

Commercial Cookery

Challenger Institute | Quinlan's Hospitality & Tourism Training Centre



industry-relevant Commercial Cookery Training

Challenger Institute's Quinlan's Hospitality and Tourism Training Centre is focussed on the training and development needs of industry, and the needs of people seeking employment and career paths in the hospitality and tourism industries.

Our highly trained professional staff all have substantial industry experience and are qualified workplace trainers.

Our facilities are second to none and include commercially equipped kitchens and the training restaurant/bar, the Grosvenor Room which is renowned for excellence in food and beverage presentation and service.

CERTIFICATE II IN HOSPITALITY (KITCHEN OPERATIONS)

ABOUT THIS COURSE

This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may work with some autonomy or in a team but usually under close supervision.

The qualification is suitable for an Australian apprenticeship pathway and for VET in Schools delivery.

JOB ROLES

Individuals with this qualification are able to perform roles such as:

- preparing breakfast items
- preparing a range of fast food items
- preparing a range of non alcoholic drinks
- preparing sandwiches
- preparing appetisers and salads
- preparing hot and cold desserts

Possible job titles include:

- breakfast cook
- short order cook
- fast food cook

DURATION

One semester

ENTRANCE REQUIREMENTS

To meet entry requirements, candidates are required to achieve the basic skills (+) benchmark in communications skills. More information about entrance requirements is available from: www.trainingwa.wa.gov.au

LOCATIONS Fremantle, Peel

CERTIFICATE III IN HOSPITALITY (COMMERCIAL COOKERY)

ABOUT THIS COURSE

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

The qualification is suitable for an Australian apprenticeship pathway.

JOB ROLES

Individuals with this qualification are able to perform roles such as:

- preparing appetisers, salads, stocks, sauces and soups
- preparing vegetables, fruit, eggs and farinaceous dishes
- selecting, preparing and cooking poultry, seafood and meat
- preparing hot and cold desserts, pastries, cakes and yeast goods
- planning and preparing food for buffets

Possible job title includes:

- cook

DURATION

One year (or one semester for students who have the completed the Certificate II in Hospitality (Kitchen Operations)).

ENTRANCE REQUIREMENTS

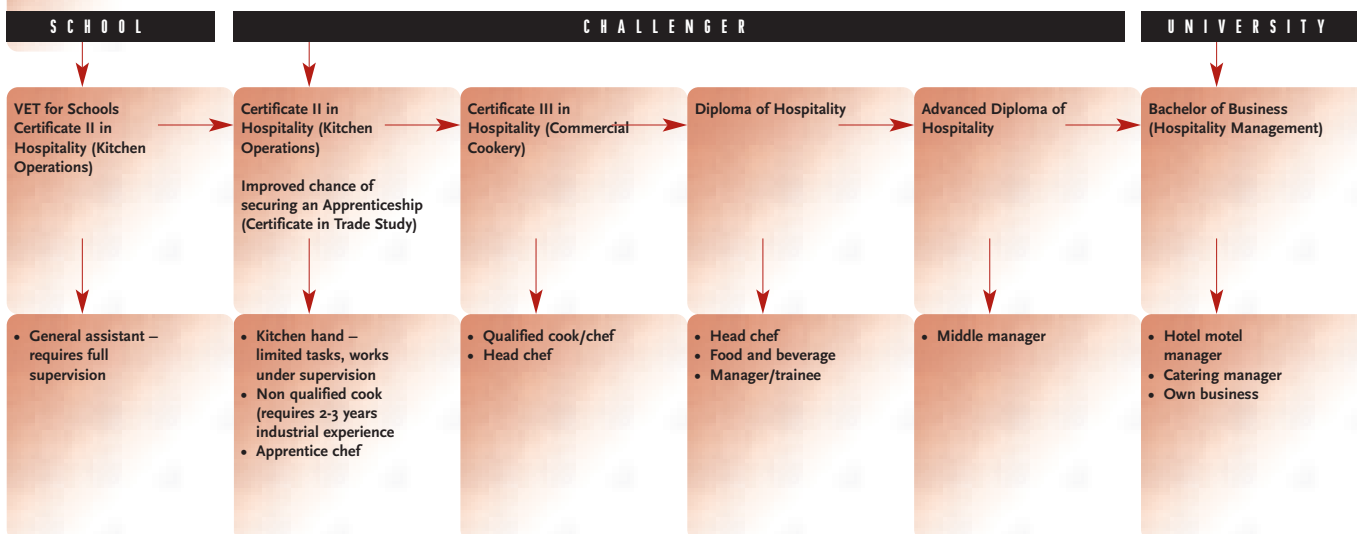
To meet entry requirements, candidates are required to achieve the developed skills (++) benchmark in communications skills. More information about entrance requirements is available from: www.trainingwa.wa.gov.au

LOCATIONS Fremantle, Peel



COMMERCIAL COOKERY CAREER PATHWAYS

PATHWAYS



LIKE TO KNOW MORE?

For more information please call our Client Contact Centre on 1300 553 444 or email info@challenger.wa.edu.au.

Country toll free: 1800 001 001

Website: www.challenger.wa.edu.au

Challenger Institute of Technology offers a wide range of subjects. Most courses can be studied on a part-time basis, online or via open learning both on and off campus and at your own pace.

Call us for more information on 1300 553 444.



great careers... excellent prospects