This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. You will learn basic methods of cookery and cook various foods such as vegetables, meat, seafood, hot and cold desserts and various dishes for entrees, mains and desserts.

You could work in various hospitality enterprises where food is prepared and served, including restaurants, hotels and coffee shops and provide technical advice and support to a team.

Course Structure
This course consists of 25 units of competency, 22 unit of competency is core and 3 units of competency are electives. Students must successfully complete all units to gain their qualification.

Training delivery consists of formal structured training and assessment of the practical application of the theoretical knowledge acquired through the structure training over the duration of the training program.

Outcomes Include but not limited to:

- Cook

Entry Requirements
- Over 18 years old at the time of enrolment.
- An Australian citizen, permanent Australia resident, humanitarian visa holder, or New Zealand citizen.
- Living or working in NSW.
- A completed application form Successful completion of Language, Literacy and Numeracy assessment
- Identification Documents
- A photo ID

Please contact IIPD to discuss & check on your eligibility.

Preferred Pathway
- Individuals may enter SIT30813 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.
- Individuals could progress to SIT40413 Certificate IV in Commercial Cookery, SIT40613 Certificate IV in Catering Operations or SIT40713 Certificate IV in Patisserie.

For more information:
Please contact our friendly staff at:
International Institute for Professional Development - (IIPD)
Phone: 1300 786 456
Fax: 02 9012 0753
E-mail: info@iipd.edu.au
Web: www.iipd.edu.au

RTO No: 21122
CRICOS Provider No: 02254F

Fees:
Please see “IIPD Course fees and Charges” for more details or speak with one of our friendly staff member.