



Certificate III in Hospitality (Catering Operations) National Code SIT31007



Duration	2 year nominal	Traineeship	New Entrant and Existing Worker
Who should attend	Those who wish to start a career in commercial cookery at trade level within the tourism, events and hospitality industry		
Course aims	<p>This qualification provides the skills and knowledge for an individual to be competent in a range of skilled catering operations with the need to apply discretion and judgement. Work would be undertaken in various catering settings such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens and mobile catering businesses of varying size. Individuals may have some responsibility for others and provide technical advice and support to a team. The qualification is suitable for an Australian apprenticeship pathway.</p> <p>Job roles</p> <p>Individuals with this qualification are able to perform roles such as:</p> <ul style="list-style-type: none"> • basic cooking • applying cook–chill and cook–freeze production processes • preparing menus and foods according to dietary and cultural needs • packaging, transporting and storing food in a safe and hygienic manner • serving food and beverage to customers. <p>Possible job titles include:</p> <ul style="list-style-type: none"> • cook • leading hand or food service assistant. 		
Qualification Rules	<p>Prerequisite requirements</p> <p>There are no prerequisites for entry to this qualification.</p> <p>To achieve a Certificate III in Hospitality (Catering Operations), 25 units must be completed:</p> <p>all 20 core units 5 elective units:</p> <ul style="list-style-type: none"> - a minimum of 2 elective units must be selected from the electives listed - the remaining 3 units may be selected from any endorsed Training Package - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification. <p>In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.</p>		
Learning Outcomes	<p>The worker will normally be engaged in a workplace in which they:</p> <ul style="list-style-type: none"> - <i>demonstrate some relevant theoretical knowledge</i> - <i>apply a range of well-developed skills</i> - <i>apply known solutions to a variety of predictable problems</i> - <i>perform processes that require a range of well-developed skills where some discretion and judgement is required</i> - <i>interpret available information, using discretion and judgement</i> - <i>take responsibility for own outputs in work and learning</i> - <i>take limited responsibility for the output of others.</i> 		

Assessment outcomes will be gathered using	<ul style="list-style-type: none"> • Demonstration • Theory Assessment • Role Plays & Scenarios • Completion of activities during the delivery 		
Documents issued on successful completion	Certificate III in Hospitality (Catering Operations) SIT31007		
Price per person	POA	Course Fees	POA