



Certificate III in Commercial Cookery (Full Time)

SIT30821

Course description:

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. This qualification provides a pathway to work as a commercial cook in organisations such as restaurant, hotels, clubs, pubs, cafes and coffee shops.

Student will start off learning the basics of cookery, how to select and use appropriate equipment, handle food safely, clean premises and maintain perishable food items. Then develop those skills specific to stocks and sauces, pastries and desserts, poultry, seafood, meat, vegetables, fruits and cheese. Then the final stage is putting those skills developed throughout the course into practice and contribute to the running of our training restaurant service, preparing an array of entrees, mains and desserts.

Course fee:

This qualification is subsidised by the NSW Government and may be eligible for [reduced fee options](#). Eligibility criteria applies. Please enquire with Customer Service at time of enrolment or follow the advice online.

If you are registered with a disability or are Aboriginal or Torres Strait Islander, please contact our Customer Service Team on 131 601 to organise your fee exemption with a consultant

NOTE: Additional costs apply for chef's uniform (trousers, jacket, cap, apron, shoes), and toolkit of utensils – approx. \$500. Further details will be provided upon enrolment.

- Nationally Recognised Training
- This training is subsidised by the NSW Government

Course outcome:

The training will provide the participant with the skills and knowledge to work in the Hospitality Industry in careers such as:

- Cook
- Line cook
- Station chef
- Sous chef
- Head chef

On completion of the *Certificate III in Commercial Cookery*, you may apply for and gain Credit Transfers in the *Certificate IV in Kitchen Management (SIT40521)*, reducing your study program and course fee if applicable.

Work Placement:

Work placement is a component of this course to complete unit *SITHCCO43*. TAFE provides a certain amount of service periods on campus at our Training Restaurant 'Embark', then the remaining hours must be completed in industry. You are given one year to complete work placement.

Explore. Enquire. Enrol.
tafensw.edu.au/cookery
131 601



TAFE NSW



83%

EMPLOYER SATISFACTION

NSW employers are very satisfied with the quality of the nationally recognised training we deliver*



80%

OF GROWTH AREAS COVERED

TAFE NSW trains 8 of the 10 occupational categories with the greatest growth numbers over the next 5 years.^



89%

GRADUATE SATISFACTION

With overall quality of training at TAFE NSW*



87.7%

OF GRADUATES WOULD RECOMMEND TAFE NSW

As a training provider - national VET average 90%*

Learning subjects include:

SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHCCC023	Use food preparation equipment
SITHCCC028	Prepare appetisers and salads
SITHCCC027	Prepare dishes using basic methods of cookery
SITHKOP009	Clean kitchen premises and equipment
SITXWHS005	Participate in safe work practices
SITHPAT016	Produce desserts
SITHCCC041	Produce cakes, pastries and breads
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITXCOM007	Show social and cultural sensitivity
SITXINV006	Receive stock & maintain stock
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHKOP010	Plan and cost basic recipes
SITHCCC026	Package prepared foodstuffs
SITHCCC043	Work effectively as a cook
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC044	Prepare specialised food items
SITHCCC040	Prepare and serve cheese
SITXHRM007	Coach others in job skills
SITHCCC038	Produce and serve food for buffets

LOCATION

TAFE NSW Loftus
Rawson Avenue, LOFTUS 2232

DURATION

1 Year

STUDY TYPE

Full-time

START DATE

July 2026

END DATE

June 2027

STUDY COMMITMENT

15 hours per week + additional study

Tuesday 8:00 am – 4:00 pm

Wednesday 8:00 am – 4:00 pm

NOTE: Days and hours are subject to change leading up to commencement. Days may change for the second semester of the course.

Access to a computer/laptop outside TAFE hours will be required, otherwise the Library facilities are available.

How to get involved:

For further information, feel free to pop by our section for a chat or contact us:

Building A, Level 1
Rawson Avenue, Loftus NSW 2232

Administration Support, Tracie Hancock

(02) 7921 2515 | SydneyTES-HospitalityLOF@tafensw.edu.au

Explore. Enquire. Enrol.
tafensw.edu.au/cookery
131 601



TAFE NSW