



Australian College of Vocational Studies

(RTO 90857) (CRICOS Provider 02474E)

Level 1, 29, Cooper St, Surry Hills, NSW 2010 Phone No: (02)-9280 4338

Email: info@acvs.com.au Website: www.acvs.com.au

Course Outline

Name of Training Package:	Tourism, Hospitality and Events
NTIS Code of Training Package:	SIT07
Name of Qualification:	Certificate III in Hospitality (Commercial Cookery)
NTIS Code of Qualification:	SIT30807
CRICOS Course Code:	067451F

Purpose of the Course:

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

Entry Requirements:

Entry requirements for this course are outlined below:

Domestic Students

- Students must be over 18 years of age,
- Students must have a completed Year 10 or the interstate equivalent

International Students

- Students must be over 18 years of age,
- Students must have completed an overseas equivalent of Year 12
- Students must have either an IELTS score of 5.5 or above or a TOEFL score of 550 or above and must provide documentation to that effect.

Target Group:

The target group for this qualification is those potential new entrants into the hospitality industry who require both general and specific industry work skills.

Pathways:

This qualification may provide a pathway to the Certificate IV in Hospitality (Commercial Cookery) or similar qualifications.

Vocational Outcomes:

Career possibilities may include: Cook

Nominal Duration:

This course consists of 668 hours of tuition and 360 hours of work placement. This course is only offered as a full-time and is not offered part-time or by distance education.

Delivery Locations:

Hurstville Entertainment Centre, Hurstville

Work Placement:

As part of the Certificate III in Hospitality (Commercial Cookery) Students are required to undertake two 'holistic' units of competency, SITHCCC027A Prepare, cook and serve food for food service, and SITHCCC028A Prepare, cook and serve food for menus. These units require demonstration of their knowledge and practical skills in an operating commercial kitchen on a total of 60 occasions (food service periods / shifts at average of 6 hours per shift). It equates to approximately 360 hours of work experience. This will occur during Terms Four and Five.

The work experience will include a minimum of 3.6 weeks work placement organized by the college. This will take place in a number of locations throughout the Sydney Metro area. To complete the full requirements of 60 occasions, students will also be required to undertake approximately 10 weeks of external employment. This is scheduled at the end of Term 4 and during Term 5. An additional week is scheduled at the end to enable final assessment of the holistic unit through direct observation by the assessor, and knowledge tests. Any students not completing the required 60 service periods will be required to catch up during the break after Term 4 and during this final week.

ACVS have arrangements in place and will assist students to find employment. There will be a dedicated person liaising with employers and assisting students through the provision of job seeking advice, a jobs notice board and direct placements. If students are working in a suitable restaurant already outside face-to-face delivery hours, this may also count towards their workplace experience provided it is approved of and verified by the assessor.

Students will be required to keep a record of their experience through completion of a log book which will be signed by their supervisor, and presented to their assessor as evidence. In addition, they will undergo a minimum of two assessments in which their assessor will observe them undertaking practical demonstration in an operating commercial kitchen.

Fees:

Tuition Fee: \$15,000

Material Fees: \$2,000 (includes Chef's Kit, Uniforms and textbooks)

Enrolment Fees: \$250

Total Fees: \$17,250

Note: Some fees are non-refundable and fees may change without notice. See the enrolment form for fee refund policy details of refund arrangements and conditions and please check out website or contact the college prior to enrolment to ensure fees are correct.

Delivery Strategy:

This program is delivered totally within an institution-based environment with access to a fully functioning and fully-equipped commercial kitchen. This mode of training will also combine theory-based material and practical sessions involving small discussion groups, individual and team activities and practical projects.

Throughout the entire training program participants will be provided with training and resource materials that contains various worksheets, handouts, additional reading materials and the assessment tasks.

These materials will be sourced from a variety of commercial providers such as Australian Training Products Limited, William Angus TAFE, SmallPRINT, Futura Training and will also be developed in-house if no commercial materials are available.

Learning resources for a number of the unit are available from the Resource Generator web site and will be downloaded and supplied to students as additional materials.

Assessment Strategy:

Evidence is the term used to describe the information used to gain competency in each section of the course. It can be gathered in a variety of ways and the Trainer/Assessor will use a combination of these methods throughout and at the conclusion of the learning program.

