

See below an example of SIT30813 Certificate III in Hospitality Commercial Cookery training plan(s) for core, stream, recommended and elective units, (if applicable) as per Grouping Requirements as offered by Work Skills

SIT30813 Certificate III in Hospitality Commercial Cookery Example

SIT30813 Hospitality Commercial Cooking Core Units

<u>Code</u>	<u>Unit Name</u>
SITXFSA101	Use hygienic practices for food safety (*PRE REQUISITE UNIT)
BSBSUS201A	Participate in environmentally sustainable work practices
BSBWOR203B	Work effectively with others
HLTAID003	Provide 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 *
SITXFSA201	Participate in safe food handling practices
SITXHRM301	Coach others in job skills
SITXINV202	Maintain the quality of perishable supplies *
SITXWHS101	Participate in safe work practices

SIT30813 Hospitality Commercial Cooking Choose 3 only from this list of Elective Units

SITHCCC103	Prepare sandwiches *
SITHCCC306	Handle and serve Cheese*
SITXINV301	Purchase goods
SITXCOM201	Show social and cultural sensitivity
SITXCOM401	Manage conflict

***Prerequisite unit is SITXFSA101 Use hygienic practices for food safety**