



TRIPLE QUALIFICATION

Certificate III in Commercial Cookery, Certificate IV in Kitchen Management & Certificate IV in Catering Management

SIT30821 CRICOS 111621C,
SIT40521 CRICOS 109693E &
SIT40621 CRICOS 111622B

**Embrace your passion for cooking.
Be a part of the largest commercial retail segment in the world!**

 www.envirotech.edu.au
 [@envirotecheducation](https://www.instagram.com/envirotecheducation)
 [Envirotech Education](https://www.facebook.com/EnvirotechEducation)
 admissions@envirotech.edu.au

Course Overview

Be part of one of the fastest growing industries in Australia.

By studying Commercial Cookery, Kitchen Management and Catering Management, students will have extensive practical and theoretical knowledge as a qualified chef. This program will prepare graduates to be competitive candidates in the Australian marketplace through in-depth practical skills and work experience.

This qualification provides a pathway to work in various kitchen settings such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.



Envirotech Mentors: 15 Hours/week

Lectures: 5 Hours/week

Vocational Industry Professional (VIP)
Placement: 16 Hours/week



**Online
Support**



**Blended
Delivery**



**Full Duration
78 Weeks**



**Accelerated
58 Weeks**



**40 Units
6 Skill Sets**



**Paid/Unpaid
Internships**



**Practical
Components**

Course Units

CORE UNITS

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITXINV006	Receive, store and maintain stock
BSITHCCC025	Prepare and present sandwiches
SITHCCC026	Package prepared foodstuffs
SITHCCC038	Produce and serve food for buffets
SITHCCC044	Prepare specialised food items
SITHKOP009	Clean kitchen premises and equipment
SITHKOP012	Develop recipes for special dietary requirements
SITXFIN009	Manage finances within a budget
SITHKOP013	Plan cooking operations
SITHKOP015	Design and cost menus
SITXMGT004	Monitor work operations
BSBTWK501	Lead diversity and inclusion
SITXHRM009	Lead and manage people
SITXHRM007	Coach others in job skills
SITXINV008	Control stock
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHPAT016	Produce desserts
SITHKOP010	Plan and cost recipes
SITHCCC037	Prepare seafood dishes
SITHCCC043	Work effectively as a cook
SITXCOM010	Manage conflict
SITXHRM008	Roster staff
SITHFAB021	Provide responsible service of alcohol
SITXWHS005	Participate in safe work practices
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXWHS007	Implement and monitor work health and safety practices
SITXFSA008	Develop and implement a food safety program
BSBSUS211	Participate in sustainable work practices
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBSUS411	Implement and monitor environmentally sustainable work practices

Skill Sets (Micro Credentials)

Skill Sets are combinations of units of competency which link to a licence or regulatory requirement or defined industry need. This program offer specialised accredited skill sets from the program start date to advance our students quality employment options.

- SITSS00069 Food Safety Supervisor Skill Set
- SITSS00068 Food Handling Skill Set
- SITSS00071 Responsible Service of Alcohol
- SITSS00079 Environmentally Sustainable Hospitality and Restaurant Operations
- SITSS00066 Kitchen Management Skill Set
- SITSS00087 Mentoring and Supervision



Snapshot of the Units

SITHCCC044

Prepare Specialised Food Items

Learn how to prepare food items using molecular modifications, sous vide, smoking and other cooking techniques.

Make balsamic caviar or cook meat to perfection.



SITHCCC037

Prepare Seafood Dishes

Sushi, pasta with seafood, fillet a fish, clean calamari – just to name a few skills taught in this unit.

Learn more about the local catch / fish supply and respect the provisions of the sea.

In this unit, you learn mouth-watering dishes in the two weeks dedicated to the seafood unit.

Sustainable Cuisine

Sustainable cuisine is an environmentally sustainable food system that uses food products grown, harvested, processed, packaged and shipped or distributed with minimal environmental impact. Typically, food products are fresh, local and organic.

Community Benefits

Sustainable cuisine has promising benefits. Patronizing local food supplies contributes to a strong economy. This promotes a sense of community and protects family-run farms as well. By encouraging local supply of foods, this contributes to a strong local economy, promotes a sense of community, plus it protects local farms and farming families.

Environmental Benefits

Sustainable cuisine encourages the adoption of organic and biodynamic farming practices. This results to more nutritious food, better soil and water quality, enhanced biodiversity and improved energy conservation.

Lead Events and Catering

Take part in events, which may include but not limited to: local happenings, catering opportunities and other commercial events.



