

Course Matrix: SIT30807 Certificate III in Hospitality (Commercial Cookery)			
Units of Competency			
	Unit Code	Unit Title	Core
1	SITHCCC001A	Organise and prepare food	Core
2	SITHCCC002A	Present food	Core
3	SITHCCC003A	Receive and store kitchen supplies	Core
4	SITHCCC004A	Clean and maintain kitchen premises	Core
5	SITHCCC005A	Use basic methods of cookery	Core
6	SITHCCC006A	Prepare appetisers and salads	Core
7	SITHCCC008A	Prepare stocks, sauces and soups	Core
8	SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	Core
9	SITHCCC010A	Select, prepare and cook poultry	Core
10	SITHCCC011A	Select, prepare and cook seafood	Core
11	SITHCCC012A	Select, prepare and cook meat	Core
12	SITHCCC013A	Prepare hot and cold desserts	Core
13	SITHCCC014A	Prepare pastries, cakes and yeast goods	Core
14	SITHCCC016A	Develop cost effective menus	Core
15	SITHCCC027A	Prepare, cook and serve food for food service	Core
16	SITHCCC028A	Prepare, cook and serve food for menus	Core
17	SITHCCC029A	Prepare foods according to dietary and cultural needs	Core
18	SITHIND001A	Develop and update hospitality industry knowledge	Core
19	SITXCOM001A	Work with colleagues and customers	Core
20	SITXCOM002A	Work in a socially diverse environment	Core
21	SITXCOM003A	Deal with conflict situations	Core
22	SITXFSA001A	Implement food safety procedures	Core
23	SITXHRM001A	Coach others in job skills	Core
24	SITXOHS001A	Follow health, safety and security procedures	Core
25	SITXOHS002A	Follow workplace hygiene procedures	Core
26	HLTFA301B	Apply first aid	Core
	Unit Code	Unit Title	Core
1	SITHCCC018A	Prepare pates and terrines	Electives
2	SITHCCC021A	Handle and serve cheese	Electives
3	SITHPAT009A	Prepare desserts to meet special dietary requirements	Electives

If you wish to study other elective units please contact the Director of Vocational Studies by email on arvind@ait.vic.edu.au

This course also has a Work Based Training (WBT) component of 130 hours. The units of competence that are part of the WBT are listed below:

- SITHCCC027A Prepare, cook and serve food for food service
- SITHCCC028A Prepare, cook and serve food for menus.

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IHMA theory training is conducted face to face in a classroom setting. Theory training utilises a range of classroom activities, multimedia material, workbooks, text books and activities that require internet research and other methods of collecting information and recording/making observations. Assessments may be paper based, make use of multimedia and/or Information Technology. A range of assessment methods are used such as assignments, class activities and written tests/assessments.

IHMA practical training is conducted face to face in commercial training kitchens. IHMA kitchens are designed specifically to simulate a commercial food business but allow for safety and to operate as a training environment. Students take advantage of demonstrations and tastings prior to attempting to create a meal themselves. Students are provided with guidance and can practice their skills in a range of ways while learning a range of culinary arts. Assessments are menu based and require the student to produce commercially saleable food items and dishes. Put simply, student practical outcomes are assessed on wastage, ingredient suitability, colour, appearance, balance, taste, smell, and portion size.

This course runs for 54 weeks and is delivered in our training facilities located in Richmond. The Richmond facility caters for both theory and practical training.

If you or a friend/member of your family would like to visit any of our practical or theory training facilities, a visit can be arranged by contacting the Director of Vocational Studies by email on arvind@ait.vic.edu.au. Please see the 'Contact Us' page of this web site for the physical address of all IHMA training facilities.