

Program Structure: Certificate III in Cookery

Program Name	Certificate III in Cookery
Program Description	Programme participants who successfully complete this qualification can apply for cooking posts in the hotel, restaurant and commercial catering sector as commis, kitchen hands and assistant cooks from the Certificate III in Cookery programme.
Majors	Cookery
Minimum Requirements	Pass in Year 11, with 50% or more marks in English
Program Type	Certificate

Certificate III in Cookery			
No	Code	Name	CP
Year 1: Semester 1			
1	BKY301Sem	Basic Bread, cakes and pastries	10
2	CKY305Sem	Kitchen, Safety, Sanitation & Hygiene	10
3	COM303Sem	Introduction to Communication Literacy	5
4	CKY301Sem	Introduction to Basic Cookery Skills	10
5	FBV302Sem	Bar Services –Mock-tails, Cocktails and Beverage Mixing	10
		<i>Credit Points</i>	45
Year 1: Semester 2			
6	CKY304Sem	Basic Cookery Skills	10
7	CKY306Sem	Purchasing Food Commodities	10
8	CIN302Sem	Computer Skills	10
9	CKY303Sem	Basic of Catering Control	10
10	COM304Sem	Workplace Communication	5
		<i>Credit Points</i>	45
		<i>Total Credit points</i>	90
DIA- Directed Industrial Attachment 3 Months			