



SIT30821 Certificate III in Commercial Cookery

About APTC

The Australia Pacific Training Coalition (APTC) is an innovative development program funded by the Australian Government. APTC has been providing vocational training in the Pacific since 2007 with campuses in Fiji, PNG, Samoa, Solomon Islands, and Vanuatu. APTC employs qualified and experienced trainers and tutors to deliver a wide range of technical and vocational courses aimed at skilling Pacific Islanders for a variety of vocational occupations.

Course Overview:

SIT30821 Certificate III in Commercial Cookery reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgment, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities.

Completion of this qualification contributes to recognition as a trade cook.

Career Opportunities

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

Course Delivery

Location: PNG, Samoa

Duration: Course duration is 22 weeks full time including a 1 week mid semester break and three weeks (120 hours) vocational placement. Students will attend classes for a minimum of 5 days per week. Additional out-of-hours study time will be required.

Delivery Mode: Face-to-face and work placement. Training will be delivered in English and incorporates language, literacy, and numeracy (LLN) support.

Any work placement arrangements: As part of this qualification, you are required to cook and serve menu items for a minimum of 48 complete service

periods in a commercial kitchen. This will be organised by APTC, and these hours are to be completed within our live training restaurant and the hospitality industry. This is an opportunity for students to practise the skills and knowledge learned in a supported environment. You may be required to work a combination of morning, lunch afternoon, and dinner shifts to complete these vocational placement shifts.

Completing placement is compulsory, and you will be expected to manage family and work commitments to complete your shifts.

Out-of-hours study:

Additional out-of-hours study time will be required.

Student Support and Services:

Student support and services provided such as LLN support, and work skills facilitation program.

Course Fees:

The course fee is **PGK 6,500 & WST 3,000**.

The Australian Government subsidises the cost of the course including materials and consumables.

Course fees are subject to change without prior notification.

For current fees visit: <https://www.aptc.edu.au/courses/course-fees>

Resources Required:

Provided by APTC. The fee includes learning resources, stationery, and Personal Protective equipment, uniform.



Entry Requirements

- Be 18 years of age or older (note that the PALM Scheme requires candidates to be over 21 years of age for employment purposes in Australia)
- Citizen of a Pacific Island Forum country
- Have significant prior industry experience (more than one year) in the area in which they wish to train.
- Complete the Literacy and Numeracy Assessment and Vocational Knowledge Assessment

Applicants may apply for recognition of prior learning. For further information visit:
<https://www.aptc.edu.au/students/recognition-of-prior-learning>.

*Courses offered, course dates and fees may vary depending upon student and industry demand.

Course Content

The SIT30821 Certificate III in Commercial Cookery will cover the following units of competency

Unit code	Unit title	Unit code	Unit title
SITXWHS005	Participate in safe work practices	SITHCCC043	Work effectively as a cook
SITXFSA005	Use hygienic practices for food safety	SITHCCC025	Prepare and present sandwiches
SITHCCC027	Prepare dishes using basic methods of cookery	SITHCCC028	Prepare appetisers and salads
BSBSUS211	Participate in sustainable work practices	SITHCCC029	Prepare stocks, sauces and soups
SITHKOP009	Clean kitchen premises and equipment	SITHCCC035	Prepare poultry dishes
SITXINV006	Receive, store and maintain stock	SITHCCC036	Prepare meat dishes
SITHCCC026	Package prepared foodstuffs	SITHCCC037	Prepare seafood dishes
SITHCCC031	Prepare vegetarian and vegan dishes	SITHCCC041	Produce cakes, pastries and breads
SITHCCC023	Use food preparation equipment	SITHPAT016	Produce desserts
SITXFSA006	Participate in safe food handling practices	SITHCCC040	Prepare and serve cheese
SITHCCC042	Prepare food to meet special dietary requirements	SITHCCC044	Prepare specialised food items
SITHKOP010	Plan and cost recipes	SITXHRM007	Coach others in job skills
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes		

Application Process

Apply by completing the online application form

www.aptc.edu.au/courses/applying-for-a-course

You will need a valid email address to register an account. For other application options you can download, complete and submit the application forms to APTC through:

Email: enquiries@aptc.edu.au

Post: APTC Regional Head Office, PO Box 14319, Suva, Fiji

Person: Deliver to your local APTC Office.

For Enquiries Please Contact:

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