Vocational Industry Professional (VIP) Placement

Mandatory Vocational Placement program is designed to enrich students' educational experience through practical, real world engagement.

- 40 weeks and requiring a commitment of 16 hours per week (Face-to-face or online or combination of both)
- This program pairs students with an Industry Vocational Placement Host providing an invaluable opportunity to apply theoretical knowledge in a professional setting.
- Students have the flexibility to bring their own Vocational Placement Host (possible employers), allowing for a personalised experience that aligns with their career aspirations and interests.

The primary objectives of this placement are skill development, networking, and enhanced employability. Through hands-on experience, students will refine their professional skills, build meaningful industry connections, and significantly boost their job readiness, giving them a competitive edge in the job market.

This mandatory placement is a pivotal component of the Envirotech Education curriculum, ensuring students not only learn but also experience the realities of their chosen field.



Face-2-Face or
Online VIP
16 hours per week



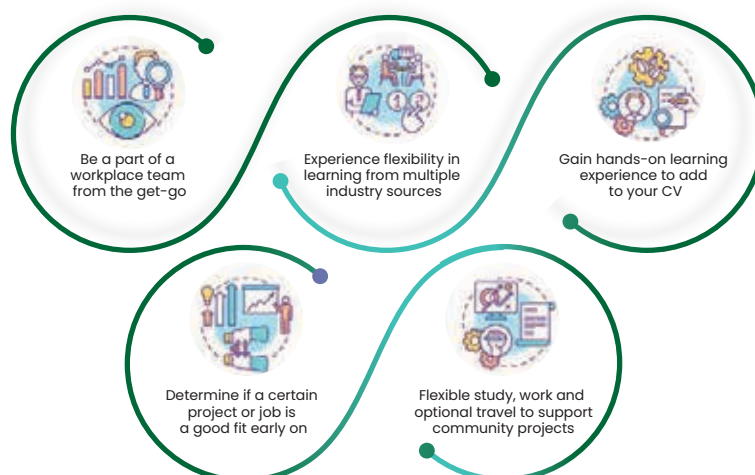
Online - Lessons
Theory Delivery
5 hours per week



Online - Mentoring
Academic Support
15 hours per week



Program Benefits



Mandatory Practical Classes

Mandatory Practical Classes are an essential element of a student's curriculum, where they gain hands-on experience and acquire industry-relevant skills and knowledge for real-life application. Practicals can be done on student's approved workplace or kitchen organised by Envirotech.

The schedule for practicals varies depending on the units scheduled to be delivered by the trainer; approx. 5-6 times kitchen practical units per term in Byron Bay.

About Envirotech

Envirotech Education is an award-winning Australian Registered Training organization (RTO) endorsed by the Australian Skill Quality Authority (ASQA) for delivery of Vocational Education and Training (VET).

Envirotech VET accreditations are offered to: domestic, indigenous, international, and high school students.

The college has in-house expert trainers, mentors, and business developers, who are dedicated to connecting students to an industry journey and will facilitate engagement in real business initiatives and sustainable projects.

Our Kitchen Management Team



Laura Casarotto
Trainer & Assessor



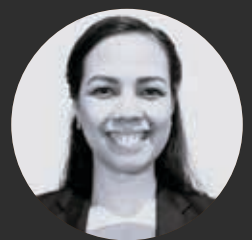
Jinlin Cai
Assessor



Renee Batallones
Assessor



Khressa Bentic
Academic Expert



Bellie Grace Gomez
Assessor

JANUARY

S	M	T	W	T	F	S
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5	6	7	8	9	10	11
12	13	14	15	16	17	18
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1 - New Year's Day, 27 - Australia Day

FEBRUARY

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APRIL

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27	28	29	30			

18 - Good Friday, 19 - Easter Saturday, 20 - Easter Sunday, 21 - Easter Monday, 25 - Anzac Day

MAY

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5 - Labour Day (QLD)

JUNE

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29	30					

9 - King's Birthday (National Except QLD & WA)

JULY

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AUGUST

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24	25	26	27	28	29	30
31						

13 - Royal Queensland Show (QLD)

SEPTEMBER

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OCTOBER

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06 - King's Birthday (QLD) & Labour Day (NSW)

NOVEMBER

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DECEMBER

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21	22	23	24	25	26	27
28	29	30	31			

25 - Christmas Day, 26 - Boxing Day



Public Holiday



Term Break



Intake Date



ENVIROTECH

EDUCATION

ENVIROTECH EDUCATION PTY LTD

ABN: 83133701578
ACN: 133701578
RTO ID: 31871
CRICOS Provider Code: 03094J

CONTACT

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