

SIT30816 Certificate III in Commercial Cookery - 2021 Indicative Fees
Trade Skill Assessment Gap Training (TSAGT)

Course Details			Hours	Fees	
Unit Code		Unit Title	Approx. Total Hours	Cost per unit (Full Fee)	Cost per unit (Concession)
Hospitality Programs					
SIT30816		Certificate III in Commercial		\$1.60	\$0.64
BSBSUS201	C	Participate in environmentally sustainable work practices	20	\$32.00	\$12.80
BSBWOR203	C	Work effectively with others	15	\$24.00	\$9.60
SITHCCC001	C	Use food preparation equipment	25	\$40.00	\$16.00
SITHCCC005	C	Prepare dishes using basic methods of cookery	55	\$88.00	\$35.20
SITHCCC006	C	Prepare appetisers and salads	25	\$40.00	\$16.00
SITHCCC007	C	Prepare stocks, sauces and soups	35	\$56.00	\$22.40
SITHCCC008	C	Prepare vegetable, fruit, egg and farinaceous dishes	45	\$72.00	\$28.80
SITHCCC012	C	Prepare poultry dishes	30	\$48.00	\$19.20
SITHCCC013	C	Prepare seafood dishes	30	\$48.00	\$19.20
SITHCCC014	C	Prepare meat dishes	55	\$88.00	\$35.20
SITHCCC018	C	Prepare food to meet special dietary requirements	35	\$56.00	\$22.40
SITHCCC019	C	Produce cakes, pastries and breads	40	\$64.00	\$25.60
SITHCCC020	C	Work effectively as a cook	120	\$192.00	\$76.80
SITHKOP001	C	Clean kitchen premises and equipment	13	\$20.80	\$8.32
SITHKOP002	C	Plan and cost basic menus	30	\$48.00	\$19.20
SITHPAT006	C	Produce desserts	100	\$160.00	\$64.00
SITXFSA001	C	Use hygienic practices for food safety	25	\$40.00	\$16.00
SITXFSA002	C	Participate in safe food handling practices	40	\$64.00	\$25.60
SITXHRM001	C	Coach others in job skills	20	\$32.00	\$12.80
SITXINV002	C	Maintain the quality of perishable items	10	\$16.00	\$6.40
SITXWHS001	C	Participate in safe work practices	12	\$19.20	\$7.68
Elective Units					
SITHCCC003	E	Prepare and present sandwiches	6	\$9.60	\$3.84
SITHCCC017	E	Handle and serve cheese	5	\$8.00	\$3.20
SITHCCC011	E	Use cookery skills effectively	60	\$96.00	\$38.40
SITXINV003	E	Purchase goods	30	\$48.00	\$19.20
Totals			881	\$1,409.60	\$563.84