HILTON ACADEMY

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Build Your Own Dream

COOKERY & HOSPITALITY MANAGEMENT

HILTON ACADEMY

SIT30821 Certificate III in Commercial Cookery

Cricos Code: 112427H   Delivery Mode: Classroom based - Face to Face - 20 hours per week

📅 Intake Date: Monthly   🕐 Duration: 52 weeks inclusive of term break and public holiday

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.
Students are required to undertake **200 hours of work placement** in order to successfully complete this course.

Qualifications Pathway

Students who complete this course may wish to continue their education into a range of Certificate IV qualifications

  SIT40521 Certificate IV in Kitchen Management.

Entry Requirements

 Learners must be a minimum age of 18 years or above at the time of course commencement.

 To enter this qualification, applicants should have successfully completed an Australian Year 10 (or an international secondary school year which is equivalent to Australian Year 10) with satisfactory results.

 For international students:
Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date. Note: Refer to our website for more information on English requirements.

 Additionally, all applicants are required to:
Complete Pre-Training Review
Some students may be required to complete an LLN assessment

 Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork.
Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer
Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).

SIT30821 Certificate III in Commercial Cookery

Units of competency

CORE UNITS

Unit Code	Unit Title
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices
SITXFSA005	Use hygienic practices for food safety
SITHKOP009*	Clean kitchen premises and equipment
SITXINV006*	Receive, store and maintain stock
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030**	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC031**	Prepare vegetarian and vegan dishes
SITHCCC042**	Prepare food to meet special dietary requirements
SITHCCC041*	Produce cakes, pastries and breads
SITHPAT016*	Produce desserts
SITHCCC035**	Prepare poultry dishes
SITHCCC036**	Prepare meat dishes
SITHCCC037**	Prepare seafood dishes
SITHKOP010	Plan and cost recipes
SITXFSA006	Participate in safe food handling practices
SITHCCC043**	Work effectively as a cook (Work based training unit)

ELECTIVE UNITS

Unit Code	Unit Title
SITHCCC025*	Prepare and present sandwiches
SITHCCC040*	Prepare and serve cheese
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC039**	Produce pates and terrines
SITHCCC038**	Produce and serve food for buffets

Note:
Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005
Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027.

SIT40521 Certificate IV in Kitchen Management

Cricos Code: 109574A   Delivery Mode: Classroom based - Face to Face - 20 hours per week

📅 Intake Date: Monthly   🕐 Duration: 78 weeks inclusive of term break and public holiday

Course Description

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Students are required to undertake **200 hours of work** placement in order to successfully complete this course.

Qualifications Pathway

Students who complete this course may wish to continue their education into a range of Diploma qualifications:

- **SIT50422 Diploma of Hospitality Management.**

Entry Requirements

- Learners must be a minimum age of 18 years or above at the time of course commencement.

- To enter this qualification, applicants should have successfully completed an Australian Year 11 (or an international secondary school year which is equivalent to Australian Year 11) with satisfactory results.
  Note: Duration can be shortened to 26 weeks due to Credit Transfer if the student has completed SIT30816 Certificate III in Commercial Cookery at Hilton Academy.

- For international students:
  Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date.
  Note: Refer to our website for more information on English requirements.

- Additionally, all applicants are required to:
  Complete Pre-Training Review
  Some students may be required to complete an LLN assessment

- Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork. Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).

SIT40521 Certificate IV in Kitchen Management

Units of competency

CORE UNITS

Unit Code	Unit Title
SIT-KOP012***#	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHKOP015#	Design and cost menus
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA008*	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITHCCC023*	Use food preparation equipment
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042**	Prepare food to meet special dietary requirements
SITHCCC043**	Work effectively as a cook (Work based training unit)
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXINV006*	Receive, store and maintain stock
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030**	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031**	Prepare vegetarian and vegan dishes
SITHCCC035**	Prepare poultry dishes
SITHCCC036**	Prepare meat dishes
SITHCCC037**	Prepare seafood dishes

ELECTIVE UNITS

Unit Code	Unit Title
SITHCCC038*	Produce and serve food for buffets
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITXHRM007	Coach others in job skills
SITHCCC025*	Prepare and present sandwiches
SITXWHS006	Identify hazards, assess and control safety risks

Note:
Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005
Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027
Units marked with 3 (***) identifies the prerequisite units SITXFSA005, SITHCCC027, SITHCCC042
Units marked with (#) identifies the pre-requisite unit SITHKOP010 Plan and cost recipes

Course Description

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate inde-pendently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager.

