



# Certificate III in Commercial Cookery

National ID: SIT30821 | State ID:BHR9

Do you have a love of food, a fascination with flavour and a flair for cooking, from preparation to plating to perfecting your recipe?

Carve out your career in the culinary industry and become a professional chef or cook with this nationally recognised qualification.

You'll be guided and mentored by our team of expert lecturers as you become equipped with a solid fundamental skillset in cookery, learning to plan, prepare and create a range of soups, poultry, meat, seafood and vegetable dishes, as well as desserts such as cakes and pastries. You'll gain essential technical knowledge for cooking in a commercial kitchen environment and be trained in areas such as knife skills, seasoning, plating, food hygiene, effective cleaning and working successfully in a team.

Hospitality is an in-demand and dynamic industry offering exciting employment opportunities both locally and overseas. You'll be job ready for roles in a diverse range of settings, from cafes and coffee shops, to fine-dining restaurants, hotels, clubs, pubs or food trucks.

Take the next step in your career and become a qualified chef or cook. Whilst practising your passion, you'll acquire universal skills that could take you around the globe!

## Your qualification prepares you for roles such as:

Chef | Cook | Commercial Cook

Further Study Option(s)

Certificate IV in Kitchen Management

[Apply now](#)



## Course Overview



Location	Duration	Competitive	Selection criteria
Joondalup (Kendrew Crescent)	Two semesters	No	No selection criteria



Location	Duration	Competitive	Selection criteria
Bentley	Two semesters	No	No selection criteria
Mandurah	Two semesters	No	No selection criteria