In some situations the trainer/assessor will have number of different types of assessment activities to choose from and will be required to conduct a minimum of three assessments to judge competency in certain units. Due to the nature of some units the number of assessment required will vary and the trainer/assessor will inform the students of the number being undertaken.

Assessments are conducted at various points though out a unit. It is at the discretion of the trainer/assessor as when these occur. This decision is based upon when an agreement is reach between both the trainer/assessor and the individual student.

Assessment Outcome:

Students will be marked either Competent (C) or Not yet Competent (NYC) for each unit of competency.

Customisation:

This program has been designed to provide the best outcome for those seeking this qualification and to enable them to work in a variety of Commercial Cookery and associated environments.

The program and its learning and assessment materials maybe subject to customization to suit the needs of individual clients where these needs have been identified.

This customisation will occur on a case by case basis and will be conducted in consultation with the relevant individual

Recognition of Prior Learning:

Have you worked or studied in this field before? RPL allows you the opportunity to be recognised for skills, experience and study that you may have already attained. To gain RPL you will need to contact the college for our RPL kit which will guide you through the process of presenting your evidence to us. RPL will only be granted before the start of the course, or within the first two weeks of starting of the course.

RPL can be applied for by overseas students with the following conditions:

- You are still required to attend full-time study
- The duration of the course is reduced affecting your Confirmation of Enrolment with DIAC (Department of Immigration and Citizenship)

There is a fee for the RPL service which is detailed in the RPL kit

Qualification Awarded:

At the successful completion of this course the participant will receive a Certificate III in Hospitality (Commercial Cookery) SIT30807. Those students who do not complete this course or who are deemed not yet competent in any units will still receive a Statement of Attainment for those units they have completed.

Course Structure:

SITHCCC001A	Organise and prepare food
SITHCCC002A	Present food
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHCCC005A	Use basic methods of cookery
SITHCCC006A	Prepare appetisers and salads
SITHCCC008A	Prepare stocks, sauces and soups
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
SITHCCC010A	Select, prepare and cook poultry
SITHCCC011A	Select, prepare and cook seafood
SITHCCC015A	Plan and prepare foods for buffets
SITHCCC012A	Select, prepare and cook meat
SITHCCC013A	Prepare hot and cold desserts
SITHCCC014A	Prepare pastries, cakes and yeast goods
SITHCCC016A	Develop cost-effective menus
SITHCCC027A	Prepare, cook and serve food for food service (holistic)
SITHCCC028A	Prepare, cook and serve food for menus (holistic)
SITHCCC029A	Prepare foods according to dietary and cultural needs
SITHIND001A	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXCOM003A	Deal with conflict situations
SITXFSA001A	Implement food safety procedures
SITHCCC007A	Prepare sandwiches
SITXHRM001A	Coach others in job skills
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITHCCC025A	Monitor catering revenue and costs HLTF301B Apply first aid



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Course Outline

Name of Training Package:	Tourism, Hospitality and Events
NTIS Code of Training Package:	SIT07
Name of Qualification:	Certificate IV in Hospitality (Commercial Cookery)
NTIS Code of Qualification:	SIT40407
CRICOS Course Code:	067452E

Purpose of the Course:

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

Entry Requirements:

Entry requirements for this course are outlined below:

Domestic Students

- Students must be over 18 years of age,
- Students must have a completed Year 10 or the interstate equivalent

International Students

- Students must be over 18 years of age,
- Students must have completed an overseas equivalent of Year 12
- Students must have either an IELTS score of 5.5 or above or a TOEFL score of 550 or above and must provide documentation to that effect.

Target Group:

The target group for this qualification is those potential new entrants into the hospitality industry who require both general and specific industry work skills as well as some supervisory and management skills. This qualification is also suitable for those wishing to further enhance their skill set and who have previously completed Certificate III in Hospitality (Commercial Cookery).

Pathways:

This qualification may provide a pathway to the other similar qualifications.

Vocational Outcomes:

Career possibilities may include: Cook

Nominal Duration:

This course consists of 1448 hours of tuition and 360 hours of work placement. This course is only offered as a full-time and is not offered part-time or by distance education.

