

Material Kit -FEE



SIT30821 – Certificate III in Commercial Cookery Material Kit –FEE

**TOTAL PRICE
(AUD)**

Tool kit for Commercial Cookery Practical

1. Cooks/Chef's knife 20 cm
2. Boning knife 15 cm
3. Bread knife 26 cm
4. Filleting knife 21 cm
5. Paring knife 9 cm
6. Palette knife 20 cm
7. Turning knife
8. Carving fork 25 cm
9. Sharpening steel 30 cm
10. Wooden spoon
11. Basting spoon - perforated
12. High heat silicone spatula
13. Whisk -stainless steel 30 cm
14. Tong - stainless steel 23 cm
15. Star nozzles – 3 pcs
16. Tube nozzles – 3 pcs
17. Piping bag 50 cm
18. Digital Thermometer
19. Pastry Brush 4.00 cm
20. Peeler
21. Bowl scraper
22. Tea Towel – 2 pcs
23. Knife carry bag – 18 pockets

\$154.50

Student chef uniform set (XXS to 5XL sizes available):

1. Chef coat long sleeves with white removable stud buttons
2. Trouser black & white checked yarn dyed easy fit
3. White half apron
4. White necktie
5. White flat top hat

\$81.75

Safety Shoes with Steel caps:

(Light weight, slip-resistant with steel toe caps)

\$40.00

Total

\$276.25



Learning Resources for theory class

Training Resource Solutions Online Student Portal

\$16.95 per
user/unit

PRICING GUIDE

• *e Learning*

The user is required to download the relevant software on their computer or an App on their smartphone, from there they simply log in and start accessing their training resources. Our e Learning is an interactive resource and includes the use of items such as clickable images, colourful icons and animations. The content is based on our hard copy resources, although some of the assessments do differ to suit online training.

(20 Core units plus 5 elective units)

TOTAL X 25 units

\$423.75

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\$700.00