

Commercial Cookery

International College
of Advanced Education



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5/3 Nylander St, Parap, NT 0820

SIT30813 Certificate III in Commercial Cookery

Unit Code	Unit Description
BSBSUS201A	Participate in environmentally sustainable work practices
BSBWOR203B	Work effectively with others
HLTFA311A	Apply first aid
SITHCCC101	Use food preparation equipment *
SITHCCC201	Produce dishes using basic methods of cookery*
SITHCCC202	Produce appetisers and salads *
SITHCCC203	Produce stocks, sauces and soups *
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 *
SITHCCC309	Work effectively as a cook *
SITHKOP101	Clean kitchen premises and equipment *
SITHKOP302	Plan and cost basic menus
SITHPAT306	Produce desserts *
SITXFSA101	Use hygienic practices for food safety
SITXFSA201	Participate in safe food handling practices
SITXHRM301	Coach others in job skills
SITXINV202	Maintain the quality of perishable items*
SITXWHS101	Participate in safe work practices
SITTTSL308	Use a computerised reservations or operations system
SITHIND201	Source and use information on the hospitality industry
BSBITU306A	Design and produce business documents
* Indicates prerequisite unit is SITXFSA101 Use hygienic practices for food safety	

**Contact ICAE to get started with
your Commercial Cookery course**

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