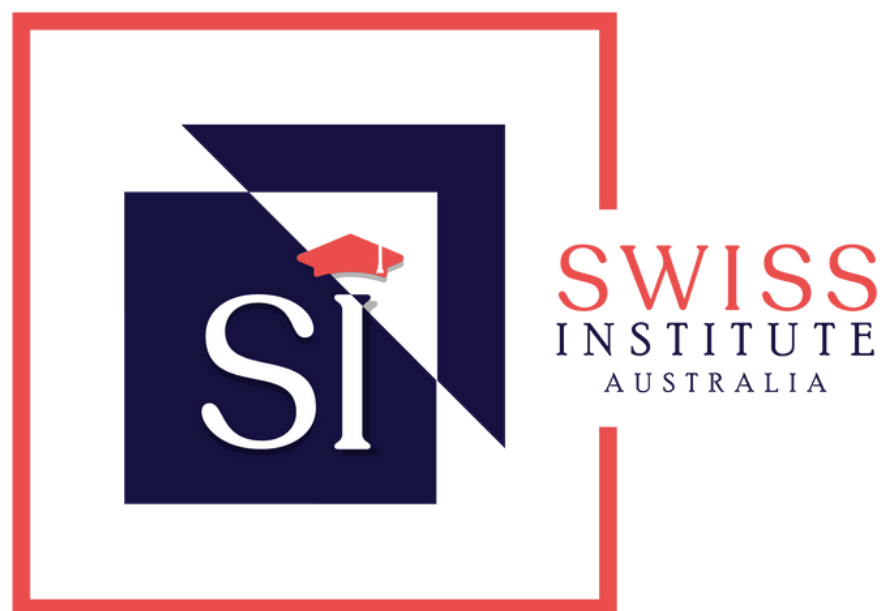


# Hospitality & Business School

## **COURSE PROGRAMS 2022**





The information on this brochure was accurate at the time of printing and is intended to be used as a guide only. SWISS Institute Australia reserves the right to amend or delete any information contained in this brochure without notice. Students should refer to [www.swiss.edu.au](http://www.swiss.edu.au) for the more up-to-date information.



SWISS  
INSTITUTE  
AUSTRALIA

# CONTENTS

---

1. Overview
2. About us, Vision, Mission and Core Values

## **International Cuisine**

4. SIT30821 - Certificate III in Commercial Cookery
7. Campus Life



SWISS  
INSTITUTE  
AUSTRALIA

# OVERVIEW

A message from our Chief Executive

## WELCOME TO SWISS INSTITUTE AUSTRALIA

SWISS Institute Australia is a boutique vocational education provider specialising in Hospitality, Business, Leadership, Project and Property Management, and Occupational Health & Safety with direct pathways to University and employment. Located on the second largest economy across the country. Swiss Institute proudly offers an amazing lifestyle feature while studying that can help you to build your dream on how to become who you are someday.

Since 2016, Swiss Institute continuously help every individuals to be recognised and achieve their dream by showing their full potential on behalf of our world-class training techniques. Through our student-centered approach to teaching, encouraging students to be self-directed critical thinkers. Swiss Institute among its dedicated team ensure to provide world class educational experiences through a blend of practical application and theory.

Through the help of Recognition of Prior Learning, Online and blended class. Swiss Institute ensures that a student like you will have a variety options wherever you are, whoever you are.

### ABOUT US

SWISS Institute Australia formerly known as SRBM College was established in 2016 under the supervision of SRBM Group situated in Queensland to promote its services and help its students to obtain college diploma. In 2016, the college moved its services in Victoria to expand its services from Hospitality and Business courses. In 2016, SRBM Group merged its assets and build SWISS Institute Australia to rebrand its structure and to ensure all students will be able to gain a world-class training from Business, Hospitality, Leadership, Project Management, Occupational Health and Service, and Property Services. Today, SWISS Institute Australia continuously helping individuals to become successful on their career path via Recognition of Prior Learning, Online and blended classes. In 6 years of existence, SWISS Institute Australia is committed to educate and support all students so they may grow towards responsible global citizenship.

### OUR VISION

Our vision is to be the country's most student-centric institution; *"To build a place where people come to find and discover their full potential"*.

### OUR MISSION

To create value for students, business, and society through activities that lead to career success and the advancement of knowledge.

### CORE VALUES

**Strategic Leadership** - Ability to influence others to voluntarily make decisions that enhance the prospects for the organization's long-term success while maintaining short-term financial stability.

