

Certificate III in Commercial Cookery Part-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

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	Apps and salads 0800-1600 Sustainable work practices				

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

Page 1 of 2

Week 16	Apps and salads Sustainable work practices	0800-1600				
Week 17	Apps and salads Sustainable work practices	0800-1600				
Week18	Apps and salads Sustainable work practices	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
Package prepared foodstuffs	COOK261	SITHCCC026
Participate in safe food handling practices	COOK283	SITXFSA006
Prepare appetisers and salads	COOK263	SITHCCC028
Participate in sustainable work practices	BUSN537	BSBSUS211