



### Course Description:

This qualification reflects the role of commercial 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.

### Course Outcome:

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

### Entry Requirement:

- Year 12 (HSC)
- Academic IELTS 5.5 overall, no less than 5.0 in each band, or upper intermediate, or EAP from approved ELICOS/ESL center.
- Student who do not meet the English requirement as above must sit for an LLN Test.
- At least 18 years or above

For Packaging courses, student cannot progress to the higher Qualification unless the student successfully Completed lower Qualification.

### Assessment Method:

Assessments may include short written knowledge tests, discussions and oral communication demonstrations, case study exercises, written reports, web-based research and reports, final projects and final written exams. To perform at your best, you will probably need to work on the assessments outside of class time.

### Recognition of Prior Learning (RPL):

Students who have completed relevant studies or have some of the competencies in the course may apply for Recognition of Prior Learning (RPL). Application for RPL can be made with the initial application or can be made within two weeks of the course commencement using the RPL Application Form and by providing supporting documents. Please note that RPL cannot result in an international student having less than a full-time load of study (20 hours per week) but can reduce the overall duration of the course and fees. See our Student Handbook for more information.

### National Link

<https://training.gov.au/Training/Details/SIT30816>

### Contact Information

[Sydney City College of Management](#)

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### Course Credit

If a student has an Australian VET qualification and the units match exactly with the units delivered, the student will be granted a Direct Credit Transfer. Marketing and student services staff will manage this process following Student Credit Transfer and Recognition of Prior Learning policy and procedure. This sets out how the process is administered and the adjustment to course duration and course fees.

### Course Credit

52 weeks (40 Academic weeks + 12Weeks Holidays)

### Study Mode

14 Hours Face to Face and 6 Hours Online

### Delivery Location

Level 2, 17-21 Macquarie St Parramatta NSW 2150, Level 1, 303 Pitt St, Sydney 2000, NSW, 9 Searcy St, Darwin City, NT, 0800 Level 8 50 Grenfell St, ADELAIDE, South Australia 5000

### Core Units

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook*
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts*
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items*
SITXWHS001	Participate in safe working practices

### Elective Units

SITXCCS006	Provide service to customers
HLTAID003	Provide first aid
SITXWHS002	Identify hazards, assess and control safety risks
SITHIND002	Source and use information on the hospitality industry