

SIT30921 Certificate III in Catering - 2025 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					
SIT30921		Certificate III in Catering		\$1.60	\$0.64
Core Units					
SITHCCC023*	C	Use food preparation equipment	25	\$40.00	\$16.00
SITHCCC024*	C	Prepare and present simple dishes	25	\$40.00	\$16.00
SITHCCC027*	C	Prepare dishes using basic methods of cookery	55	\$88.00	\$35.20
SITHCCC034*	C	Work effectively in a commercial kitchen	60	\$96.00	\$38.40
SITHKOP009*	C	Clean kitchen premises and equipment	13	\$20.80	\$8.32
SITXFSA005	C	Use hygienic practices for food safety	25	\$40.00	\$16.00
SITXFSA006	C	Participate in safe food handling practices	40	\$64.00	\$25.60
SITXHRM007	C	Coach others in job skills	20	\$32.00	\$12.80
SITXINV006*	C	Receive, store and maintain stock	20	\$32.00	\$12.80
SITXWHS005	C	Participate in safe work practices	12	\$19.20	\$7.68
Elective Units					
BSBSUS211	E	Participate in sustainable work practices	20	\$32.00	\$12.80
SITHCCC026*	E	Package prepared foodstuffs	20	\$32.00	\$12.80
SITHCCC028*	E	Prepare appetisers and salads	25	\$40.00	\$16.00
SITHCCC031*	E	Prepare vegetarian and vegan dishes	40	\$64.00	\$25.60
SITHCCC038*	E	Produce and serve food for buffets	25	\$40.00	\$16.00
SITHCCC040*	E	Prepare and serve cheese	20	\$32.00	\$12.80
SITHCCC042*	E	Prepare food to meet special dietary requirements	75	\$120.00	\$48.00
SITHFAB036	E	Provide advice on food	40	\$64.00	\$25.60
SITXCCS014	E	Provide service to customers	25	\$40.00	\$16.00
SITXWHS006	E	Identify hazards, assess and control safety risks	30	\$48.00	\$19.20
Totals			•926	\$984.00	\$393.60