

## **CERTIFICATE III IN COMMERCIAL COOKERY**

This qualification is internationally accredited by the International Centre for Excellence in Tourism and Hospitality Education (THE-ICE), and nationally accredited on the Fiji Qualifications Framework (FQF) by the Fiji Higher Education Commission (FHEC). It is also registered on the Pacific Register of Qualifications and Standards (PRQS).

### **DESCRIPTION**

This qualification prepares students with a wide range of specialised skills in food preparation and service in a commercial kitchen. The training involves developing discretion, judgment and sound knowledge of kitchen operations. Graduates will be able to work with some independence, under limited supervision and may provide operational advice and support to team members.

### **CAREER OPPORTUNITIES**

Job roles and titles vary across different industry sectors. Possible job titles relevant to this qualification include but not limited to:

- Commis
- Assistant Cook
- Demi Chef de Partie

### **LENGTH OF PROGRAMME**

Full Time                      1 year

### **ELIGIBILITY/ADMISSION REQUIREMENTS**

To be admitted to the programme, applicant must;

1. Be in sound health and physique, confirmed in the most current report by a certified medical practitioner, and,
2. Passed the Senate recognised Year 12/Form 6 or equivalent examination with English; or,
3. Passed Certificate II in Cookery or equivalent from a provider registered on a national qualification framework; or,
4. Meet the University's mature student admission criteria.

**(This programme is managed with 20 admissions per class.)**

### **COURSE INFORMATION**

This programme has a total of five (5) courses.

<b>Course Code</b>	<b>Course Title</b>	<b>Semester</b>	<b>Delivery Mode</b>	<b>Campus</b>	<b>Fees (FJD)</b>
CECC31	Kitchen Fundamentals - Food Safety, OHS, Equipment and Cookery Methods	1 & 2	Blended	Laucala/Nadi	\$780
CECC32	Cookery Methods & Skill 1	1 & 2	Blended	Laucala/Nadi	\$780
CECC33	Cookery Methods & Skills II	1 & 2	Blended	Laucala/Nadi	\$550
CECC34	Technology, Menu Planning, Stock Control and First Aid	1 & 2	Blended	Laucala/Nadi	\$335

CECC35	Workplace Attachment – Commercial Cookery	1 & 2	Blended	Laucala/Nadi	\$335
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### **ASSESSMENT**

All courses are competency based and assessments, both face-to-face and online, individual and group-work, may include Observations, Quizzes, Reports, Role-plays, Work samples, Oral tests, Skills tests, Industry mentor reports and Workplace attachment records. The prescribed assessment standards for the programme are documented in the Course outline and available on MOODLE.

### **RECOGNITION OF PRIOR LEARNING**

Recognition of Prior Learning (RPL) takes into account the knowledge and skills you have already gained through your previous education and work. This may be through formal or informal training, paid or unpaid work experience, and can earn you credits if relevant to the courses of this programme. Student may apply for RPL with \$100 application fee when enrolling for the programme. Student is to pay full course fee for the courses that have been awarded with an RPL.

### **CREDIT TRANSFER**

If you have completed similar training at a registered tertiary institute, you may apply for Cross Credit. You will be required to provide programme/course outlines, assessments standards and work you have completed. Credit Transfer (CT) regulations of the University will apply to the vetting of your application. There is fee for the processing your CT application.

### **EXIT POINTS**

You may exit from this qualification and receive a Statement of Attainment for courses you have successfully completed.

### **LEARNING RESOURCES & SUPPORT SERVICES**

The programme fee includes prescribed learning resources. On your full payment of fees, you will be provided with:

1. A set of Chef whites (Jacket, Check pants, Bib apron, Tee shirt & Head scarf);
2. The programme prescribed textbook (Professional Cookery Training Textbook);
3. Chef Tools (Professional standard 10 inch Cooks knife and Vegetable peeler); and,
4. Site visit - Industry experience.

Students will have full access to Library, Counselling Programmes, ITS Labs, email access, online learning support and Campus Life activities. Learning Support Team provides learning support via one-to-one consultation through an "open door" policy, Academic Skills Workshops and Industry Mentoring Programmes. Students can also access online learning support on "Moodle" which is USP's online learning management system.

### **USP'S OBLIGATIONS, STUDENTS' RIGHTS**

The Student Grievance Policy and Procedures apply to all students of the University. The Student Grievance Policy provides the guiding principles for resolving student grievances, and appealing decisions about grievances. The Policy is accompanied by the Student Grievance Procedures (together referred to as the 'Student Grievance Policy and Procedures'). Students enrolled in a course will automatically become members of the USP Students' Association.

### **FOR MORE INFORMATION CONTACT:**

Customer Service Centre

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