost recipes	Core
SITHPAT016*	Produce desserts	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXHRM007	Coach others in job skills	Core
SITXINV006*	Receive, store and maintain stock	Core
SITXWHS005	Participate in safe work practices	Core
SITHCCC038*	Produce and serve food for buffets	Elective
SITHCCC025*	Prepare and present sandwiches	Elective
SITHCCC026*	Package prepared foodstuffs	Elective
SITHCCC040*	Prepare and serve cheese	Elective
BSBSUS211	Participate in sustainable work practices	Elective

Pre-requisites
SITXFSA005 Use hygienic practices for food safety must be successfully completed prior to commencing:
SITHCCC023 Use food preparation equipment
SITHCCC025 Prepare and present sandwiches
SITHCCC026 Package prepared foodstuffs
SITHCCC027 Prepare dishes using basic methods of cookery
SITHCCC028 Prepare appetisers and salads
SITHCCC029 Prepare stocks, sauces, and soups
SITHCCC041 Produce cakes, pastries and breads
SITHKOP009 Clean kitchen premises and equipment
SITXINV006 Receive, store and maintain stock
SITHPAT016 Produce desserts
SITXFSA005 Use hygienic practices for food safety and
SITHCCC027* Prepare dishes using basic methods of cookery must be successfully completed prior to commencing:
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031 Prepare vegetarian and vegan dishes
SITHCCC035 Prepare poultry dishes
SITHCCC036 Prepare meat dishes
SITHCCC037 Prepare seafood dishes
SITHCCC038 Produce and serve food for buffets
SITHCCC042 Prepare food to meet special dietary requirements
SITHCCC043 Work effectively as a cook
SITHCCC044 Prepare specialised food items

\* Units marked with an \*asterisk have one or more prerequisites. Refer to the table on the right for details.