

## SIT30821 Certificate III in Commercial Cookery

### CORE UNITS (20)

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

### ELECTIVES UNITS (5)

- **SITHCCC025** Prepare and present sandwiches
- **SITHASC024** Prepare Asian salads
- **SITHASC022** Prepare Asian stocks and soups
- **BSBSUS211** Participate in sustainable work practices
- **SITXWHS006** Identify hazards, assess and control safety risks