

LESUISSE ACADEMY



RTO CODE 40735 | CRICOS CODE 03796A



COURSE BROCHURE

Release Date: 24 June 2026



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www.lesuisse.edu.au



Level 3, 311 Flinders Lane,
Melbourne, VIC 3000

Certificate III in Commercial Cookery

CRICOS: 109892J

NATIONAL CODE: SIT30821



Duration

52 weeks
(inc. holidays)

Delivery mode

Classroom based - Face to Face



SIT30821 Certificate III in Commercial Cookery 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.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.

Course Description

Students are required to undertake 200 hours of work placement in order to successfully complete this course.

The latest release of the qualification and packaging rules can be found at the following link: <https://training.gov.au/Training/Details/SIT30821>



Units

Core Units

SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices
SITXFSA005	Use hygienic practices for food safety
SITHKOP009*	Clean kitchen premises and equipment
SITXINV006*	Receive, store and maintain stock
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, egg and farinaceous dishes
SITHCCC031**	Prepare vegetarian and vegan dishes
SITHCCC042**	Prepare food to meet special dietary requirements
SITHCCC041*	Produce cakes, pastries and breads
SITHPAT016*	Produce desserts
SITHCCC035**	Prepare poultry dishes
SITHCCC036**	Prepare meat dishes
SITHCCC037**	Prepare seafood dishes
SITHKOP010	Plan and cost recipes
SITXFSA006	Participate in safe food handling practices
SITHCCC043**	Work effectively as a cook (Work based training unit)

Elective Units

SITHCCC025*	Prepare and present sandwiches
SITHCCC040*	Prepare and serve cheese
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC039**	Produce pates and terrines
SITHCCC038**	Produce and serve food for buffets

Units marked with (*) identifies the pre-requisite unit SITXFSA005 Use hygienic practices for food safety.
Units marked with (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027.



Entry Requirements

Age Requirements

Students must be a minimum age of 18 years or above at the time of course commencement.

Academic Requirements

To enter this qualification, applicants should have successfully completed an Australian Year 10 (or an international secondary school year which is equivalent to Australian Year 10 with satisfactory results, OR successful completion of a recognised Foundation Studies program in Australia.

English Requirements

All students will be required to complete an LLND evaluation prior to enrolment. The LLND evaluation aims to help students identify any potential challenges they may encounter during their studies.

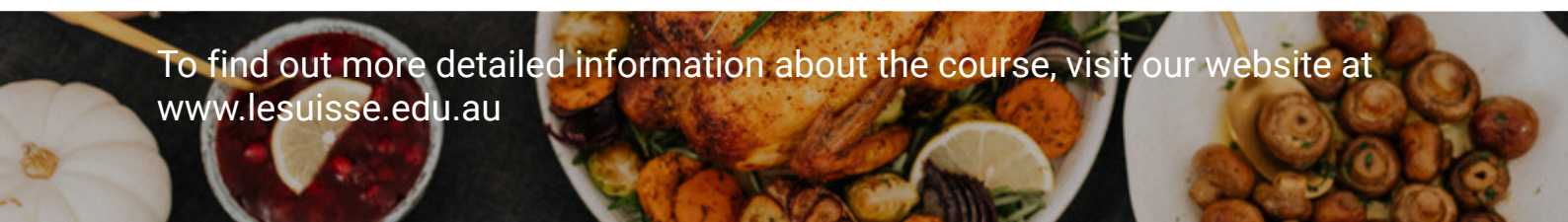
Additionally, all applicants are required to:

- Applicants will need to be physically able to carry out manual handling required to perform tasks involved while undergoing training. As part of this course learners are expected to handle complex foods – e.g. cooking of various processed or raw meats, poultry, seafood's, dairy items and student must keep in mind of any religious or dietary barriers to handle such foods before enrolling in this course.

RPL and Credit Transfer

Refer to our website for information on Recognition of Prior Learning (RPL) and Credit Transfer (CT).

To find out more detailed information about the course, visit our website at www.lesuisse.edu.au



Career Pathways



\$68,000 per year
Average Salary

The average Commercial Cook salary in Australia, generally ranges from \$29–\$33 per hour, depending on experience and location. Entry-level positions start around \$48,757, while experienced cooks can earn up to \$68,000–\$85,000 annually*.

