



COMMERCIAL COOKERY

 NATIONAL CODE: SIT30821

## CERTIFICATE III IN COMMERCIAL COOKERY

Create culinary delights with a Certificate III in Commercial Cookery. This course will prepare students for work in commercial kitchens with limited supervision.

### CAMPUSES

BRISBANE SOUTH

HOBART

### OVERVIEW



**INTAKES**  
Monthly



**DURATION**  
52 weeks



**INDUSTRY PLACEMENT**  
48 Service Shifts



**INTERNATIONAL STUDENTS**  
Yes




**CRICOS CODE:**  
109864B



**CONTACT HOURS**  
20

 Entirely On Campus

Want to get a start in business?  
You need training.

 Watch the Video



### SHOEB HUSSAIN

Certificate III in Commercial Cookery

I recently completed my certificate 3, I highly recommend it. Supportive & friendly staff, cooking facilities with great hygiene, tidy uniforms, good vibes. My placement was paid and I was promoted from level 2- level 3 in just a few months and received offers from renowned restaurants before graduating. Thanks to my chef Robert & Fiona-they always guided me with clear explanation & full energy.

## CERTIFICATE III IN COMMERCIAL COOKERY

## About this Course:

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

## What You'll Learn

- general food preparation techniques
- how to prepare a wide variety of dish types
- use hygienic practices for food safety
- effectively clean cooking equipment
- plan and cost recipes
- work practices (Elective units)
- customer service (Elective units)
- administration (Elective units)

## Career Outcomes

GRADUATES OF THIS COURSE WILL BE QUALIFIED TO WORK IN COMMERCIAL KITCHENS

## Here's what our Commercial Cookery students think

See why more than 8000 students have chosen NIET



Yuan Hsu

In the past year, I met three teachers and they are the best education team I have met in my life. I'm Taiwanese learning English in Australia. In the beginning, I wasn't able to speak even a sentence, but Jessica and Sukin were very patient to us. From my perspective, one of the most important things for junior English learner is to be given confidence by others. I had been taught by two of them from basic English. Finally, when I reached level 5, I met teacher Jayne, she would push us a little bit to learn more. I want to say again that, they are the best education team I have come across. They are so professional that they can be fully trusted.



Vance Siao

My tutor Richard was always very encouraging and helped me through the entire process step by step.

## INTAKE DATES

### 2024

#### MAY

Monday, 13th

#### JUNE

Monday, 03rd

#### JULY

Monday, 08th

#### AUGUST

Monday, 05th

#### SEPTEMBER

Monday, 02nd

#### OCTOBER

Monday, 14th

#### NOVEMBER

Thursday, 14th

#### DECEMBER

Monday, 02nd

## TUITION FEES (DOMESTIC FEE)

Course Name	Course Duration	Domestic Fee	Campus Availability	Intakes
Certificate III in Commercial Cookery	52 weeks	\$4,500	EMP HBT	Monthly

## ENTRY REQUIREMENTS

AGE	GRADE	IELTS
18	10	5.0

#### ■ AGE

Minimum age of 18 years

#### ■ EDUCATION & EXPERIENCE REQUIREMENTS

Year 10 Australian Senior High School Certificate or equivalent with full academic results

#### ■ ENGLISH LANGUAGE

Intermediate English (equivalent to 5.0 academic or general IELTS) or successful completion of college LLN Test

#### ■ REQUIRED IDENTIFICATION

Photo ID and evidence of citizenship (international students must provide copy of passport)

#### ■ COMPUTER SKILLS & EQUIPMENT

Basic computing skills including use of Microsoft Office programmes, in addition to hardware requirements of a portable computer with keyboard, pointing device, speaker, camera and microphone, and a broadband internet connection.

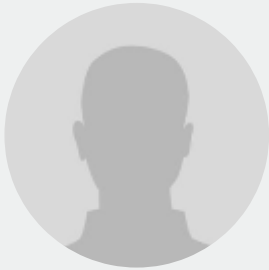
## ■ ADDITIONAL REQUIREMENTS

Applicants for this course must be able to make themselves available to undertake the industry placement that forms part of the training and assessment activity. Specific Updates to English Language Requirements for Student Visas: General Student Visa: The minimum IELTS score has increased from 5.5 to 6 (or equivalent). Packaged ELICOS: The minimum IELTS score to undertake a packaged English Language Intensive Courses for Overseas Students (ELICOS) program has increased from 4.5 to 5.0.

