

Certificate III in Commercial Cookery (Part-time Stage 1/5) SIT30821 | C3-TS48

Semester 1 2024 Timetable: Term 1: 05/02/2024 – 12/04/2024 TERM 2: 29/04/2024 – 21/06/2024

CIT Campus: REID

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1		Hygienic practices food safety 0800-1600 Safe food handling			
Week 2		Hygienic practices food safety 0800-1600 Safe food handling			
Week 3		Hygienic practices food safety 0800-1600 Safe food handling			
Week 4		Safe work practices 0800-1600			
Week 5		Receive, store, maintain stock 0800-1600 Package prepared foodstuffs			
Week 6		Receive, store, maintain stock 0800-1600 Package prepared foodstuffs			
Week 7		Methods cluster 0800-1600			
Week 8		Methods cluster 0800-1600			
Week 9		Methods cluster 0800-1600			
Week 10		Methods cluster 0800-1600			

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11		Methods cluster 0800-1600			
Week 12		Methods cluster 0800-1600			
Week 13		Methods cluster 0800-1600			
Week 14		Methods cluster 0800-1600			
Week 15		Methods cluster 0800-1600			
Week 16		Methods cluster 0800-1600			

Note: This timetable may change. Classes are only available if numbers permit. Classes are filled on a first come first served basis.

For assistance, contact CIT Student Services on (02) 6207 3188 or info@cit.edu.au

Week 17		Methods cluster	0800-1600		
Week18		Methods cluster	0800-1600		

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
METHODS CLUSTER		
Use food preparation	COOK260	SITHCCC023
Prepare dishes using basic methods of cookery	COOK262	SITHCCC027
Prepare stocks, sauces and soups	COOK264	SITHCCC029
Clean kitchen premises and equipment	COOK276	SITHKOP009
Use hygienic practices for food safety	COOK282	SITXFSA005
Receive, store and maintain stock	COOK285	SITXINV006
Participate in safe work practices	WPHS147	SITXWHS005
Package prepared foodstuffs	COOK261	SITHCCC026
Participate in safe food handling practices	COOK283	SITXFSA006