*Source Seek (2026)

- **Regional Variations:**
 - Salaries can be higher in metropolitan areas like Melbourne (\$70,000+ average) and in specific sectors like mining or high-end dining.

Why this course?

- ✓ **Industry-Relevant Curriculum**
- ✓ **World-Class Facilities**
- ✓ **Career Opportunities and Networking**

Certificate IV in Kitchen Management

CRICOS: 109574A

NATIONAL CODE: SIT40521



Duration

78 weeks (inc.
holidays)

Delivery mode

Classroom based - Face to Face



Hilton Academy Certificate IV in Kitchen Management qualification prepares chefs and cooks for supervisory or team leadership roles in the kitchen. These professionals work independently or with minimal guidance, applying discretion to resolve non-routine challenges.

Course Description

Graduates can pursue careers in restaurants, hotels, clubs, pubs, cafes, and coffee shops, or establish their own businesses within these sectors. To successfully complete the course, students must complete 200 hours of work placement.

For more qualification details, please visit:

training.gov.au/training/details/SIT40521/qualdetails



Units

Core Units

SITHKOP012***#	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHKOP015#	Design and cost menus
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA008^	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITHCCC023*	Use food preparation equipment
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042**	Prepare food to meet special dietary requirements
SITHCCC043**	Work effectively as a cook (Work based training unit)
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXINV006*	Receive, store and maintain stock
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

Elective Units

SITHCCC038*	Produce and serve food for buffets
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITXHRM007	Coach others in job skills
SITHCCC025*	Prepare and present sandwiches
SITXWHS006	Identify hazards, assess and control safety risks

Units marked with (*) identifies the pre-requisite unit SITXFSA005 Use hygienic practices for food safety

Units marked with (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027

Units marked with (***) identifies the prerequisite units SITXFSA005, SITHCCC027 and SITHCCC042

Units marked with (#) identifies the pre-requisite unit SITHKOP010 Plan and cost recipes

Units marked with (^) identifies the pre-requisite unit SITXFSA005 and SITXFSA006



Entry Requirements

Age Requirements

Students must be a minimum age of 18 years or above at the time of course commencement.

Academic Requirements

To enter this qualification, applicants should have successfully completed an Australian Year 11 (or an international secondary school year which is equivalent to Australian Year 11) with satisfactory results, OR successful completion of a recognised Foundation Studies program in Australia.

English Requirements

All students will be required to complete an LLND evaluation prior to enrolment. The LLND evaluation aims to help students identify any potential challenges they may encounter during their studies.

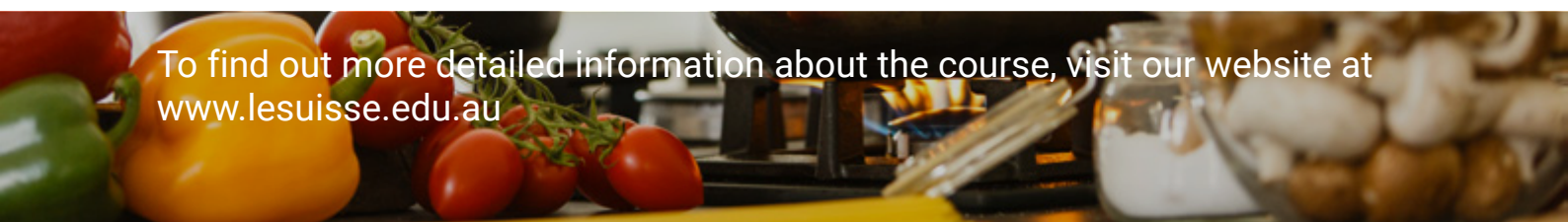
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RPL and Credit Transfer

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To find out more detailed information about the course, visit our website at www.lesuisse.edu.au



Career Pathways



 **\$75,000 per year**
Average Salary

The average Chef de Partie salary in Australia, generally ranges from \$29–\$34 per hour, depending on experience and location. Most listings show a median salary of roughly \$75,000 - \$77,000. Experienced chefs in high-end venues or capital cities like Sydney and Melbourne often see the higher end of this range*.

