



ACADEMIES AUSTRALASIA

THE POSSIBILITIES ARE INFINITE

THINK OF

TOMORROW

COMMERCIAL
COOKERY

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AUSTRALIA SINGAPORE

Academies Australasia Group Limited has been operating for more than 118 years and listed on the Australian Securities Exchange for more than 49 years.

Academies Australasia has colleges in Melbourne, Sydney, Brisbane, Perth, Adelaide, Armidale, Dubbo, Gold Coast and Singapore, and offers a wide range of courses at different levels – Certificate, Diploma, Advanced Diploma, Bachelor and Master Degrees.



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LONG HISTORY

ESTABLISHED MORE THAN 118 YEARS AGO

ACCREDITED QUALIFICATIONS

NATIONALLY RECOGNISED

QUALITY TEACHING

PASSIONATE TEACHERS WHO ARE PROFESSIONALS IN THEIR FIELD

EXCELLENT FACILITIES AND STUDENT SUPPORT

GREAT LEARNING ENVIRONMENT

STUDENTS FROM AROUND THE WORLD

MORE THAN 200,000 STUDENTS FROM 136 COUNTRIES HAVE STUDIED WITH US

UNIVERSITY PATHWAYS

ARTICULATIONS WITH SEVERAL UNIVERSITIES CREDITS SAVE TIME AND MONEY

WE
MAKE IT

POSSIBLE

COMMERCIAL COOKERY

The hospitality industry continues to grow with opportunities to expand a career in Australia and abroad. It is an exciting and fast-paced industry with a wide range of sectors such as hotels, cruises, airlines, restaurants, bars and clubs.

This course will fast-track your career by preparing you with the strong foundation of skills and practical knowledge needed to lead a service team and the understanding needed to thrive as a Chef/Cook in a leading hotel, restaurant or other businesses within the hospitality and tourism industries.

On completion, graduates will have the knowledge and experience to work as Chef, Cook, Kitchen Supervisor in a hospitality business.

COURSE INFORMATION

Our Commercial Cookery courses have been developed according to the requirements of the Tourism, Travel and Hospitality Training Package (SIT), in consultation with our industry partners and have been approved for delivery by the Australian Skills Quality Authority (ASQA). They are nationally recognised qualifications within the Australian Qualifications Framework (AQF).

STUDY PATH

Training is delivered in stages which correspond to AQF Levels III and IV. The preferred pathway for a qualification is for students to complete the requirements of the previous level qualification before progressing to the next level. We aim to equip our graduates with the necessary skills and knowledge to enable them to successfully satisfy the demands of the industry.

COURSE DELIVERY & ASSESSMENT METHODS

Certificate III in Commercial Cookery (SIT30821)

This program is delivered over 36 college weeks at 20 hours per week. Students are to complete 240 hours (or 60 services) of work-based training (WBT). Successful completion of this program will allow a student to work as a cook.

Certificate IV in Kitchen Management (SIT40521)

This program is delivered over 18 college weeks at 20 hours per week. Students undertaking this qualification must complete the Certificate III in Commercial Cookery (SIT30821) before progressing to Certificate IV in Kitchen Management units.

The WBT is done in an industry workplace with a host organisation approved by AAPoly.

Assessment methodology may include, but is not limited to, observations, projects/reports, case studies, role plays, exercises, activities, and written/oral tasks in the form of multiple choice, question and short answer, essay, WBT portfolio/journal, and presentation.

Note: Handling of raw meat such as beef, pork and shellfish is part of the course requirements.

WORK-BASED TRAINING VENUES

- › Melbourne Marriott Hotel,
- › Accor Group (Mantra Hotels, Novotel and Mercure),
- › ALH Group/ ALH Hotels
- › Signature Group (The Sporting Globe Bar & Grill and TGI Fridays)
- › IHG (InterContinental Melbourne, Crowne Plaza)
- › TFE Group (Adina, Quincy Hotel Melbourne, Rendezvous Hotel Melbourne, The Savoy Hotel on Little Collins, Vibe Hotel Melbourne),
- › Stamford Plaza Melbourne

ENTRY REQUIREMENTS

- › International applicants must be 18 years or older.
- › Year 11 or equivalent certificate of senior secondary education.
- › Recommended English Level: IELTS 5.5 (with no individual band less than 5.0) or equivalent. (If the level of English is insufficient, a suitable course can be organised).
- › Students are required to complete a Language, Literacy, Numeracy and Digital (LLND) test prior to the commencement of the course.

