



Commercial Kitchen Skill Set

State ID: AE140

About this course

How would you like to be part of a team producing beautiful food in one of WA's restaurants, cafes, bars, resorts or hotels?

This skill set covers all the 'must know' skills that employers are looking for, so you'll be skills ready and job ready. It covers **how to follow organisational infection prevention and control procedures**, including implementing standard and transmission-based precautions and responding to infection risks to ensure you're working safely.

In the Commercial Kitchen skill set, you'll learn about the safe use of commercial kitchen equipment, how to clean food preparation areas, storage areas, and equipment efficiently and minimising negative environmental impacts, preventing food contamination including how to identify and control food hazards, and gain general kitchen and food preparation skills.

Jobs that could lead from this skill set includes cooks, chefs, caterers, kitchen stewards, kitchen hands, and bar and food and beverage servers and attendants.

Lower fees, local skills half-price course pathways

- [Certificate III in Hospitality](#)
- [Certificate III in Commercial Cookery](#)



Details

This skill set is related to the Skills Ready program. Other skill sets can be found on our [Courses](#) page, using the *Refine course results>Study mode* filters.

During your course of study, NMTAFE may use a variety of learning practices to ensure you get the best outcome for your learning journey.

This may include online learning, face-to-face classroom, laboratory/workshop delivery, work placement or a combination of these, depending on which is most appropriate.

Semester 2, 2020

Joondalup (Kendrew Crescent) - On Campus



Duration: **6 Week/s**



When: **Semester 2, 2020**



How: **On campus**

Units

Core

National ID	Unit Title
HLTINFCOV001	Comply with infection prevention and control policies and procedures
SITHCCC001	Use food preparation equipment
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices

Important information

Duration - 6 weeks, starts 29 July

Classes run Wednesday 8:30 - 16:30

Fees and charges

Local full time students

Course fees are made up of two components, tuition fees and resource fees.

Tuition fees are determined by multiplying the course fee rate by the nominal hours, which is the number of hours in which an average student could be expected to complete each unit. They are not the hours of training or instruction.

Resource fees are charges for material that are essential to a course or unit, and are purchased by NMT to be used by students during the course.

Fees may vary depending on the units you are enrolled in so an approximate amount has been shown. You will be given the exact amount of your fees at enrolment. Part time student fees will vary depending on the number of units you are enrolled in.

Please note, you may also need to buy textbooks or equipment for your course.



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Western Australia.*

International Students

Check [TAFE International WA](#) to confirm this course is available to international students. You will pay your tuition fees to TIWA.

Please note, fees are subject to change.



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