*Source Seek (2026)

- **Regional Variations:**

- Sydney generally offers the highest rates, with salaries often ranging from \$75,000 - \$80,000. Regional areas such as Richmond & Hawkesbury and Kalgoorlie also offer competitive pay, sometimes reaching above \$80,000.

Why this course?

- ✓ **Expert Faculty and State-of-the-Art Facilities**
- ✓ **Pathway to Career Advancement**
- ✓ **World-Class Culinary Scene**

Diploma of Hospitality Management

CRICOS: 112517F

NATIONAL CODE: SIT50422



Duration

78 weeks (inc.
holidays)

Delivery mode

Classroom based - Face to Face



The Hilton Academy Diploma of Hospitality Management qualification aims to equip junior managers with essential hospitality and managerial skills required to oversee daily operations. These individuals work with a degree of autonomy, supervise teams, and contribute to operational decision-making.

Course Description

This qualification enables professionals to develop versatile skills across multiple hospitality functions.

Graduates can pursue roles as departmental supervisors or small business operators within various hospitality sectors, including restaurants, hotels, motels, catering services, clubs, pubs, cafés, and coffee shops.

For more qualification details, please visit:

[Training.gov.au/Training/Details/SIT50422](https://training.gov.au/Training/Details/SIT50422)



Units

Core Units

SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXMGT005	Establish and conduct business relationships

Elective Units

SITXFSA005	Produce cakes, pastries and breads
SITXWHS006	Prepare food to meet special dietary requirements
SITHCCC023*	Work effectively as a cook (Work based training unit)
SITHCCC027*	Plan and cost recipes
SITXFSA006	Produce desserts
SITHCCC028*	Use hygienic practices for food safety
SITHCCC029*	Participate in safe food handling practices
SITHCCC030**	Receive, store and maintain stock
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
SITHCCC041*	Prepare poultry dishes
SITHPAT016*	Prepare meat dishes
SITHCCC042**	Prepare seafood dishes
SITHKOP013**	Produce and serve food for buffets
SITHCCC035**	Produce pates and terrines
SITHCCC036**	Prepare and serve cheese
SITHKOP010	Coach others in job skills
SITHCCC037**	Prepare and present sandwiches

Units marked with (*) identifies the pre-requisite unit SITXFSA005

Units marked with (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027



Entry Requirements

Age Requirements

Students must be a minimum age of 18 years or above at the time of course commencement.

Academic Requirements

To enter this qualification, applicants should have successfully completed an Australian Year 12 (or an international secondary school year which is equivalent to Australian Year 12) with satisfactory results, OR successful completion of a recognised Foundation Studies program in Australia.

English Requirements

All students will be required to complete an LLND evaluation prior to enrolment. The LLND evaluation aims to help students identify any potential challenges they may encounter during their studies.

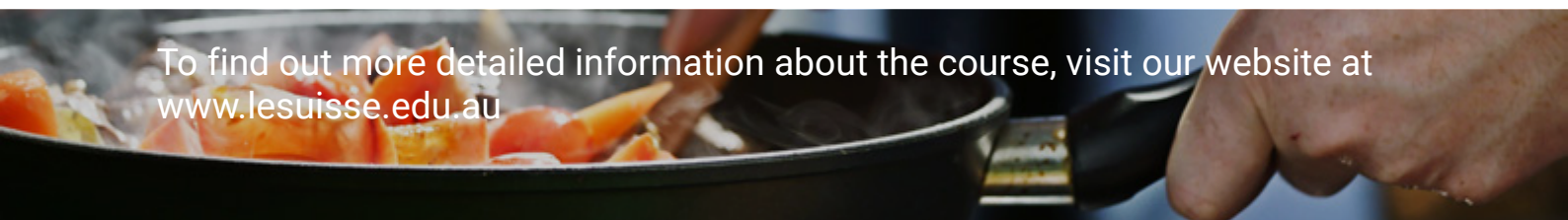
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RPL and Credit Transfer

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To find out more detailed information about the course, visit our website at www.lesuisse.edu.au



Career Pathways



\$80,000 per year
Average Salary

The average Hospitality manager salary in Australia, generally ranges from \$75,000 to \$95,000 per year, with experienced professionals and specialized roles in cities like Darwin, Brisbane, or Melbourne earning over. Most listings show a median salary of roughly \$75,000 - \$77,000. Experienced chefs in high-end venues or capital cities like Sydney and Melbourne often see the higher end of this range*.

