

SIT30821 - Certificate III in Commercial Cookery Material Kit -FEE	TOTAL PRICE (AUD)
Tool kit for Commercial Cookery Practical	
<ol style="list-style-type: none"> 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
<p>Student chef uniform set (XXS to 5XL sizes available):</p> <ol style="list-style-type: none"> 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 PRICING GUIDE <ul style="list-style-type: none"> • e Learning <p>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.</p>	\$16.95 per user/unit
(20 Core units plus 5 elective units) TOTAL X25 units	\$423.75
SIT30821 - Certificate III in Commercial Cookery Material FEE	\$700.00

SIT40521 - Certificate IV in Kitchen Management Material Kit -FEE	TOTAL PRICE (AUD)
Tool kit for Commercial Cookery Practical	
<ul style="list-style-type: none"> 24. Cooks/Chef's knife 20 cm 25. Boning knife 15 cm 26. Bread knife 26 cm 27. Filleting knife 21 cm 28. Paring knife 9 cm 29. Palette knife 20 cm 30. Turning knife 31. Carving fork 25 cm 32. Sharpening steel 30 cm 33. Wooden spoon 34. Basting spoon - perforated 35. High heat silicone spatula 36. Whisk -stainless steel 30 cm 37. Tong - stainless steel 23 cm 38. Star nozzles – 3 pcs 39. Tube nozzles – 3 pcs 40. Piping bag 50 cm 41. Digital Thermometer 42. Pastry Brush 4.00 cm 43. Peeler 44. Bowl scraper 45. Tea Towel – 2 pcs 46. Knife carry bag – 18 pockets 	\$154.50
<p>Student chef uniform set (XXS to 5XL sizes available):</p> <ul style="list-style-type: none"> 6. Chef coat long sleeves with white removable stud buttons 7. Trousers black & white checked yarn dyed easy fit 8. White half apron 9. White necktie 10. 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 PRICING GUIDE <ul style="list-style-type: none"> • e Learning <p>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, colorful icons and animations. The content is based on our hard copy resources, although some of the assessments do differ to suit online training.</p>	\$16.95 per user/unit
(27 Core units plus 6 elective units) TOTAL X33 units	\$559.35
SIT40521 - Certificate IV in Kitchen Management Material FEE	\$835.60
Barkly FEE Price	\$800.00