**Innovative Thinking** - Ability to come up with new ideas and novel approaches to problems.

**Academic Excellence** - Ability to perform, achieve, and/or excel in scholastic activities.

“Education is the most  
powerful weapon you can use  
to change the world.”

- Nelson Mandela



# INTERNATIONAL CUISINE

Specialised Culinary Courses  
and Qualifications



SWISS  
INSTITUTE  
AUSTRALIA

# **SIT30821** CERTIFICATE III IN COMMERCIAL COOKERY

## **COURSE DESCRIPTION**

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

## **CAREER OPPORTUNITIES**

Graduates may seek employment in the following jobs:

- Cook (Cook-Chill Kitchen)
- Cook (Hospital)
- Cook (Large Restaurant)
- Cook (Restaurant and Catering Company)
- Cook (Small Restaurant or Café)

## **RECOGNITION OF PRIOR LEARNING AND CREDIT TRANSFER (RPL)**

Learners with prior learning and work experience can apply for recognition. Learners with statements of attainment from other registered training organisations will have their competency recognised as credit transfers. Contact us for further details.

Students who are enrolling for RPL pathway must provide the following:

- Solid Employment history with Australian experience
- Past qualifications relevant to the qualification you are applying for
- Referee statement(s) from employers,
- Referrals/endorsements – from coworkers and customers
- Pictures, working documents and videos, work samples (where applicable) – demonstrating specific tasks, knowledge and skills

## **COURSE DETAILS:**

Theory training is classroom based.

The training students will receive is competency-based and designed to develop both practical skills and knowledge.

## **TRAINING METHODS INCLUDE:**

- Lectures (class room style)
- Workbooks
- PowerPoint/presentations
- Demonstrations

## **PRACTICAL PLACEMENT:**

A practical placement is an important component of your course and allows you to prepare for the workplace by applying what you have learned in your course to the work environment. It involves more than just observing what is happening in the host workplace as you will have specific activities to undertake while on the placement. Your trainer will inform you what you will need to complete to successfully complete the placement.

Learners are required to complete 48 service periods hours of practical placement at the end of the study.

## **ENTRY REQUIREMENTS:**

It is beneficial but not essential for students to have access to a workplace while undertaking this qualification. However, in order to pursue the qualification applicants must:

- Must be 18 years or older; (as this qualification is undertaken on the job due to Work Placement Requirements);
- Must complete and score minimum ACSF level 3, to pursue this qualification.

## **DURATION**

This course is scheduled to be completed in 78 weeks\* (including 18 weeks of holiday break), depending on the learner's relevant skills, knowledge and experience.



## LEARNING METHODS

All learning resources are placed in Didasko platform.

- All non-assessment activities independently undertaken by learners
- These activities are self-paced and self-directed
- These include but are not limited to:
  - Digital Content
  - Reading the learner guide
  - Homework
  - Research

These activities are typically recommended to beginners, optional for intermediate and advanced learners, and not applicable to expert learners undertaking RPL or Credit Transfer

## METHODS OF ASSESSMENT

A range of assessment methods are used including class exercises, role-plays, knowledge questions, observation and activities and project work. Individual Units have specific assessment requirements and we will provide this prior to commencement of a Unit.

## STUDY PATHWAYS

Candidates may progress to higher level qualifications within and/or across the Hospitality sector e.g.

- [SIT40521 Certificate IV in Kitchen Management](#)
- [SIT50416 Diploma of Hospitality Management](#)

## FEES

### FEE INFORMATION

Student Learning kit fee is **\$500** and includes Uniform, including Hat, Tunic, Pants and shoes, and Cooks utensil kit contained in a lockable box. All cohorts except Cohort 4 (Full RPL) are required to purchase this.

Full Course fees, for Cohort 1 are **\$4,850** and include all learning and assessment materials.

Learners in Cohort 2, 3, and 4 will pay an amount equal to or less than the Full Course Fee the exact amount will depend upon the Cohort and what units are to be undertaken as a training and assessment process. As each learner is an individual, and as their study plan is to be tailored to the learner, so should their course fee.

