

# Commercial Cookery

## Tourism, Travel & Hospitality

The Certificate II in Commercial Cookery program is primarily focused on back of house functions and teaches students a wide range of food preparation and cooking techniques with a focus on commercial cookery. Students will prepare a number of dishes and have the opportunity to cater for various functions and events at their school or for their school community. The program will provide students with an understanding of current industry practices and standards which will support students wishing to follow a hospitality career pathway.

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

### DELIVERY

The Certificate II in Commercial Cookery Course is offered **one day per week** at **Mount Gambier High School**. This course runs for one semester with two intakes per year. Please contact the host school for more information regarding course length and delivery day.

- **Mount Gambier High School: 8725 6244**

### QUALIFICATION DETAILS:

Students will complete units of competency from **Certificate II in Commercial Cookery SIT20416**.

### SACE INFORMATION

Students will gain a minimum of **65 SACE credits** at Stage 1. (if all units of competency are completed) for a semester program.

### SPECIAL REQUIREMENTS

Students will be required to purchase a Chefs uniform and Knife Roll at a cost of \$300.00 This covers: Knife Roll and Uniform (black pants, neck tie, hat, chef jacket, apron) Students must provide their own closed in shoes.

Some of the topics covered in the program are:

Unit of Competency	Nominal Hours
BSBWOR203 Work effectively with others	15
SITHCCC001 Use food preparation equipment	15
SITHCCC005 Produce dishes using basic methods of cookery	25
SITHCCC011 Use cookery skills effectively	45
SITHKOP001 Clean premises and equipment	50
SITXFSA001 Use hygienic practices for food safety	13
SITXWHS001 Participate in safe work practices	10
SITXINV002 Maintain the quality of perishable items	12
<b>Electives</b>	
SITHCCC006 Prepare Appetisers and Salads	25
SITHCCC007 Prepare stocks, sauces and soups	35
SITHCCC008 Prepare vegetables, fruit, egg and farinaceous dishes	45
SITHCCC001 Produce dishes using basic methods of Asian Cookery	90
SITHCCC018 Prepare food to meet special dietary requirements	75

**\*\* Please note this is a guide only and is subject to change**

### CAREERS IN THE HOSPITALITY INDUSTRY:

Baker, Barista, Barperson, Cake Decorator, Caterer, Chef, Cook, Food Processing Technician, Pastry Cook, Seafood Processor, Waiter, Hotel Manager, Conference & Events Organiser, Holiday Parks & Resort Managers, Tour Guide, Room Attendant, Restaurant Supervisor, Tourism Manager, Human Resources, Accounts Clerk, Public Relations Manager

### Potential pathways after the completion of SACE:

- SIT30812 Certificate III in Commercial Cookery
- Certificate IV in Commercial Cookery
- Certificate IV in Catering Operations
- Certificate IV in Patisserie
- Certificate III in Hospitality
- Certificate IV in Hospitality
- Diploma in Hospitality Advanced Diploma in Hospitality
- Bachelor of International Hotel Management
- Bachelor of Business – Hotel Management