



CRICOS: **093801G**

SERO | Hospitality

SIT30816

Certificate III in

Commercial Cookery

Restaurant Manager ✓	Gaming Manager ✓	Front Office Supervisor ✓
Food and Beverage Supervisor ✓	Sous Chef ✓	Boutique Hotel Owner ✓
Motel Manager ✓	Bar Supervisor ✓	So many opportunities ...

We see you succeeding. Imagine the possibilities. Working and getting paid in an exciting environment. Taking control of your time and money.

Your Certificate III training is “in venue” with pro trainers delivering real world experience. This is why our partners are constantly looking to Sero’s graduates to fill positions.

Take the first steps in making your dream a reality. Chat to Sero Institute today about their Certificate III in Commercial Cookery and find out how you can join their growing list of successful students.

- 📞 1800 206 010
- ✉ info@sero.edu.au
- 📍 seroinstitute
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- 📱 seroinstitute
- 🗣 seroinstitute17

SERO is with you every step of the way.



SERO Institute PTY Ltd RTO # 32303 CRICOS # 03528K

SIT30816

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Certificate III in Commercial Cookery

Course structure 21 Core / 4 Elective units | **Course Duration:** 61 Weeks

Core

- ✓ **BSBSUS201** Participate in environmentally sustainable work practices
- ✓ **BSBWOR203** Work effectively with others
- ✓ **SITHCCC001** Use food preparation equipment
- ✓ **SITHCCC005** Prepare dishes using basic methods of cookery
- ✓ **SITHCCC006** Prepare appetisers and salads
- ✓ **SITHCCC007** Prepare stocks, sauces and soups
- ✓ **SITHCCC008** Prepare vegetable, fruit, egg and farinaceous dishes
- ✓ **SITHCCC012** Prepare poultry dishes
- ✓ **SITHCCC013** Prepare seafood dishes
- ✓ **SITHCCC014** Prepare meat dishes
- ✓ **SITHCCC018** Prepare food to meet special dietary requirements
- ✓ **SITHCCC019** Produce cakes, pastries and breads
- ✓ **SITHCCC020** Work effectively as a cook
- ✓ **SITHKOP001** Clean kitchen premises and equipment

- ✓ **SITHKOP002** Plan and cost basic menus
- ✓ **SITHPAT006** Produce desserts
- ✓ **SITXFSA001** Use hygienic practices for food safety
- ✓ **SITXFSA002** Participate in safe food handling practices
- ✓ **SITXHRM001** Coach others in job skills
- ✓ **SITXINV002** Maintain the quality of perishable items
- ✓ **SITXWHS001** Participate in safe work practices

Elective

- ✓ **BSBCMM201** Communicate in the workplace
- ✓ **TLIE1005** Carry out basic workplace calculations
- ✓ **SITHIND002** Source and use information on the hospitality industry
- ✓ **SITXCCS006** Provide service to customers

Entry Requirements:

1. Age 16+
2. IELTS (General) 4.5 or equivalent English proficiency
3. Completed Year 10 high school, or equivalent

- 📍 **Main Campus** 6-8 Scarborough St, Southport QLD 4215
- 📍 **North Quay Campus** 205 North Quay, Brisbane QLD 4000
- 📍 **Mount Gravatt Campus** Level 2, Nexus Centre, 96 Mount Gravatt Capalaba Road, Upper Mount Gravatt QLD 4122
- 📍 **Perth Campus** Corner of Loftus St and Vincent St, Leederville WA 6007

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www.seroinstitute.com.au