



TRIPLE QUALIFICATION

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

SIT30821, SIT40521 & SIT40621

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

➔ www.envirotech.edu.au
📷 @envirotecheducation
📘 Envirotech Education
✉ 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

Workplace project course work on the job
industry training 15 Hours/week



Online
Support



Blended
Mode



63
weeks



39
Units



Paid/Unpaid
Traineeships



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
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXINV006*	Receive, store and maintain stock
SITXHRM007	Coach others in job skills
SITHKOP009*	Clean kitchen premises and equipment
SITXWHS005	Participate in safe work practices
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITXHRM009	Lead and manage people
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHKOP015*	Design and cost menus
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA008*	Develop and implement a food safety program
SITXHRM008	Roster staff
BSBTWK501	Lead diversity and inclusion
SITXINV008	Control stock

Course Units

Elective units

BSITHCCC025*	Prepare and present sandwiches
SITHCCC026*	Package prepared foodstuffs
SITHCCC038*	Produce and serve food for buffets
SITHCCC044*	Prepare specialised food items
BSBSUS211	Participate in sustainable work practices
SITHFAB021	Provide responsible service of alcohol
SITXWHS005	Participate in safe work practices

Skill Sets to start your course and job opportunities

SITSS00071	Responsible service of alcohol
SITSS00068	Food Handling Skill Set
SITSS00069	Food Safety Supervision Skill Set



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.



On the Job Training

Envirotech offers Certificate III in Commercial Cookery, Certificate IV in Kitchen Management and Certificate IV in Catering Management via on-the-Job Training and traineeships to ensure that learners are completing their training under supervision in a real workplace setting.

Study and apply your skills in a real workplace through a Vocational Work Placement Program. On the job training has the benefit of providing knowledge and experience at the same time. Students who learn through experience in real workplace settings often find it easier to adapt in the workplace environment, increasing the scope of future employment.



Face-2-Face - Training
At the Workplace
15 hours per week

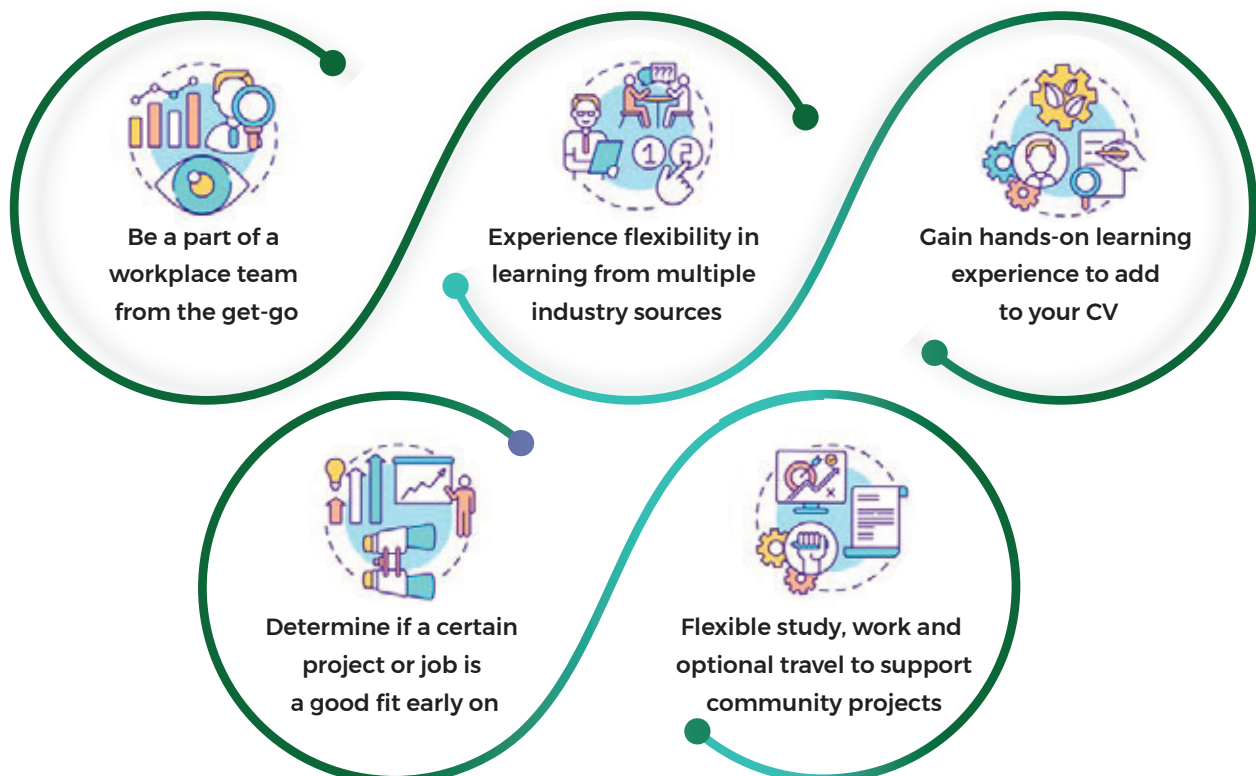


Online - Lessons
Theory Delivery
5 hours per week



Online - Mentoring
Academic Support
15 hours per week

Program Benefits



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



Paraic Kavanagh

Trainer & Assessor



Renee Batallones

Trainer & Assessor



Leiza Tambal

Trainer & Assessor



Jinlin Cai

Trainer & Assessor

Weekly Timetable

	MON	TUE	WED	THUR	FRI
Morning Class 09am - 11:30am				Academic Mentoring Face-to-face/Online	Academic Mentoring Face-to-face/Online
Afternoon Class 12pm - 5:30pm					
Evening Class 6pm - 8:30pm			Theory Delivery Part 1 Online	Theory Delivery Part 2 Online	

2022 Academic Calendar

JANUARY

S	M	T	W	T	F	S
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30	31					

FEBRUARY

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MARCH

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MAY

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JUNE

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JULY

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AUGUST

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SEPTEMBER

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OCTOBER

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NOVEMBER

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DECEMBER

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ENVIROTECH EDUCATION

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