

SIT30821 Certificate III in Commercial Cookery - 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					
SIT30821		Certificate III in Commercial Cookery		\$1.60	\$0.64
SITHCCC023*	C	Use food preparation equipment	25	\$40.00	\$16.00
SITHCCC027*	C	Prepare dishes using basic methods of cookery	55	\$88.00	\$35.20
SITHCCC028*	C	Prepare appetisers and salads	25	\$40.00	\$16.00
SITHCCC029*	C	Prepare stocks, sauces and soups	35	\$56.00	\$22.40
SITHCCC030*	C	Prepare vegetable, fruit, eggs and farinaceous dishes	50	\$80.00	\$32.00
SITHCCC031*	C	Prepare vegetarian and vegan dishes	40	\$64.00	\$25.60
SITHCCC035*	C	Prepare poultry dishes	35	\$56.00	\$22.40
SITHCCC036*	C	Prepare meat dishes	55	\$88.00	\$35.20
SITHCCC037*	C	Prepare seafood dishes	35	\$56.00	\$22.40
SITHCCC041*	C	Produce cakes, pastries and breads	40	\$64.00	\$25.60
SITHCCC042*	C	Prepare food to meet special dietary requirements	75	\$120.00	\$48.00
SITHCCC043*	C	Work effectively as a cook	100	\$160.00	\$64.00
SITHKOP009*	C	Clean kitchen premises and equipment	13	\$20.80	\$8.32
SITHKOP010	C	Plan and cost recipes	40	\$64.00	\$25.60
SITHPAT016*	C	Produce desserts	100	\$160.00	\$64.00
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					
SITHCCC025*	E	Prepare and present sandwiches	6	\$9.60	\$3.84
SITHCCC026*	E	Package prepared foodstuffs	20	\$32.00	\$12.80
SITHCCC040*	E	Prepare and serve cheese	20	\$32.00	\$12.80
SITXCOM007	E	Show social and cultural sensitivity	20	\$32.00	\$12.80
BSBSUS211	E	Participate in sustainable work practices	20	\$32.00	\$12.80
Totals			926	\$1,481.60	\$592.64