Cook up a versatile career!

TAFE Queensland East Coast is the ideal place to study cookery as a gateway to hundreds of restaurants serving a huge variety of different cuisines from all over the world. Our Mooloolaba location is a leader in hospitality and cookery training with two fully operational restaurants open to members of the public serving high quality meals. The Certificate III in Commercial Cookery is an excellent alternative to a traditional apprenticeship pathway. This program is delivered face-to-face and in the training kitchens at the Mooloolaba campus of TAFE Queensland East Coast.

...more online

LOCATION/S
Mooloolaba

DURATION
Full time: 12 months

Course delivery options

WORKLOAD LOCATION DELIVERY
Full Time Mooloolaba Classroom

Key dates
For key start dates for each location visit the online brochure for this course (under the course details tab).

tafeeastcoast.edu.au/course/9968

What are my payment options?

No matter what your circumstances, TAFE Queensland East Coast has a payment option to suit you. If you are unsure of what's right for you, call us on 1300 656 188. We're here to help.

FULL FEE | $13,925
This is the total cost of the course.

Got a question?
Enquire about your full fee study options

Entry requirements
Course Entry Requirements
It is highly recommended that students have
...more online

Placement
Students are required to complete 48...more online

Resources required
Please see the relevant documents section for any relevant booklists, uniform and resource kit lists required for this...more online

Outcome
SIT30816 Certificate III in Commercial Cookery

Job prospects
- Chef
- Cooks Assistant

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

HOW TO ENROL

Enrol now

You’re ready if you have:
- checked your important dates (under the course details tab)
- checked you meet the entry requirements (under the course details tab)
- checked your course costs and know

Accurate as at 5 February 2018. For the latest information see: tafeeastcoast.edu.au/course/9968

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CRICOS 03020E
<table>
<thead>
<tr>
<th>Code</th>
<th>Subject</th>
<th>Classification</th>
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</thead>
<tbody>
<tr>
<td>SITXWS001</td>
<td>Participate in safe work practices</td>
<td>Core</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC005</td>
<td>Prepare dishes using basic methods of cookery</td>
<td>Core</td>
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<tr>
<td>SITHCCC017</td>
<td>Handle and serve cheese</td>
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<tr>
<td>SITHCCC007</td>
<td>Prepare stocks, sauces and soups</td>
<td>Core</td>
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<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
<td>Core</td>
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<tr>
<td>SITXINV002</td>
<td>Maintain the quality of perishable items</td>
<td>Core</td>
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<tr>
<td>SITHCCC006</td>
<td>Prepare appetisers and salads</td>
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<tr>
<td>BSSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
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<tr>
<td>SITHCCC018</td>
<td>Prepare food to meet special dietary requirements</td>
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<tr>
<td>SITXFSA002</td>
<td>Participate in safe food handling practices</td>
<td>Core</td>
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<tr>
<td>SITXHRM001</td>
<td>Coach others in job skills</td>
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<tr>
<td>SITHPA004</td>
<td>Produce yeast-based bakery products</td>
<td>Elective</td>
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<tr>
<td>SITHCCC012</td>
<td>Prepare poultry dishes</td>
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<tr>
<td>SITHCCC013</td>
<td>Prepare seafood dishes</td>
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<tr>
<td>SITHCCC014</td>
<td>Prepare meat dishes</td>
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<tr>
<td>SITHCCC015</td>
<td>Produce and serve food for buffets</td>
<td>Elective</td>
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<tr>
<td>SITHCCC019</td>
<td>Produce cakes, pastries and breads</td>
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<tr>
<td>SITHPATH006</td>
<td>Produce desserts</td>
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<tr>
<td>SITHCCC008</td>
<td>Prepare vegetable, fruit, eggs and farinaceous dishes</td>
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<td>SITHKOP002</td>
<td>Plan and cost basic menus</td>
<td>Core</td>
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<tr>
<td>SITHASC008</td>
<td>Prepare Asian cooked dishes</td>
<td>Elective</td>
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<tr>
<td>SITHCCC020</td>
<td>Work effectively as a cook</td>
<td>Core</td>
</tr>
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</table>

Disclaimer
Not all electives available at all campuses

which payment option is right for you (under the costs tab)
• Read the student rules and refund policy
• Created your Unique Student Identifier and can provide this code to TAFE Queensland
• If you are applying for a subsidised cost, please ensure you have all the relevant documents at time of enrolment

All done? Then head to the link below to complete your enrolment:
tafeeastcoast.edu.au/study-with-us/enrol

Enrolment options
By telephone: 1300 656 188.
In person: at any TAFE Queensland East Coast location.
Online: Full Fee paying students can enrol online

Recognition of prior learning
Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you’ve gained from the workplace or previous learning means less study time for you, and getting the paper to prove you’re qualified a whole lot sooner.

More info:
tafeeastcoast.edu.au/study-with-us/career-changers-jobseeker/recognition-prior-learning/

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