

Get Free Sit30813 Certificate Iii  
In Commercial Cookery

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### **SIT30816 Certificate III in Commercial Cookery – Frontier ...**

Certificate III in Commercial Cookery

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(International) National Code: SIT30816  
CRICOS Code: 093952D Duration: 52  
weeks (including 12 weeks holidays)  
Contact Hours: 20 hrs per week Work  
Based Training: 48 service periods Tuition  
Fee: \$11,500 Materials Fee: \$950  
Administration Fee: \$200 a

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### **(SIT30816) Certificate III in Commercial Cookery - GETI**

Individuals may enter SIT30813  
Certificate III in Commercial Cookery  
with limited or no vocational experience  
and without a lower level qualification.  
Pathways from the qualification After  
achieving SIT30813 Certificate III in

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Commercial Cookery, individuals could progress to SIT40413 Certificate IV in Commercial Cookery, SIT40613 Certificate IV in Catering Operations or SIT40713 Certificate ...

### **SIT30813 Certificate III in Commercial Cookery**

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To attain SIT30816 Certificate III in Commercial Cookery 25 units must be achieved: 21 core units; and; 4 elective units \* Denotes the unit prescribed for work placement purpose. The allocated hours cover a minimum of 48 complete food service periods: 20 hours per week over 10 weeks in an approved workplace.

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## **Diplôme de Cuisine (SIT30816 Certificate III in Commercial ...**

1. A person who has satisfactorily completed an apprenticeship in the apprentice's calling in Australia, and is the holder of a completion certificate issued under an Act, or 2. A person who holds a

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certificate of recognition issued under an Australian Act, certifying the person has the necessary skills and knowledge in the calling, or 3.

**training.gov.au - SIT30813 - Certificate III in Commercial ...**

Supersedes SIT30813 - Certificate III in

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Commercial Cookery • Not equivalent •  
First aid unit moved from core to  
electives. • Non-equivalence based on  
removal of first aid unit from core.

02/Mar/2016

**SIT30816 Certificate III in Commercial  
Cookery – ALTEC College**

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CERTIFICATE III IN COMMERCIAL  
COOKERY SIT30813 ©2014 Aurora  
Training Institute Version1\_180213 Show  
social and cultural sensitivity  
SITXCOM201 Receive and store stock  
SITXINV201 \* These units have  
prerequisite requirements. AUSTRALIAN  
APPRENTICESHIPS AND

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TRAINEESHIPS

## **SIT30813 - Certificate III in Commercial Cookery**

Study our SIT30816 Certificate III in  
Commercial Cookery at Statewide  
Business Training. Studying Commercial  
Cookery will result in you gaining the

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confidence to exceed in your Hospitality role. This qualification reflects the role of commercial cooks who use a wide range of cookery skills and sound knowledge of kitchen operations to prepare food and menu items.

**Certificate III in Commercial Cookery -**

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## Get Free Sit30813 Certificate Iii In Commercial Cookery

### **SIT30816 - MySkills**

The nationally accredited Certificate III in Commercial Cookery is your recipe for success to start your career as a cook in the booming foodie industry. Get set to unleash your creativity and produce delicious dishes while learning how to operate in a busy kitchen. ## LEARN

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NEW SKILLS Through work placement and theoretical course work, you will learn to: - Prepare a range of dishes that hero ...

### **SIT30816- Certificate III in Commercial Cookery – Le ...**

To apply for a Diplôme de Cuisine  
(SIT30816 Certificate III in Commercial

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Cookery) applicants must complete the application process, providing certified academic transcripts and other relevant documentation. Holiday breaks are scheduled for a period of time starting at the conclusion of each Term.

**SIT30813 Certificate III in Commercial**

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## **Cookery ...**

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## **Certificate III in Commercial Cookery Melbourne Australia ...**

Certificate III in Commercial Cookery is in the Food, Hospitality and Personal Services Field of Education. For more information about this kind of career, you

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can explore Tourism, Travel and  
Hospitality. Stream ... Supersedes:  
SIT30813 Certificate III in Commercial  
Cookery

### **Study Certificate III in Commercial Cookery Course in ...**

Course Description. Available at:

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Melbourne Campus Note: This course supersedes SIT30813 – Certificate III in Commercial Cookery This course requires 190 hrs of work placement, please refer to the Work Placement Tab under Fee / Other Entry Requirements / Application.

**SIT30816 Certificate III in Commercial**

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## **Cookery – Keystone ...**

SIT30816 Certificate III in Commercial  
Cookery Teacher seroinstitute Categories  
Commercial Cookery, International Free  
Take this course # Overview Units  
Instructor If you want to be the next Chef  
of the year, this qualification will teach  
you the skills, techniques and ...

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(SIT30816) Certificate III in Commercial  
Cookery (SIT30816) Certificate III in  
Commercial Cookery. Ask a Question .  
Apply Now . Course Overview. This  
qualification provides the skills and

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knowledge for an individual to be competent as a qualified cook.

### **Certificate III in Commercial Cookery - SIT30816 - TAFE NSW**

Details of the AQTF qualification,  
SIT30813: Certificate III in Commercial  
Cookery This qualification reflects the

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role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members. This ...

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## **CERTIFICATE III IN COMMERCIAL COOKERY SIT30813**

Students entering SIT30816 Certificate III  
In Commercial Cookery must meet the  
following academic and English entry  
requirements: Academic. A candidate  
must be a minimum age of 18 year &

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above AND; Completed the equivalent of Australian Year 11/12 or Certificate II or higher; English requirements

### **SIT30816 Certificate III in Commercial Cookery | TAFE**

SIT30813 Certificate III in Commercial Cookery They use discretion and

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judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

**SIT30816 Certificate III in Commercial  
Cookery - SERO ...**

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Pathways from the qualification After

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## **Cookery**

SIT30816 Certificate III in Commercial  
Cookery. Listen. Call Now Email Now  
How to Apply. Intake Campus Attendance  
Duration Apprenticeship Traineeship.  
2020 Ongoing Geelong City Campus  
Classroom Day Full-time: 3 yrs . 2021  
February Geelong City Campus

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Classroom Day Full-time: 12 months .

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