*Source Seek (2026)

Why this course?

- ✓ **Career Opportunities in the Growing Hospitality Sector**
- ✓ **Comprehensive curriculum**
- ✓ **Industry expertise**

Advanced Diploma of Hospitality Management

CRICOS: 112517F

NATIONAL CODE: SIT50422



Duration

78 weeks (inc.
holidays)

Delivery mode

Classroom based - Face to Face



Hilton Academy Advanced Diploma of Hospitality Management qualification prepares highly skilled senior managers to oversee hospitality operations by integrating a broad range of industry-specific expertise with specialised managerial competencies. Upon completing the course, professionals can operate with considerable autonomy and take responsibility for making strategic business decisions.

Course Description

Graduates can pursue roles across various hospitality sectors, including restaurants, hotels, motels, catering services, clubs, pubs, cafés, and coffee shops, as senior managers, general managers, or business owners.



Units

Core Units

SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXCCS016	Develop and manage quality customer service practices
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXMGT005	Establish and conduct business relationships
BSBOPS601	Develop and implement business plans
BSBFIN601	Manage organisational finances
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system
SITXFIN011	Manage physical assets
SITXHRM010	Recruit, select, and induct staff
SITXHRM012	Monitor staff performance

Elective Units

SITXWHS006	Identify hazards, assess and control safety risks
SITXFSA005	Use hygienic practices for food safety
SITHKOP013*	Plan cooking operations
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Use hygienic practices for food safety
SITHCCC029*	Participate in safe food handling practices
SITHCCC030**	Receive, store and maintain stock
SITHCCC031**	Prepare dishes using basic methods of cookery
SITHCCC041*	Prepare appetisers and salads
SITHCCC035**	Prepare stocks, sauces and soups
SITHCCC036**	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC037**	Prepare vegetarian and vegan dishes
SITXFSA006	Prepare poultry dishes
SITHKOP010	Prepare meat dishes
SITHCCC025*	Prepare seafood dishes
SITHCCC042**	Produce and serve food for buffets
SITHCCC038**	Produce pates and terrines
SITHPAT016*	Prepare and serve cheese

Units marked with 1 (*) identifies the pre-requisite unit SITXFSA005 Use hygienic practices for food safety
Units marked with 2 (**) identifies the pre-requisite units SITXFSA005 and SITHCCC027



Entry Requirements

Age Requirements

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Academic Requirements

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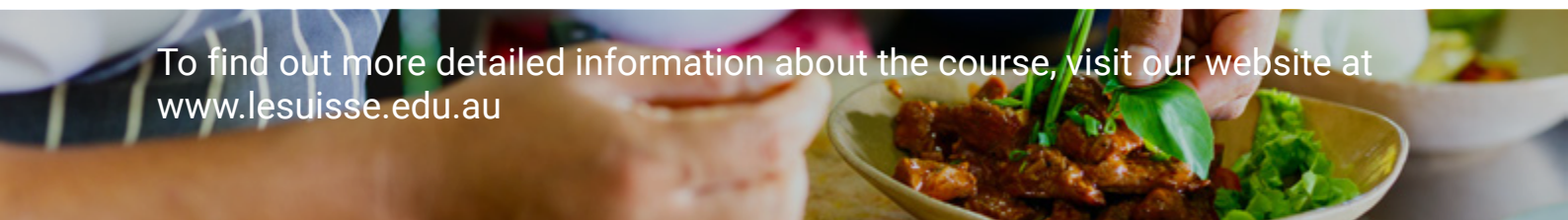
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RPL and Credit Transfer

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Career Pathways



\$100,000 per year
Average Salary

Hospitality operations managers and area managers in Australia generally earn between \$85,000 and \$135,000 per year, with senior roles in major cities often exceeding \$140,000 plus superannuation. Average salaries in Melbourne and Sydney often range from \$95,000 to over \$100,000 depending on experience and company size*.

*Source Seek (2026)

Why this course?

- ✓ **Career Opportunities in the Growing Healthcare Sector**
- ✓ **Hands-On Practical Training**
- ✓ **Global Relevance and Career Mobility**