## ■ FURTHER INFORMATION

Students who are unable to meet the academic or English language criteria may in some cases be eligible to undertake our Language, Literacy & Numeracy (LLN) test. Criteria may change at any time without notice. Additional English language requirements may apply to international applicants from non-English speaking backgrounds wishing to articulate on a visa package into a university programme.

## BRISBANE SOUTH COURSE TRAINERS



Robert Sauer  
Not Provided

## BRISBANE SOUTH & FACILITIES

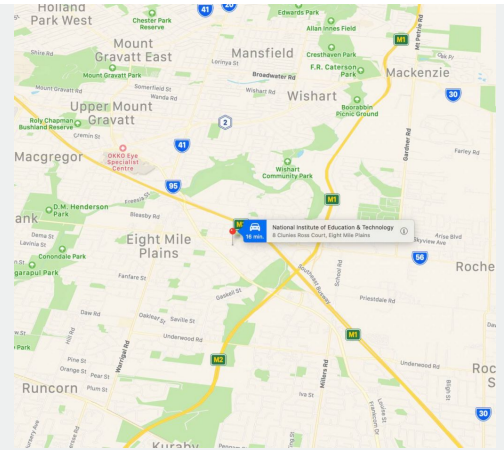
### YOUR CAMPUS

#### Established in 2016

NIET Group Eight Mile Plains Centre is our very first campus, established in 2016 to deliver our very first affordable programmes under NIET. Today it's our head office, hosting 2 classrooms, student study area, and training kitchen – in addition to our group's corporate, compliance & accounting divisions.

#### Built for Diverse Learners

This is the hub of the NIET's massage, business and hospitality programmes, NIET Group's Eight Mile Plains learning centre is based on the south side of Brisbane. With integrated operational cafe and massage facilities, Eight Mile Plains centre is the perfect facility to help our commercial cookery and massage students learn and grow, experiencing real-life businesses as they study.



[8 Clunies Ross Court, Eight Mile Plains QLD 4113](#)

## SESSION LOCATIONS



### OKEY DOKEY CAFE



HOME ELECTRIC OVENS

STAINLESS BENCH

Our original training cafe at Eight Mile Plains with training space for 5 students.

VIEW IN MAP



### AXCELERATE



ONLINE LEARNING PORTAL

Our online learning portal, aXcelerate, is where you will find your assessments and study materials – it's a fun environment to complete your “*Supervised Hours*” online as part of your self study.

It's also the place where you connect with your trainer, ask any questions and get help with your studies!

VIEW IN MAP



VIEW IN MAP



## HOBART COURSE TRAINERS



**Jean-Philippe René**

My name is Jean-Philippe René, 41 years old originally from Mauritius Island. Been in the Hospitality industry since 1999. Starting as Bar helper and by 2004 was managing Bars for Club Med in South East Asia. Came to Australia in 2007, worked 5 years in Fine dining in Melbourne, then managing few venues around, from Golf club, Yacht club, café, and Pizza shop. Join the training industry in 2016. In 2018 join NIET teaching Commercial cookery certificate 3 and 4, also Diploma and advance diploma of hospitality management. I do also some short courses such as Licensee & Advance Licensee courses and RSA for the liquor Industry. And actually, living in Tasmania.

## HOBART & FACILITIES

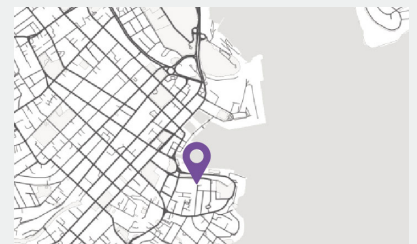
### YOUR CAMPUS

#### Getting settled in Hobart

Based right in Salamanca Place, NIET Group Hobart Centre is a regional campus delivering one of Tasmania's largest private vocational offerings. Located high on the fourth floor, views reach out across the Derwent river, with the campus affording study spaces tailor designed for learning & study. Hospitality students also benefit from proximity to outstanding venues located nearby.

#### Built for Diverse Learners

The facility offers functional classrooms, modest breakout spaces, and equipped massage clinic and training facility, with the capability to offer walk-in massage therapy.



[Level 4/2-4 Kirksway Pl, Hobart TAS 7004](#)

## SESSION LOCATIONS



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[VIEW IN MAP](#)



### THE REFECTORY BY NIET

**THE  
REF**

COMMERCIAL KITCHEN

GAS BURNERS

KITCHENAID APPLIANCES

Nestled in UTAS' sandy bay campus, NIET's Commercial training Kitchen is handily in the old Refectory. THEREF provides NIET with a comprehensive analog to a commercial kitchen, with all the space and equipment to learn the ropes.

[VIEW IN MAP](#)

