



# Practical Outcomes

## *Business and Training Solutions*



### COURSE OUTLINE:

The Practical Outcomes Certificate III in Hospitality (Catering operations) course is designed for people who currently work as cooks in early childhood centres.

You will learn to produce quality meals and will develop skills in organizing, preparing and presenting food. The course covers planning and controlling menu-based meals, as well as how to ensure all means meet the dietary and cultural needs of your clients. Incorporated into the course is a First aid unit which will equip you with the ability to perform basic life support skills.

### COURSE DELIVERY:

This qualification is delivered in the workplace. Our chef will visit you on-site to train and assess this course, often this will include cooking with you. The Certificate III units are clustered together to ensure smooth delivery.

### CAREER POSSIBILITIES:

This qualification course is a pathway to becoming a qualified Chef, with multiple units earning credits for the Certificate III in Hospitality (commercial cookery).

## SIT31007 Certificate III in Hospitality (Catering Operations)

### Unit Codes:

SITXFSA003A	Transport and store food in a safe and hygienic manner
SITHCCC030A	Package prepared foodstuff
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHOHS001A	Follow health, safety and security procedures
SITXFSA001A	Implement food safety procedures
SITHOHS002A	Follow workplace hygiene
SITHCCC006A	Prepare appetizers and salads
SITHCCC001A	Organise and prepare food
SITHCCC029A	Prepare foods according to dietary and cultural needs
SITHCCC005A	Use basic methods of cookery
SITHCCC027A	Prepare, cook and serve food for food service
SITHCCC002A	Present food
SITXCOM001A	Work with colleagues and customers
SITXHRM001A	Coach others in job skills
SITHCOM002A	Work in a socially diverse environment
SITXCOM004A	Communicate on the telephone
SITHIND001A	Develop, and update hospitality industry knowledge
SITXCCS002A	Provide quality customer service
SITHIND003A	Provide and co-ordinate hospitality service
SITXCOM003A	Deal with conflict situations
SITHCCC016A	Develop cost-effective menus
SITHCCC035A	Develop menus to meet special dietary and cultural needs
SITHCCC030A	Apply catering control principles
HLTFA301B	Apply first aid

[WWW.PRACTICALOUTCOMES.COM.AU](http://WWW.PRACTICALOUTCOMES.COM.AU)

Ph: 1300 799 610 | Fax: 1300 799 620 | Po Box 3612 Caroline Springs Vic 3023