

ABOUT APTC

The Australia-Pacific Technical College (APTC) is an innovative development program funded by the Australian Government. APTC has been providing vocational training in the Pacific since 2007 with campuses in Fiji, PNG, Samoa, Solomon Islands and Vanuatu. APTC employs qualified and experienced trainers and tutors to deliver a wide range of technical and vocational courses aimed at skilling Pacific Islanders for a variety of vocational occupations.

APPLICATION PROCESS

Application forms can be downloaded from the APTC website: www.aptc.edu.au. Go to 'COURSES' then 'Applying for a course' or contact your local APTC Office in person or via email.

Submit completed application forms to APTC through:

Email: enquiries@aptc.edu.au

Post: APTC Regional Head Office, PO Box 14319, Suva, Fiji

Person: Deliver to your local APTC Office.

FOR ENQUIRIES PLEASE CONTACT:

APTC Fiji

PO Box 14319, Suva, Fiji Islands
Level 5 Ganilau House
Corner of Edward and Scott Street, Suva
Ph: +679 330 0967
Email: enquiries@aptc.edu.au

APTC Samoa

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Building N, NUS Campus
Vaivase Road, Apia, Samoa
Ph: +685 26844 Fax +685 26871
Email: enquiries.samoa@aptc.edu.au

APTC Vanuatu

PO Box 3390 Port Vila, Vanuatu
VIT Campus, Leopold Sedar Senghor
Boulevard, Port Vila, Vanuatu
Ph: +678 24066 / 25584 Fax +678 23985
Email: enquiries.vanuatu@aptc.edu.au

APTC PNG

PO Box 1043, Port Moresby, NCD PNG
POMTECH, Idubada, Port Moresby
Ph: +675 775 69691
Email: enquiries.png@aptc.edu.au

APTC Solomon Islands

PO Box 2374, Honiara, Solomon Islands
Kukute Street, Mendana Avenue
Town Ground, Honiara, Solomon Islands
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Email: enquiries.solomons@aptc.edu.au



SIT30816 Certificate III in Commercial Cookery

COURSE OVERVIEW

SIT30816 Certificate III in Commercial Cookery reflects the role of commercial cooks who use a wide range 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.

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

Graduates of this course will receive an internationally recognised Australian Qualification issued through TAFE Queensland (RTO 0275).

COURSE DELIVERY

Location: Fiji, PNG, Vanuatu and Samoa.

Duration: Course duration is 22 weeks full time including a 1 week mid semester break. Students will attend classes for a minimum of 5 days per week including work placement. Additional out-of-hours study time will be required.

Delivery Mode: Face to face. Training will be delivered in English and incorporates language, literacy and numeracy (LLN) support.

Course Fees: The course fees are FJD5,000/ PKG4,800/ VUV120,000/ WST3,000. The fee includes personal protective equipment, stationery, uniform and starter knife kit.

The Australian Government subsidises the cost of the course including materials and consumables.

** APTC is a registered training provider with FNU, Fiji. Fijian employers may be eligible to claim financial support for staff training through the Grant Training Levy.*

Course fees are subject to change without prior notification.

For current fees visit: <https://www.aptc.edu.au/courses/course-fees>

Entry Requirements:

- ✓ Citizen of a Pacific Island Forum country
- ✓ Have significant prior industry experience (more than one year) in the area in which they wish to train or have a local qualification and limited relevant industry experience (up to one year) in the area in which they wish to train
- ✓ Complete the Literacy and Numeracy Assessment and Vocational Knowledge Assessment

Applicants may apply for recognition of prior learning. For further information visit: <https://www.aptc.edu.au/students/recognition-of-prior-learning>.

**Courses offered, course dates and fees may vary depending upon student and industry demand.*

COURSE CONTENT

The SIT30816 Certificate III in Commercial Cookery will cover the following units of competency:

Unit Code	Unit Title
SITXFSA001	Use hygienic practices for food safety
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHPAT004	Produce yeast-based bakery products
SITHCCC015	Produce and serve food for buffets
SITHCCC011	Use cookery skills effectively
BSBWOR204	Use business technology

**Bold Font indicates core units; Standard font indicates electives*

21 core (one of which is a pre-requisite) plus 4 elective units

**Please note; elective units of competency may vary from campus to campus depending on local industry needs.*