Qualifications Pathway

Students who complete this course may wish to continue their education into a range of Advanced Diploma qualifications:

- **SIT60322 Advanced Diploma of Hospitality Management.**

Entry Requirements

- Learners must be a minimum age of 18 years or above at the time of course commencement.

- To enter this qualification, applicants should have successfully completed an Australian Year 12 (or an international secondary school year which is equivalent to Australian Year 12) with satisfactory results.
  Note: Duration can be shortened to 26 weeks due to Credit Transfer if the student has completed SIT40521 Certificate IV in Kitchen Management at Hilton Academy.

- For international students:
  Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date.
  Note: Refer to our website for more information on English requirements.

- Additionally, all applicants are required to:
  Complete Pre-Training Review
  Some students may be required to complete an LLN assessment

- Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork. Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).

Units of competency

CORE UNITS

Unit Code	Unit Title
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXMGT005	Establish and conduct business relationships

ELECTIVE UNITS

Unit Code	Unit Title
SITXFSA005	Use hygienic practices for food safety
SITXWHS005	Participate in safe work practices
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITXFSA006	Participate in safe food handling
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030**	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC031**	Prepare vegetarian and vegan dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHPAT016*	Produce desserts
SITHCCC042**	Prepare food to meet special dietary requirements
SITHCCC043**	Work effectively as a cook (Work based training unit)
SITHCCC035**	Prepare poultry dishes
SITHCCC036**	Prepare meat dishes
SITHKOP010	Plan and cost recipes
SITHCCC037**	Prepare seafood dishes

Note:
Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005
Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027.

Course Description

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions. This qualification provides a pathway to work in any hospitality industry sector including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffeeshops.

Qualifications Pathway

Students who complete this course could progress to higher education qualifications in management.

🔥 **Bachelor**

Entry Requirements

🔥 Learners must be a minimum age of 18 years or above at the time of course commencement.

🔥 To enter this qualification, applicants should have successfully completed an Australian Year 12 (or an international secondary school year which is equivalent to Australian Year 12) with satisfactory results.
Note: Students entering this qualification as a pathway (this strategy) from their previous studies of Diploma of Hospitality Management are expected to complete it in 26 weeks.

🔥 For international students:
Applicants must provide evidence of completion of the International English Language Testing system (IELTS Test), either Academic (A) or General (G) band 6 overall, or its equivalent completed within 2 years from the application date.
Note: Refer to our website for more information on English requirements.

🔥 Additionally, all applicants are required to:
Complete Pre-Training Review
Some students may be required to complete an LLN assessment

🔥 Learners should be able to handle and cook dairy products and non-vegetarian food items including beef and pork. Some assessment tasks are completed using a computer and internet, and it is essential for the student to possess basic computer skills.

RPL and Credit Transfer
Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).

Units of competency

CORE UNITS

Unit Code	Unit Title
SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXMGT005	Establish and conduct business relationships
BSBOPS601	Develop and implement business plans
BSBFIN601	Manage organisational finances
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system
SITXFIN011	Manage physical assets
SITXHRM010	Recruit, select, and induct staff
SITXHRM012	Monitor staff performance

ELECTIVE UNITS

Unit Code	Unit Title
SITXWHS005	Participate in safe work practices
SITXFSA005	Use hygienic practices for food safety
SITHKOP013*	Plan cooking operations
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030**	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC031**	Prepare vegetarian and vegan dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC035**	Prepare poultry dishes
SITHCCC036**	Prepare meat dishes
SITHCCC037**	Prepare seafood dishes
SITXFSA006	Participate in safe food handling practices
SITHKOP015#	Design and cost menus
SITHCCC025*	Prepare and present sandwiches
SITHCCC042**	Prepare food to meet special dietary requirements
SITHCCC038**	Produce and serve food for buffets
SITHPAT016*	Produce desserts

Note:

Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005

Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027

Units marked with 3 (***) identifies the prerequisite units SITXFSA005, SITHCCC027, SITHCCC042

Units marked with (#) identifies the pre-requisite unit SITHKOP010 Plan and cost recipes