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After achieving SIT30813 Certificate III in
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progress to SIT40413 Certificate IV in
Commercial Cookery, SIT40613
Certificate IV in Catering Operations or

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~~training.gov.au SIT30813 Certificate III
in Commercial ...~~

The Certificate III in Commercial Cookery introduces you to planning, preparing, cooking and presenting a wide variety of food styles. Embrace this rewarding

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Cookery and use it as an outlet for personal touches and creativity through the use of food. How does your artwork look on a plate?

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

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Flyer / Doc SIT30813 Certificate III in
Commercial Cookery V2.6 / 04/16/ Page 1
of 9 Course Description This course is
designed to provide participants with the
skills, knowledge and attitudes to meet the
demands of the culinary industry. In short
this course will provide students with:
Training and skills development in

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~~SIT30813 Certificate III in Commercial
Cookery~~

SIT30813 Certificate III in Commercial
Cookery This qualification reflects the role
of commercial cooks who use a wide
range of cookery skills. They use

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discretion and judgement and have a sound knowledge of kitchen operations.

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Cookery~~

SIT30816 Certificate III in Commercial
Cookery Modification History Not
applicable. Qualification Description This

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Cookery reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items.

~~SIT30816 Certificate III in Commercial
Cookery~~

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~~Supersedes~~ SIT30813 - Certificate III in
Commercial Cookery ☐ Not equivalent ☐
First aid unit moved from core to
electives. ☐ Non-equivalence based on
removal of first aid unit from core.

~~training.gov.au SIT30816 Certificate III
in Commercial ...~~

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Cookery. Listen. Call Now Email Now
How to Apply. Intake Campus Attendance
Duration Apprenticeship Traineeship.
2020 Ongoing Geelong City Campus
Class Day Full-time: 3 yrs . 2021 February
Geelong City Campus Class Day Full-
time: 12 months .

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~~SIT30816 Certificate III in Commercial
Cookery | TAFE~~

Is superseded by and equivalent to
SIT30813 - Certificate III in Commercial
Cookery: The SIT07 Tourism, Hospitality
and Events Training Package and its
component qualifications and units of

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~~Cookery~~ were superseded by the release of the replacement SIT12 Tourism, Travel and Hospitality Training Package Version 1 on 18 January 2013.

17/Jan/2013

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in ...~~

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Study SIT30813 Certificate III in Commercial Cookery at Statewide Business Training. We'll give you the tools to excel in your Hospitality career.

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Students entering SIT30816 Certificate III

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In Commercial Cookery must meet the following academic and English entry requirements: Academic. A candidate must be a minimum age of 18 year & above AND; Completed the equivalent of Australian Year 11/12 or Certificate II or higher; English requirements

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~~SIT30816 Certificate III in Commercial
Cookery - Frontier ...~~

South West TAFE Certificate III in
Commercial Cookery. This qualification
provides a pathway to work as a
commercial cook in restaurants, hotels,
cafes etc.

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~~Cookery
SIT30816 | SWTAFE~~

Certificate III in Commercial Cookery
(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

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Fee: \$11,500 Materials Fee: \$950

Administration Fee: \$200 a

~~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

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~~Cookery~~ information about this kind of career, you can explore Tourism, Travel and Hospitality.

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SIT30816—MySkills~~

SIT30813 Certificate III in Commercial
Cookery CRICOS Code 081309G Course

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Outcomes This qualification reflects the role of commercial cooks who use a wide range of cookery skills. Graduates are equipped to work in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes,

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~~Evolution Hospitality Institute~~

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

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the conclusion of each Term.

~~Diplôme de Cuisine (SIT30816 Certificate
III in Commercial ...~~

Note: This course supersedes SIT30813 □
Certificate III in Commercial Cookery

This course requires 190 hrs of work
placement, please refer to the Work

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Placement Tab under Fee / Other Entry
Requirements / Application.

~~SIT30816 Certificate III in Commercial
Cookery~~ □ ~~ALTEC College~~

This qualification of Certificate III in
Commercial Cookery reflects the role of
commercial cooks who use a wide range

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of cookery skills. They use discretion and judgment 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.

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Cookery
All the fresh ingredients you need for a successful career in Commercial Cookery. Now in a brand new 2 book split edition - Professional Chef 2e is available as: Kitchen Operations (Volume 1) covering core units from SIT20312 Certificate II in Kitchen Operations qualification Commercial Cookery

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(Volume 2) covering core units from
SIT30813 Certificate III in Commercial
Cookery qualification Professional Chef 2e
is the ultimate guide for aspiring chefs
looking to excel in their studies and
progress towards a rewarding and
stimulating career. It clearly explains the
skills, techniques and theory need.

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All the fresh ingredients you need for a successful career in Commercial Cookery. Combining theory and practice in one easy-to-use book, Professional Chef covers the 25 core competencies in the new SIT07 Training Package. Professional Chef is the ultimate guide for aspiring chefs looking

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Cookery to excel in their studies and progress towards a rewarding and stimulating career. It clearly explains the skills, techniques and theory you need to excel in your studies, succeed in the kitchen and compete for some of the finest jobs in the catering industry.

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The second edition of Vocational Training and Assessment addresses all of the requirements for successful completion of the Certificate IV in Training and Assessment. With each chapter aligned to the training package competencies, all core units and a range of popular electives are covered. **KEY FEATURES:** □ Content

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is clearly mapped to units of the training package □ Assessment tasks are mapped to elements and performance criteria □ Case studies □ Instructor resources □ Blended learning or digital-only options available

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Acclaimed food stylist Denise Vivaldo shares the tips and secrets of the trade with cooks who want to become master stylists. It takes a steady hand to arrange the

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Cookery chocolate curls and drizzle the caramel sauce in elaborate designs on top of that sumptuous tiered cake. Whether for food blogs, television, books, magazines, movies, menus, or advertising, food stylists and photographers learn to slice, plate, tweak, and arrange so the dish becomes less a bit a food and more the

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Cookery work of an artisan. Learn how to create ice cream that doesn't melt under the hot camera lights, build stacks of lighter-than-air pancakes, grill a thick steak to perfection with a charcoal starter and more.

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