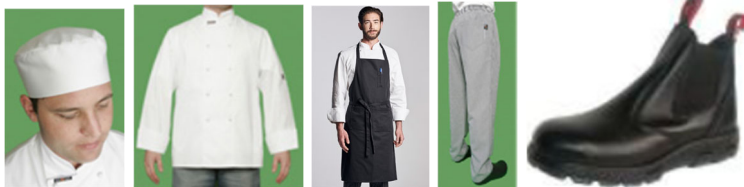


# Course Requirements & Timetable

## SIT30821 – BHR9 Certificate III in Commercial Cookery

### Dress Requirements & PPE

- White chef's hat or skull cap style hat
- White double breasted chef's jacket with white buttons
- Knee length apron
- Chef's black and white check trousers (small pattern)
- Black fully enclosed leather safety shoes, with non-slip sole.
- Hair nets, supplied, are essential to comply with the Hygiene Act.
- Hair should be tied back in all practical classes.



### Tool Requirements

- |   |   |
|---|---|
| <ul style="list-style-type: none"><li>• Knife Roll or Toolbox</li><li>• 1 x 25cm Chef's knife</li><li>• 1 x 9 cm Paring knife</li><li>• 1 x 21cm Bread knife</li><li>• 1 x 15cm Filleting knife</li><li>• 25-30cm Steel</li><li>• 1 Turning knife</li></ul> | <ul style="list-style-type: none"><li>• 1 x Pastry brush</li><li>• 1x 15cm Boning knife</li><li>• 1 x Potato peeler</li><li>• 1 x 25cm Flat Pallet knife</li><li>• 1 x Zester</li><li>• Digital probe thermometer</li><li>• Double end melon baller</li></ul> |
|---|---|

## Stationery Requirements

- Pens
- Notebook
- A4 File

## Textbook/s

Students will access their learning through an online platform – Didasko. There is a fee of \$15.95 per unit of competency, which is paid in full for the entire qualification at time of enrolment.