

NATIONAL TRAINING PACKAGE Credit Transfer Agreement



Form Category	Academic
Document Owner	Director of Academic Services
Related Documents	Credit Policy

Agreement

On successful completion of units of competency within the specified National Training Package qualification/s detailed below, a student will be granted credit for the nominated subject/s detailed below within the higher education qualification/s, up to the limit as specified in the [Credit Policy](#).

Entry pathway course/s NTP code: SIT30813 Qualification title: Certificate III in Commercial Cookery		Destination TORRENS higher education course/s Course code: ADCM16 Qualification title: Associate Degree of Culinary Management Total credit points: 160		
Provider <i>Think: Colleges Pty Ltd</i>				
Completion date range: <i>Credit is for qualifications completed within five years of application</i>				
Units of competency		Subjects		
Code	Title	Code	Title	Credit points
SITHCCC101	Use food preparation equipment	IPC101	Introduction to Professional Cookery - Practical	10
SITHKOP101	Clean kitchen premises and equipment			
SITXINV202	Maintain the quality of perishable supplies			
SITHCCC201	Produce dishes using basic methods of cookery			
HLTAID003	Provide first aid			
SITHCCC101	Use food preparation equipment	IPC102	Introduction to Professional Cookery - Theory	10
SITHKOP101	Clean kitchen premises and equipment			
SITXINV202	Maintain the quality of perishable supplies			
SITHCCC201	Produce dishes using basic methods of cookery			
SITHCCC202	Produce appetisers and salads	IKO101	Introduction to Kitchen Operations	10
SITHCCC203	Produce stocks, sauces and soups			
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes			
SITHCCC301	Produce poultry dishes			
SITHCCC308	Produce cakes, pastries and breads	INP101	Introduction to Patisserie	10
SITHPAT306	Produce desserts			
SITHCCC302	Produce seafood dishes	IPC201		10

SITHCCC303	Produce meat dishes		Intermediate Professional Cookery - Practical	
SITHCCC307	Prepare food to meet special dietary requirements			
SITHCCC302	Produce seafood dishes	IPC202	Intermediate Professional Cookery - Theory	10
SITHCCC303	Produce meat dishes			
SITHCCC307	Prepare food to meet special dietary requirements			
SITHCCC101	Use food preparation equipment	INP201	Industry Practicum 1	10
SITHKOP101	Clean kitchen premises and equipment			
SITXINV202	Maintain the quality of perishable supplies			
SITHCCC201	Produce dishes using basic methods of cookery			
HLTAID003	Provide first aid			
SITHCCC309	Work effectively as a cook			
SITXINV401	Control stock	MED201	Menu Engineering & Design	10
SITHKOP302	Plan and cost basic menus			
BSBSUS201A	Participate in environmentally sustainable work practices		No equivalency	
BSBWOR203B	Work effectively with others			
SITHIND101	Use hygienic practices for hospitality service			
SITHIND201	Source and use information on the hospitality industry			
SITXFSA101	Use hygienic practices for food safety			
SITXFSA201	Participate in safe food handling practices			
SITXHRM301	Coach others in job skills			
SITXWHS101	Participate in safe work practices			
		AKP201		Advanced Kitchen Operations
		BIZ101	Business Communications	10
		BIZ102	Understanding People & Organisations	10
		BIZ104	Customer Experience Management	10
		BIZ201	Accounting for Decision Making	10
		BIZ202	The Business Environment	10
		INP202	Industry Practicum 2	10
		MKT101A	Marketing Fundamentals	10

Authorised by (Dean)	 David McDonald
Responsible Officer (Program Director)	 Paul Picksley
Date of agreement	15 March 2017
Duration of agreement	This arrangement will remain in effect for the duration of the destination course accreditation, unless withdrawn by the Vertical Learning and Teaching Committee.