

Course Outline:

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Completion of this qualification contributes to recognition as a trade cook.

This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

Educational pathway:

On successful completion of this qualification participants may progress into further studies such as: **SIT40521 Certificate IV in Kitchen Management**

Exit Pathway:

Participants obtaining a competency in all units in the course would be awarded with a full qualification SIT30821 – Certificate III in Commercial Cookery, this would include a Certificate and a Record of Result.

Participants who leave the course in the middle or not obtaining competencies for all units would receive a Statement of Attainment, indicating the actual number of units they have achieved competency.

Employment Pathway:

On successful completion of this qualification participants may find employment in Hospitality Industry as a:

- Commercial Cook
- Kitchen supervisor

*It is not, however, intended to indicate that an individual will gain immediate employment on completion of this qualification.

Entry Requirements:**Age requirement:**

Students must be of 18 years of age to apply

Academic requirements:

Satisfactory completion of the equivalent of Australian Year 11 or higher

Physical Requirements:

Must be physically able to work in the automotive industry, including safely lifting, carrying, and handling heavy equipment and parts (such as removing and installing engine electrical components).

English Proficiency Requirements:

To enrol in the course at Innovative Institute, applicant must meet one of the following English language proficiency standards equivalent to an IELTS (General or Academic Overall) 6.0 with no individual band score less than 5.0.

IELTS (Academic or General) Overall	PTE Academic	TOEFL iBT	Cambridge English (CAE/C1 Advanced)	ELICOS (General English)
6.0 (No band less than 5.0)	50	64	169	N/A
5.5	42	46	Not accepted	10 weeks
5.0	36	35	Not accepted	20 weeks

Note:

- Results older than two years are not acceptable (for offshore applicants).
- For Level 1 countries students, they successfully complete Language, Literacy, Numeracy, and Digital skills (LLND) Test administered by Innovative Institute of Australia

Course Duration:

Total duration of the qualification is 46 weeks excluding 6 weeks of term breaks or 920Hrs (465 hrs of training and 455 hrs of supervised assessment activities).

Participants are also required to complete a minimum of 48 food service periods of 4 hours each in a commercial kitchen to meet the qualification requirements.

Assessment Methods:

Assessment methods used for this qualification will provide a range of ways for individuals to demonstrate that they have met the required outcomes including:

- Written Questions and Answers
- Projects
- Role-play
- Simulations
- Observations

At the beginning of each unit, trainers will outline the assessment tasks that must be completed.

Course Structure:

Participants need to complete twenty-five (25) units of competencies, within the SIT training package at Certificate III level.

This qualification has:

*** Core Units = 20**

*** Elective units = 5**

Unit Code	Unit Name
Core	
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXWHS005	Participate in safe work practices
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetizers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC040	Prepare and serve cheese
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP009	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
Elective	
BSBSUS211	Participate in sustainable work practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock
SITXINV007	Purchase goods
SITHCCC026	Package prepared foodstuffs
SITHCCC039	Produce pates and terrines
SITHCCC041	Produce cakes, pastries and breads
SITHPAT016	Produce desserts

RPL/ Credit Transfer:

At Innovative Institute of Australia, we are committed to recognising the value of your prior learning and qualifications. We offer:

- **Recognition of Prior Learning (RPL):** A formal assessment process that evaluates your existing skills and experience-gained through work, training, or life-to determine if you meet the requirements of specific course units.
- **Credit Transfer:** A process that grants recognition for equivalent units previously completed at other registered training organisations, without the need for reassessment. Students who have completed corresponding units of competency and/or units contained within the packaging rules can apply for Credit Transfer.

These processes are conducted in line with the Standards for RTOs 2025, specifically Standard 1.6 and 1.7, and are available to all eligible students.

If you wish to apply for RPL or Credit Transfer, please notify the Institute at the time of enrolment. For detailed procedures and eligibility criteria, please refer to the Student Handbook, which outlines our policies on RPL and Credit Transfer. We ensure a transparent, supportive, and efficient pathway to help you achieve your goals sooner.

Delivery Location:

The Institute's main campus is very closely located to the heart of beautiful suburb Oakleigh and its magnificent retail, cultural, dining and business districts.:

1A Palmerston Grove Oakleigh VIC 3166

with significant public transport access for surrounding areas. Palmerston Grove is a busy street and has many small businesses and café's around. This location very close to Oakleigh Central and 450 meters from Oakleigh Metro station.

Simulated Kitchen:

8 Prowse Street, Brunswick, VIC 3056

Conveniently located near Anstey Train Station & walking distance to Sydney Rd. Within 6.8km To Melbourne CBD.

Fees Information:

Admission Fees: (Non-refundable): \$250

Material Fees: (Not limited to books etc): \$2250

Tuition Fees: \$12,500

Total Course fees: \$15,000

Unless otherwise specified, Total course fees include all the training and assessment as well as required resources and textbooks for participants to achieve the qualification or course in which they are enrolling.

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