### FEE PAYMENT

Fee payment is to be at the commencement of each term. As Australian Law prohibits us from receiving more than \$1500 in tuition fees in advance the following payment schedule applies

Payment 1: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 1. Other Cohorts will pay a corresponding amount

Payment 2: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 2. Other Cohorts will pay a corresponding amount

Payment 3: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 3. Other Cohorts will pay a corresponding amount

Payment 4: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 4. Other Cohorts will pay a corresponding amount

Payment 5: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 5. Other Cohorts will pay a corresponding amount

Payment 6: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 6. Other Cohorts will pay a corresponding amount

Payment 7: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 7. Other Cohorts will pay a corresponding amount

Payment 8: 12.5% of course Fee, For Cohort 1: **\$606.25** prior to course commencement in term 8. Other Cohorts will pay a corresponding amount

## REFUNDS

As fees are paid in instalments, there are no refunds





## UNITS OF COMPETENCY

25 units must be completed:

- 20 core units
- 5 elective units, consisting of:
- 3 units from Group A or Group B below
- 2 units from Group A, Group B or Group C below.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

<https://training.gov.au/Training/Details/SIT30821>

## CORE UNITS

- SITHCCC023\*** Use food preparation equipment
- SITHCCC027\*** Prepare dishes using basic methods of cookery
- SITHCCC028\*** Prepare appetisers and salads
- SITHCCC029\*** Prepare stocks, sauces and soups
- SITHCCC030\*** Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031\*** Prepare vegetarian and vegan dishes
- SITHCCC035\*** Prepare poultry dishes
- SITHCCC036\*** Prepare meat dishes
- SITHCCC037\*** Prepare seafood dishes
- SITHCCC041\*** Produce cakes, pastries and breads
- SITHCCC042\*** Prepare food to meet special dietary requirements
- SITHCCC043\*** Work effectively as a cook
- SITHKOP009\*** Clean kitchen premises and equipment
- SITHKOP010** Plan and cost recipes
- SITHPAT016\*** Produce desserts
- SITXFSA005** Use hygienic practices for food safety
- SITXFSA006** Participate in safe food handling practices
- SITXHRM007** Coach others in job skills
- SITXINV006\*** Receive, store and maintain stock
- SITXWHS005** Participate in safe work practices

## ELECTIVITE UNITS

### Group A - Cookery and Catering

- SITHCCC025\*** Prepare and present sandwiches
- SITHCCC026\*** Package prepared foodstuffs
- SITHCCC032\*** Produce cook-chill and cook-freeze foods
- SITHCCC033\*** Re-thermalise chilled and frozen foods
- SITHCCC038\*** Produce and serve food for buffets
- SITHCCC039\*** Produce pates and terrines
- SITHCCC040\*** Prepare and serve cheese
- SITHCCC044\*** Prepare specialised food items
- SITHPAT014\*** Produce yeast-based bakery products
- SITXFSA007\*** Transport and store food

### Group B - Asian Cookery

- SITHASC020\*** Prepare dishes using basic methods of Asian cookery
- SITHASC021\*** Prepare Asian appetisers and snacks
- SITHASC022\*** Prepare Asian stocks and soups
- SITHASC023\*** Prepare Asian sauces, dips and accompaniments
- SITHASC024\*** Prepare Asian salads
- SITHASC025\*** Prepare Asian rice and noodles
- SITHASC026\*** Prepare curry pastes and powders
- SITHASC027\*** Prepare Asian cooked dishes
- SITHASC028\*** Prepare Asian desserts
- SITHASC033\*** Prepare dim sum

### Group C - General electives

- BSBSUS211** Participate in sustainable work practices
- HLTAID011** Provide First Aid
- SIRXOSM002** Maintain ethical and professional standards when using social media and online platforms
- SIRXOSM003\*** Use social media and online tools
- SITXCCS014** Provide service to customers
- SITXCOM006** Source and present information
- SITXCOM007** Show social and cultural sensitivity
- SITXINV007** Purchase goods
- SITXWHS006** Identify hazards, assess and control safety risks



**With Skills and No Qualification !!**

*\$50 K Per Year*

**With Skills and Qualification**

*\$80 K Per Year*



SWISS  
INSTITUTE  
AUSTRALIA

# CAMPUS LIFE

SWISS Institute Australia campus is located at Level 1, Suite 22 , 420 Collins Street Melbourne VIC 3000 with many attractions and provides students with the perfect place to study, socialise, and relax. The campus is easily accessible by public transport with best tourist attraction like Collins Place, with major amenities such as cafes, restaurants. Best place for a student to start up a new life and build their own dreams.





# Hospitality & Business School

## **SWISS INSTITUTE AUSTRALIA**

Level 1, Suite 22 , 420 Collins Street  
Melbourne VIC 3000

Phone: **1300 001 253**

Email: [apply@swiss.edu.au](mailto:apply@swiss.edu.au)

Website: <https://www.swiss.edu.au>

Facebook: <https://www.facebook.com/swiss.edu.au>

RTO: **41517**

ABN: **20 138 306 108**

References:

**SIT30821** - Certificate III in Commercial Cookery

Training.gov: <https://training.gov.au/Training/Details/SIT30821>

**Enrol Now!**