



SIT30921

CERTIFICATE III IN CATERING

Study With Axial Training To Get The
Skills and Succeed

Axial's SIT30921 Certificate III in Catering program is focused on the real world and relevant contexts that make the student highly skilled and be ready by meeting industry benchmarks. Progressing this course will give students the required skills for immediate use, encouraging them think diversely.

SIT30921 has been developed by catering industry specialists and endorsed by sector bodies across hospitality industry. Experience alone is no longer efficient; potential employers are looking for evidence of professional proficiency via a current formal qualification.

Study Mode	Workplace & Online
Duration of Course	Up to 36 Months
Total Units	20 [10 Core & 10 Elective]



Entry Requirements



Employment

This accredited qualification is delivered as an Australian Apprenticeship.

Accordingly, you will need employment as an Apprentice at a suitable employer with a nominated Supervisor who holds this qualification (or recognised equivalent).



Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



Career Outcomes

Cook
Commercial Cook
Banquet Cook
Café Cook
Bistro Cook





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Pathways To Further Study

Certificate III in Patisserie

Certificate III in Baking

Certificate IV in Commercial Cookery

Course Units

Core:

- SITXFSA005 Use hygienic practices for food safety
- SITXHRM007 Coach others in job skills
- SITXFSA006 Participate in safe food handling practices
- SITXWHS005 Participate in safe work practices
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHCCC034 Work effectively in a commercial kitchen
- SITHKOP009 Clean kitchen premises and equipment
- SITHCCC023 Use food preparation equipment
- SITXINV006 Receive, store and maintain stock
- SITHCCC024 Prepare and present simple dishes

Elective:

- SITHCCC029 Prepare stocks, sauces and soups
- SITHCCC028 Prepare appetisers and salads
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC035 Prepare poultry dishes
- SITHCCC042 Prepare food to meet special dietary requirements
- SITHKOP010 Plan and cost recipes
- BSBSUS211 Participate in sustainable work practices
- SITHFAB021 Provide responsible service of alcohol
- SITHFAB024 Prepare and serve non-alcoholic beverages
- SITHFAB025 Prepare and serve espresso coffee

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