



Certificate III in Hospitality (Commercial Cookery)

(Course Code SIT30807/ CRICOS Code: 069865C)

Entry Requirements:

English Entry Requirements

To succeed academically in Australia proficiency in English language is essential. Students must demonstrate an adequate level of competency in English for consideration for admission into vocational studies at Ozford. The Ozford English Language Centre programs provide students with language and study skills to maximise learning and personal development.

International students require English language skills at least equivalent to IELTS 5.5 or must enrol in an English language program (ELICOS) for a reasonable period (at least to an Advanced level of English competency) before starting the main course, or obtain 70% or above in the Ozford VET entrance test. Students continuing to experience English language difficulties whilst enrolled in Ozford will be offered further English language support.

Academic Entry Requirements

Level of Study	Academic Level
Certificate II	Satisfactory completion of the equivalent of Australian Year 10,11 or 12
Certificate III	Satisfactory completion of the equivalent of Australian Year 10,11 or 12
Certificate IV	Satisfactory completion of the equivalent of Australian Year 11 or 12*
Diploma	Satisfactory completion of the equivalent of Australian Year 12 or Cert IV.
Advanced Diploma	Satisfactory completion of the equivalent of Australian Year 12 or Diploma

* Subject to country Assessment Level

Campus Locations

La Trobe, Lonsdale and Swanston campuses are located in Melbourne CBD, which is accessible by many forms of public transport. They are all within walking distance to train stations, trams and bus stops.

Students will enjoy the convenience of shopping centres, cafes accommodation facilities within walking distance.

Ozford @ Lonsdale St: Level 2, 5 & 9 Lonsdale St. Melbourne VIC 3000

Ozford @ LaTrobe St: 42-46 La Trobe St. Melbourne VIC 3000

Ozford @ Swanston St: Level 2, 169 Swanston St. VIC 3000

General description of facilities, equipment, and learning and library resources available to students

La Trobe, Lonsdale and Swanston campuses are located in Melbourne CBD, which is accessible by many forms of public transport. They are all within walking distance to train stations, trams and bus stops. Students have access to excellent facilities including modern classrooms, featuring the latest fittings and furnishings, including resources such as TVs, DVD players, computers and data projectors.

We have 6 computer labs available for classes and for students to use in their free time. In addition we have 1 specialised IT lab for IT courses. We provide high speed internet connection and all students are given a computer account, email address and free downloads of up to 60MB per month.

There are computer labs at each campus with the latest software packages, including: Macromedia, MYOB, Adobe and Maya. Data projectors are installed in all computer labs and all classrooms are fitted with network data connections. Located at each campus are photocopiers that students and staff can access via individual swipe cards

Students Services Officers are located at 3 campuses.

Ozford's library located at the Lonsdale campus has a wide range of materials to suit our students' needs. We also provide a range of daily newspapers and a variety of magazines. In the Ozford library you will find a quiet study area for students, a careers section and endless resources for study. Available for loan are recreational reading material, magazines, DVD's and board games.

Ozford has its own training kitchens close to Central Melbourne. Our kitchens are all functioning commercial kitchens. At our new Cafe, "Ozford Junction Cafe," students are able to benefit from on-the-job training. The cafe offers students a brand new fitted out kitchen to use their theory and practical skills in a "real life" situation. The cafe offers an outdoor courtyard and large indoor seated area. Students will be able to gain the skills and knowledge required to work in the areas of hospitality.

Kitchen 1: 570 Lygon St. Carlton

Kitchen 2: Corner of Oakover Road & High Street, Preston

Kitchen 3: 622 Nicholson St. North Fitzroy

Course Aims

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook who specialises in patisserie and in a supervisory or team leading role in a patisserie or pastry kitchen. Work would be undertaken in various hospitality enterprises where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops.



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Individuals with this qualification are able to perform roles such as:

- preparing appetisers, salads, stocks, sauces and soups
- preparing vegetables, fruit, eggs and farinaceous dishes
- selecting, preparing and cooking poultry, seafood and meat
- preparing hot and cold desserts, pastries, cakes and yeast goods
- planning and preparing food for buffets.

Possible job title includes

Cook

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.

Course Content

CORE UNITS

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| • 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 |
| • 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 |
| • SITHCCC028A | Prepare, cook and serve food for menus |
| • 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 |
| • SITXFA001A | Implement food safety procedures |
| • SITXHRM001A | Coach others in job skills |
| • SITXOHS001A | Follow health, safety and security procedures |
| • SITXOHS002A | Follow workplace hygiene procedures |
| • HLTFA301B | Apply first aid |

ELECTIVE UNITS

- | | |
|---------------|----------------------------------|
| • SITXCCS002A | Provide quality customer service |
| • SITHCCC021A | Handle and serve cheese |
| • SITXCOM004A | Communicate on the telephone |

Course Structure:

To achieve a Certificate III in Hospitality (Commercial Cookery), 29 units must be completed:

- all 26 core units
- 3 elective units:
 - a minimum of 2 elective units must be selected from the electives listed below
 - the remaining unit may be selected from any endorsed Training Package
 - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.

Mode of Study

Face to Face

Assessment Methods

Work based, Classroom, Practical Training Kitchens

Assessment Methods used but not limited to: -

- Observation of ongoing activities in class and in a commercial kitchen
- Face to face delivery
- Short formal and informal tests
- Presentation of Portfolios
- Role plays
- Observation of group discussion

Course Outcome and Pathway

This course is designed for applicants who are employed as a kitchen hand and aiming to become a cook or chef. The course provides participants with the skills and training in the preparation of food within the culinary industry. It is a good idea if students studying commercial cookery have some industry experience or work part-time in the industry.

Course Duration

1 year

Intake

Term 1/2010 : 15 February 2010 ~ 18 April 2010

Term 2/2010 : 3 May 2010 ~ 4 July 2010

Term 3/2010 : 19 July 2010 ~ 19 September 2010

Term 4/2010 : 4 October 2010 ~ 5 December 2010



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Course Fees

AUD \$9,800* per annum including application and materials fees

** Subject to change*

