PRE - ENROLMENT INFORMATION FACT SHEET

SIT30821 - Certificate III in Commercial Cookery
Course CRICOS Code - 109885H

What is the SIT30821 - Certificate III in Commercial Cookery and what type of employment opportunities will be available to me when I have attained this qualification?

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. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

What is the duration and mode of study of this course?

52 weeks (including public holidays, re-assessment and catch-up classes) - full-time study **20 contact hours per week** timetabled over 2.5 days per week

Campuses and Training Locations

➢ **City Campus - Ground Floor, 313 - 315 Flinders Lane, Melbourne,**

➢ **Lygon Campus - 390A Lygon Street, Brunswick East, Melbourne,**

What are the course entry requirements?

➢ **Direct entry is permitted for all SIT Hospitality qualifications.**

➢ **Therefore, for this qualification students may enter the qualification without any vocational experience or without prior achievement of any units of competency and without a lower level qualification in any discipline.**

Entry and Admission Requirements for International

☑ Australian International Institute of Technology requires that all International students must be 18 years of age or over at the time of enrolment in this qualification and must provide evidence that they have obtained or completed one of the following:

▷ Have obtained an IELTS band score of at least 5.5 - or equivalent; or 5.0 where the test score is combined with at least 10 weeks ELICOS or 4.5 where the test score is combined with at least 20 weeks ELICOS; or

▷ Have obtained an PTE combined score of at least 45.4;

▷ Have completed a Certificate III, Certificate IV, Diploma or Advanced Diploma Level Training Package course in Australia; or,

▷ Have completed any Certificate III or Certificate IV in ESL or EAL from the ESL/EAL Framework (Vic); or

▷ Have completed the ELICOS Course: General English Intermediate Level

☑ Note - If an International overseas student is unable to provide any of the above evidence at the time of enrolment they will be required to complete Australian International Institute of Technology English Language Proficiency Assessment to ensure that they have the required English proficiency level for the course in which they want to enroll.

☑ Complete a Pre-Training Review and a Language, Literacy and Numeracy (LL&N) Assessment so that Australian International Institute of Technology can determine whether the student needs additional LL&N support during their studies.

Recognition of Prior Learning - Credit Transfer Exemptions

Participants who have obtained competencies other than via qualification or attainment from other RTO's are given the opportunity, before commencing to obtain exemptions and credits for those units of competency.

Students who are seeking recognition of prior learning will be provided with the assessment tools for each unit. Students will complete the assessment tasks and/or provide evidence that relates to the assessment tasks.

Units of Competency and Topics

25 Units of Competency must be completed with topics including Commercial Cookery and Catering; Kitchen Operations, Food Safety, Workplace Effectiveness, Workplace Health and Safety, Industry Capability - Sustainability, Inventory, Client and Customer Service , Communication and Teamwork, and Working In Industry **https://www.aiit.vic.edu.au/courses**

Assessment Methods

The program is classroom-based delivery face to face with practical application in a simulated work environment | or a work placement venue with trainer led training in classrooms, commercial kitchens, simulated work environments/industry workplaces and computer labs consisting of direct observation, product-based methods, portfolios, questioning and third-party evidence.

Additional Course Requirements

➤ The handling of raw meat including beef, lamb, pork poultry, seafood and shellfish are part of the course requirements.

➤ Timetabled Classes and Work Placement can include Morning's and Evening's; Work Placement can also include sessions on Weekends and Public Holidays which align to industry operational requirements.

➤ Work placement is scheduled only after all prerequisites have been completed in an approved Industry or Simulated Work Environment for 48 Complete Food Service periods.

Additional Non-Tuition Course Materials Fees

Students will be required to purchase an Australian International Institute of Technology Chef's Knife Kit, Uniform and Personal Protective Equipment for use when completing practical assessments in Australian International Institute of Technology's commercial training kitchen, simulated environment/work placement venues.

Refunds and Fees Protection

Please refer to Australian International Institute of Technology's Refund Policy and Procedure and the Tuition Fees Policy for further information; available online, in the Student Handbooks or at an Australian International Institute of Technology Campus.

Safety and Security

If students are timetabled to attend classes after 6pm or on weekends, it is recommended for the student's own interest to travel to and from using transport in groups as they should not isolate themselves when travelling to and from Australian International Institute of Technology's Campuses

Deferment, Suspension and Cancellation

For the complete policy and procedure, please request a copy at our City Campus Reception Desk or visit our website as follows **https://www.aiit.vic.edu.au/pol-pro**

☑ Australian International Institute of Technology will determine any prior learning of each student with regard to their existing skills, knowledge and experience that that the student may have acquired through formal, non-formal and informal learning related to Units of Competency in this qualification in order to determine the amount of training Australian International Institute of Technology will provide to each student (as per Clause 1.2, Standards for Registered Training Organisations 2015).

☑ If RPL or a Credit is granted, this will result in shorter course duration for this qualification. In addition Australian International Institute of Technology before providing credit on the basis of a Testamur, Statement of Attainment or Record of Results that have been provided by a student, Australian International Institute of Technology will authenticate the information on these documents (e.g. by contacting the organisation that issued the document and confirming the content is valid).

Student Support Services

Australian International Institute of Technology offers a range of Student Support Services that caters for the needs of all students, including language literacy and numeracy support, career counselling, resume writing and IT Digital support (where identified, required and requested).

Application Process

Apply directly to admissions@aiit.vic.edu.au, or through an Australian International Institute of Technology approved Educational Agent **https://www.aiit.vic.edu.au/reg-agents**

Where can I get further information?

Reception (City Campus), Ground Floor, 313 - 315 Flinders Lane, Melbourne, Victoria, Australia, 3000

Phone: + 61 3 96497691
Email: info@aiit.vic.edu.au
Website: https://www.aiit.vic.edu.au/

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