Delivery Locations:

Hurstville Entertainment Centre, Hurstville

Work Placement:

As part of the Certificate IV in Hospitality (Commercial Cookery) Students are required to undertake two 'holistic' units of competency, SITHCCC027A Prepare, cook and serve food for food service, and SITHCCC028A Prepare, cook and serve food for menus. These units require demonstration of their knowledge and practical skills in an operating commercial kitchen on a total of 60 occasions (food service periods / shifts at average of 6 hours per shift). It equates to approximately 360 hours of work experience. This will occur during Terms Four and Five.

The work experience will include a minimum of 3.6 weeks work placement organized by the college. This will take place in a number of locations throughout the Sydney Metro area. To complete the full requirements of 60 occasions, students will also be required to undertake approximately 10 weeks of external employment. This is scheduled at the end of Term 4 and during Term 5. An additional week is scheduled at the end to enable final assessment of the holistic unit through direct observation by the assessor, and knowledge tests. Any students not completing the required 60 service periods will be required to catch up during the break after Term 4 and during this final week.

ACVS have arrangements in place and will assist students to find employment. There will be a dedicated person liaising with employers and assisting students through the provision of job seeking advice, a jobs notice board and direct placements. If students are working in a suitable restaurant already outside face-to-face delivery hours, this may also count towards their workplace experience provided it is approved of and verified by the assessor.

Students will be required to keep a record of their experience through completion of a log book which will be signed by their supervisor, and presented to their assessor as evidence. In addition, they will undergo a minimum of two assessments in which their assessor will observe them undertaking practical demonstration in an operating commercial kitchen.

Fees:

Tuition Fee: \$7,500

Material Fees: \$2,000 (includes Chef's Kit, Uniforms and textbooks)

Enrolment Fees: \$250

Total Fees: \$9,750

Note: Some fees are non-refundable and fees may change without notice. See the enrolment form for fee refund policy details of refund arrangements and conditions and please check out website or contact the college prior to enrolment to ensure fees are correct.

Students who have completed Certificate III in Hospitality (Commercial Cookery) must contact the college in relation to the fee for this qualification.

Delivery Strategy:

This program is delivered totally within an institution-based environment with access to a fully functioning and fully-equipped commercial kitchen. This mode of training will also combine theory-based material and practical sessions involving small discussion groups, individual and team activities and practical projects.

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Assessment Strategy:

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In some situations the trainer/assessor will have number of different types of assessment activities to choose from and will be required to conduct a minimum of three assessments to judge competency in certain units. Due to the nature of some units the number of assessment required will vary and the trainer/assessor will inform the students of the number being undertaken.

Assessments are conducted at various points though out a unit. It is at the discretion of the trainer/assessor as when these occur. This decision is based upon when an agreement is reach between both the trainer/assessor and the individual student.

Assessment Outcome:

Students will be marked either Competent (C) or Not yet Competent (NYC) for each unit of competency.

Customisation:

This program has been designed to provide the best outcome for those seeking this qualification and to enable them to work in a variety of Commercial Cookery and associated environments.

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Credit Transfer:

Student who have previously completed the Certificate III in Hospitality (Commercial Cookery) are entitled to advanced standing in this qualification. Please contact the college in relation to this course.

Qualification Awarded:

At the successful completion of this course the participant will receive a Certificate IV in Hospitality (Commercial Cookery) SIT40407. Those students who do not complete this course or who are deemed not yet competent in any units will still receive a Statement of Attainment for those units they have completed.

Course Structure:

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SITHCCC014A	Prepare pastries, cakes and yeast goods
SITHCCC016A	Develop cost-effective menus
SITHCCC027A	Prepare, cook and serve food for food service (holistic)
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SITHCCC029A	Prepare foods according to dietary and cultural needs
SITHIND001A	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXCOM003A	Deal with conflict situations
SITXFSA001A	Implement food safety procedures
SITHCCC007A	Prepare sandwiches
SITXHRM001A	Coach others in job skills
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures
SITHCCC025A	Monitor catering revenue and costs
HLTFA301B	Apply first aid
SITHCCC026A	Establish and maintain quality control of food
SITXFIN003A	Interpret financial information
SITXFSA002A	Develop and implement a food safety program
SITXHRM005A	Lead and manage people
SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXOHS004A	Implement and monitor workplace health, safety and security practices
SITHCCC025A	Monitor catering revenue and costs
SITHCCC007A	Prepare sandwiches