About this course

This qualification is part of the Lower fees, local skills program where you'll pay only half of the standard course fees.

Love cooking and want the formal skills to turn your passion into a career?

North Metro TAFE’s Certificate III in Commercial Cookery provides you with the practical skills and knowledge to plan, organise, prepare and cook food in a commercial kitchen environment. You'll learn about effective communication, occupational health and safety procedures and workplace hygiene.

When you graduate as a qualified cook with a wide range of cookery skills you'll be able to work in various establishments including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Gain these skills

- Produce quality foods and prepare food according to dietary or cultural needs
- Plan menus
- Control costs
- Work as part of a team
- Serve a range of meals in a professional manner

Is this course right for me?

I have the following attributes:

- Enjoy cooking
- High level of personal hygiene
- Able to manage time and work under pressure
- Able to work well in a team
• Willing and available to work weekends and rostered shifts (including public holidays)

The following people will be entitled to a concession rate on the half price course fees under Lower fees, local skills.

- All students aged 15-24 years
- Persons and dependents of persons holding:
  - a pensioner concession card;
  - a repatriation health benefits card issued by the Department of Veterans’ Affairs; or
  - a Health Care Card
- Persons and dependents of persons in receipt of the Youth Allowance, AUSTUDY or ABSTUDY
- Dependents of persons who are inmates of a custodial institution
- Secondary school-aged persons, not enrolled at school.

If you are not eligible, please see our Skill sets page.

Details

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) - Apprenticeship

- **Duration:** 6 Semester/s
- **When:** Semester 2, 2020
- **How:** On campus

Units

<table>
<thead>
<tr>
<th>Core</th>
<th>National ID</th>
<th>Unit Title</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>BSBSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
</tr>
<tr>
<td></td>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td></td>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
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</tbody>
</table>
### National ID | Unit Title
---|---
SITHCCC005 | Prepare dishes using basic methods of cookery
SITHCCC006 | Prepare appetisers and salads
SITHCCC007 | Prepare stocks, sauces and soups
SITHCCC008 | Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC012 | Prepare poultry dishes
SITHCCC013 | Prepare seafood dishes
SITHCCC014 | Prepare meat dishes
SITHCCC018 | Prepare food to meet special dietary requirements
SITHCCC019 | Produce cakes, pastries and breads
SITHCCC020 | Work effectively as a cook
SITHKOP001 | Clean kitchen premises and equipment
SITHKOP002 | Plan and cost basic menus
SITHPAT006 | Produce desserts
SITXFSA001 | Use hygienic practices for food safety
SITXFSA002 | Participate in safe food handling practices
SITXHRM001 | Coach others in job skills
SITXINV002 | Maintain the quality of perishable items
SITXWHS001 | Participate in safe work practices

### Elective
---|---
SITHCCC009 | Produce cook-chill and cook-freeze foods
SITHCCC011 | Use cookery skills effectively
SITHCCC021 | Prepare specialised food items
SITHIND002 | Source and use information on the hospitality industry
**Entrance requirements**

<table>
<thead>
<tr>
<th>School Leaver</th>
<th>Non-School Leaver</th>
<th>AQF</th>
</tr>
</thead>
<tbody>
<tr>
<td>OLNA or NAPLAN 9 Band 8</td>
<td>C Grades in Year 10 English and Maths or equivalent</td>
<td>Certificate I or Certificate II</td>
</tr>
</tbody>
</table>

**Job opportunities**

- Cook

Other job titles may include:

- Commercial Cook

*Please note this list should be used as a guide only as job titles and qualification requirements may vary between organisations.*

**Important information**

Skills will be gained in our training kitchens and then refined in North Metro TAFE’s Pavilion à la carte restaurant, a real life, training environment open to the public.

Other costs for consideration:

- Uniform
- Knife Set
- Stationery
- Text books

**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.

**International Students**

Check [TAFE International WA](https://www.tafeinternational.wa.edu.au) to confirm this course is available to international students. You will pay your tuition fees to TIWA.

*Please note, fees are subject to change.*