Hospitality
Certificate III in Commercial Cookery
Course code: SIT30816

Become a qualified cook

The SIT30816 Certificate III in Commercial Cookery is a nationally recognised accredited qualification that ensures the skills and knowledge for an individual to be a qualified cook. Our expert trainers will provide you with the abilities to be competent as a qualified cook in various hospitality environments.

The SIT30816 Certificate III in Commercial Cookery is suitable for an Australian Apprenticeship pathway to foster a prospective career.

Practical Skills
Students will gain or improve essential work skills in customer service, food preparation, organising and planning, communication, multitasking, and hospitality, which they practise and reinforce while performing a range of professional tasks in the workplace.

Employment Outcomes
* Cook

<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</td>
<td>TAS</td>
<td>Full time, Part time</td>
<td>Contact us</td>
<td>48 months</td>
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</table>

Contact us

13 6963
megtinstitute.edu.au

National Provider Code 3945
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 meg tinstitute.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.