Become a skilled caterer

The SIT30916 Certificate III in Catering Operations is a nationally recognised accredited qualification providing the skills and knowledge for an individual to be competent in a range of skilled catering operations such as hospitals and aged care facilities, sporting and entertainment venues, cook chill production kitchens and mobile catering businesses.

This qualification is suitable for an Australian apprenticeship pathway to foster a prospective career.

Practical Skills

Students will gain or improve essential work skills in food preparation, basic cooking, organising and planning, communication, food safety, OHS and customer service through trainer led learning and activities while they practice and reinforce their skills in the workplace.

Employment Outcomes

- Cook
- Food Service assistant

<table>
<thead>
<tr>
<th>Delivery Mode</th>
<th>Location</th>
<th>Study Mode</th>
<th>Start Date</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td>Workplace Delivery</td>
<td>TAS</td>
<td>Full time, Part time</td>
<td>Contact us</td>
<td>24 months</td>
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</table>

MEGT (Australia) Ltd trading as MEGT Institute ABN 85 006 266 280
Information accurate as at Wednesday, February 15, 2017
### Recognition of Prior Learning (RPL)

Recognition of Prior Learning (RPL) is a process where a student may be granted credit or partial credit towards a qualification in recognition of skills and knowledge gained through work experience, life experience and/or formal training.

### Entry requirements

No minimum education entry requirements. Students must complete a study skills assessment for basic literacy and numeracy. MEGT Institute require students enrolling in this workplace-based course to be employed in a hospitality environment performing a range of duties and are supervised and supported in the workplace.

### Training and assessment methods

Students receive access to engaging, interactive course content and coaching and mentoring by a qualified MEGT Institute facilitator. A combination of assessment tasks including skills demonstration, written reports, question and discussions and work samples will be utilised for assessment. We also value the role of the workplace in the assessment process and ask supervisors to provide feedback on the students' abilities via an easy to complete third party report.

### Fees and funding

For the latest information on our course fees please visit our website megtinstitute.edu.au/fees. There are different types of Government funding available to assist you when you are studying. These vary from state to state. Eligibility criteria apply.

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**Unit code | Units of competency**

### Core

- **BSBSUS201** Participate in Environmentally Sustainable Work Practices
- **BSBWOR203** Work Effectively with Others
- **SITHCCC002** Prepare and present simple dishes
- **SITXCOM002** Show social and cultural sensitivity
- **SITHKOP001** Use food preparation equipment
- **SITXCOM002** Use hygienic practices for food safety
- **SITHKOP002** Clean kitchen premises and equipment
- **SITXCOM002** Participate in safe food handling practices
- **SITXINV002** Participate in safe food handling practices

### Elective

- **SITHCCC011** Use cookery skills effectively
- **SITHCCC003** Prepare and present sandwiches
- **SITHCCC006** Prepare appetisers and salads
- **SITHHDR007** Prepare stocks, sauces and soups
- **SITHCCC008** Prepare vegetable, fruit, egg and farinaceous dishes
- **SITHCCC012** Prepare poultry dishes
- **SITHCCC014** Prepare meat dishes
- **SITHCCC038** Prepare food to meet special dietary requirements
- **SITHKOP003** Produce cakes, pastries and breads
- **SITHKOP006** Produce desserts
- **SITHKOP002** Plan and cost basic menus
- **SITHKOP002** Maintain the quality of perishable supplies
- **SITXWHS001** Participate in safe work practices