

Certificate III in Commercial Cookery Full time SIT30821 | C3-TS48

Semester 2 2024 Timetable: Term 1: 22/07/2024 – 27/09/2024 TERM 2: 14/10/2024 – 6/12/2024

CIT Campus: REID

WEEK S	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 1			Hygienic practices 0800-1600	Hygienic practices 0800-1600 Safe food handling	Hygienic practices 0800-1600 Safe food handling
Week 2		Safe work practices 0800-1600		Receive, store & maintain 0800-1600 Package prepared foodstuffs	Receive, store & maintain 0800-1600 Package prepared foodstuffs
Week 3			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 4			Methods Cluster 0800-1600	Methods Cluster 0800-1600	Methods Cluster 0800-1600
Week 5			Methods Cluster 0800-1600	Methods Cluster 0800-1600	
Week 6			Stocks, soups & sauces 0800-1600	Stocks, soups & sauces 0800-1600	Stocks, soups & sauces 0800-1600
Week 7			Stocks, soups & sauces 0800-1600	Asian Cluster 0800-1600	Asian Cluster 0800-1600
Week 8			Asian Cluster 0800-1600	Asian Cluster 0800-1600	
Week 9			Asian Cluster 0800-1600	Prepare apps and salads 0800-1600 Sustainable work practices	Prepare apps and salads 0800-1600 Sustainable work practices
Week 10			Prepare apps and salads 0800-1600 Sustainable work practices	Prepare apps and salads 0800-1600 Sustainable work practices	

Term Break: (Insert Term Break Dates)

WEEKS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Week 11			Vegetable Cluster 0800-1600	Vegetable Cluster 0800-1600	Vegetable Cluster 0800-1600
Week 12			Vegetable Cluster 0800-1600	Vegetable Cluster 0800-1600	Vegetable Cluster 0800-1600
Week 13			Vegetable Cluster 0800-1600	Vegetable 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 infoline@cit.edu.au

Week 14			Poultry dishes 0800-1600	Poultry dishes 0800-1600	Poultry dishes 0800-1600
Week 15			Poultry dishes 0800-1600	Seafood/meat cluster 0800-1600	Seafood/meat cluster 0800-1600
Week 16			Seafood/meat cluster 0800-1600	Seafood/meat cluster 0800-1600	Seafood/meat cluster 0800-1600
Week 17			Seafood/meat cluster 0800-1600	Seafood/meat cluster 0800-1600	Seafood/meat cluster 0800-1600
Week18			Seafood/meat 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
Clean kitchen premises and equipment	COOK276	SITHKOP009
Prepare stocks, sauces and soups	COOK264	SITHCCC029
Use hygienic practices for food safety	COOK282	SITXFSA005
Receive, store and maintain stock	COOK285	SITXINV006
Participate in safe work practices	WPHS147	SITXWHS005
Prepare appetisers and salads	COOK263	SITHCCC028
Work effectively as a cook	COOK274	SITHCCC043
Package prepared foodstuffs	COOK261	SITHCCC026
Participate in safe food handling practices	COOK283	SITXFSA006
Participate in sustainable work practices	BUSN537	BSBSUS211

SUBJECT TITLE	CIT SUBJECT NUMBER	NATIONAL CODE
VEGETABLE CLUSTER		
Prepare vegetable, fruit, eggs and farinaceous dishes	COOK265	SITHCCC030
Prepare vegetarian and vegan dishes	COOK266	SITHCCC031
Prepare food to meet special dietary requirements	COOK273	SITHCCC042
SEAFOOD/MEAT CLUSTER		
Prepare seafood dishes	COOK270	SITHCCC037
Prepare meat dishes	COOK269	SITHCCC036
Prepare specialised food items	COOK275	SITHCCC044
Prepare poultry dishes	COOK268	SITHCCC035
ASIAN CLUSTER		
Prepare dishes using basic methods of Asian cookery	COOK258	SITHASC020
Prepare Asian appetisers and snacks	COOK259	SITHASC021

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