

Certificate III in Hospitality (Commercial Cookery)

CRICOS No.:	067302K
Duration:	1 year
Intake:	February & July
Campus:	City
Tuition Fee:	AUD\$ 10,000
Course Material fee:	AUD\$ 1,500

Description:

The Gordon's hospitality courses will equip you with comprehensive skills and knowledge to work in a working kitchen in various roles.

The Certificate III in Hospitality (Commercial Cookery) course reflects the role of a qualified cook. Major areas of study include selection, preparation and cooking of different foods including appetisers and salads, stocks, sauces and soups, vegetables, eggs and farinaceous dishes, poultry and game, seafood, meat, hot and cold desserts, pastry, cakes and yeast goods, as well as food safety procedures, workplace hygiene procedures and receiving and storing supplies.

Students are able to fine-tune these skills in a real work environment as the Gordon Institute operates two on-site training restaurants that are open to the public. The Gordon's Davidson Restaurant provides students with experience in a formal a la carte dining venue. A less formal atmosphere at Café on Track gives students an opportunity to gain experience in a bistro style venue.

Career Opportunities:

Graduates who have relevant industry experience can look forward to a career as a cook or chef within restaurants, cafes, bistros, hotels, clubs, function houses, canteens and commercial catering operations.

Location:

The Certificate III in Hospitality (Commercial Cookery) is based at the City Campus at 2 Fenwick Street, Geelong. Located in the heart of Geelong's cultural precinct the campus has excellent facilities for training staff in the Hospitality and Cookery fields.

Equipment:

Compulsory total equipment cost is not included in the course fee and is to be paid as required throughout the course to cover equipment, uniform and books.

Modules / Units of Competency:

Core Units

- Use Basic Methods of Cookery
- Organise and Prepare Food
- Present Food
- Receive and Store Kitchen Supplies
- Clean and Maintain Kitchen Premises

- Prepare, Cook and Serve Food for Food service (Holistic Unit)
- Work with Colleagues and Customers
- Work in a Socially Diverse Environment
- Follow Health, Safety and Security Procedures
- Follow Workplace Hygiene Procedures
- Develop and Update Hospitality Industry Knowledge
- Prepare Appetisers and Salads
- Prepare Stocks, Sauces and Soups
- Prepare Vegetables, Fruit, Eggs and Farinaceous Dishes
- Select, Prepare and Cook Poultry
- Prepare Pastries, Cakes and Yeast Goods
- Deal with Conflict Situations
- Coach Others in Job Skills
- Prepare Foods According to Dietary and Cultural Needs
- Select, Prepare and Cook Seafood
- Select, Prepare and Cook Meat
- Prepare Hot and Cold Desserts
- Plan and Prepare Food for Buffets
- Implement Food Safety Procedures
- Prepare, Cook and Serve Food for Menus (Holistic Unit)
- First Aid
- Develop Cost-effective Menus

Elective Units (Subject to change)

- Prepare Sandwiches
- Handle and Serve Cheese
- Plan, Prepare and Display a Buffet

Entry Requirements:

All Certificates, Diplomas, and Advanced Diplomas require:

- successful completion of Year 12 or its equivalent; or
- successful completion of Year 11 or its equivalent (for some certificate level courses); or
- mature aged applicants over the age of 20 who have relevant work experience.

AND

- Evidence of English Language ability, i.e.:
 - IELTS (Academic) overall score of 5.5 with no band score below 5.0; or
 - TOEFL score of 525 (paper based) or its equivalent; or
 - Gordon Institute of TAFE Upper Intermediate English Certificate; or
 - Evidence that English is the language of instruction in previous studies.

AND

- Upon enrolment are 18 years of age or over

Additional Information:

Latest teaching methods are used and may include individual tuition, group work, class discussion, practical demonstrations, experiential learning, excursions or work experience. Learning resources include printed and on-line materials, libraries, learning support staff, specialist staff with links to industry and personal/ vocational counselling.

Assessment methods may include assignment work, practicum, exams or observation. Facilities and equipment are state-of-the-art with new or refurbished buildings housing modern classrooms, laboratories, studios, computers and software.