OTHER FEES

Administration Fee (Non-refundable)

› **A\$ 250**

Uniform

› **A\$ 220**

Knife Kit

› **A\$ 330**

Material Fee

› **A\$ 1,440**

ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 36 teaching weeks per annum with the year being divided into 4 terms of 9 weeks each. The academic year begins in January and ends November. Primary intakes are at the beginning of each term.

YEAR	TERM 1 INTAKES		TERM 2 INTAKES		TERM 3 INTAKES		TERM 4 INTAKES	
	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM
2026	12 JAN	16 FEB	7 APR	11 MAY	29 JUN	3 AUG	21 SEP	26 Oct
2027	11 JAN	15 FEB	5 APR	10 MAY	28 JUN	2 AUG	20 SEP	25 Oct
2028	10 JAN	14 FEB	3 APR	8 MAY	26 JUN	31 JUL	18 SEP	23 Oct

Choice of subjects may be limited in mid-term intakes

Qualification	Units Code	Units Title	Tuition Fee / Duration		
Certificate III in Commercial Cookery (SIT30821) CRICOS Course Code 109783C	SITHCCC023	Use food preparation equipment	A\$ 3,080 /term 4 Terms 36 college weeks		
	SITHCCC027	Prepare dishes using basic methods of cookery			
	SITHCCC028	Prepare appetisers and salads			
	SITHCCC029	Prepare stocks, sauces and soups			
	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			
	SITHCCC041	Produce cakes, pastries and breads			
	SITHCCC042	Prepare food to meet special dietary requirements			
	SITHCCC043	Work effectively as a cook			
	SITHKOP009	Clean kitchen premises and equipment			
	SITHKOP010	Plan and cost recipes			
	SITHPAT016	Produce desserts			
	SITXFSA005	Use hygienic practices for food safety			
	SITXFSA006	Participate in safe food handling practices			
	SITXHRM007	Coach others in job skills			
	SITXINV006	Receive, store and maintain stock			
	SITXWHS005	Participate in safe work practices			
	SITHCCC038	Produce and serve food for buffets			
	SITHCCC039	Produce pates and terrines			
	SITHCCC040	Prepare and serve cheese			
	BSBSUS211	Participate in sustainable work practices			
	SITXWHS006	Identify hazards, assess and control safety risks			
	Exit with Certificate III	Vocational/ Employment Outcome → Cook			
Certificate IV in Kitchen Management* (SIT40521) CRICOS Course Code 109651D	SITXCOM010	Manage conflict	A\$ 3,080 /term 2 Terms 18 college weeks		
	SITXWHS007	Implement and monitor work health and safety practices			
	SITXHRM008	Roster staff			
	SITXHRM009	Lead and manage people			
	SITXMGT004	Monitor work operations			
	SITXMGT005	Establish and conduct business relationships			
	SITHKOP013	Plan cooking operations			
	SITXFSA008	Develop and implement a food safety program			
	SITXMPR014	Develop and implement marketing strategies			
	SITXFIN009	Manage finances within a budget			
	SITXFIN010	Prepare and monitor budgets			
	SITHKOP012	Develop recipes for special dietary requirements			
	SITHKOP015	Design and cost menus			
	Exit with Certificate IV	Vocational/ Employment Outcome → Chef, Chef de Partie			

*Certificate IV in Kitchen Management (SIT40521) has a total duration of 2 terms / 18 college weeks. Students must complete Certificate III in Commercial Cookery (SIT30821) before progressing to Certificate IV in Kitchen Management (SIT40521).