

Diploma of Hospitality (Commercial Cookery)

CRICOS No.:	046408G
Duration:	1 year
Intake:	February
Campus:	City
Tuition Fee:	AUD\$ 10,000
Course Material fee:	AUD\$ 1,000

Description:

Diploma of Hospitality (Commercial Cookery) is designed to provide participants with skills and knowledge in all aspects of hospitality operations and management. The course's main focus is on cookery and food and beverage service. 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 can look forward to employment in the areas of cookery, food & beverage service, bar operations, or front office positions. Graduates with suitable industry experience can look forward to a rewarding career at supervisor and management levels within the Hospitality industry.

Location:

The Diploma of 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:

- Identify hazards, and assess and control safety risks
- Prepare and service Espresso coffee
- Prepare and service Cocktails
- Provide advice on beers, spirits and liquers
- Develop and update food and beverage knowledge
- Prepare and serve non alcoholic beverages
- Use business technology
- Write business documents
- Lead and manage people
- Receive and store stock
- Control and order stock
- Serve food and beverage to customers
- Clean and tidy bar
- Process financial operations
- Provide table service of alcoholic beverages

Entry Requirements:

Completion of Certificate III in Hospitality (Commercial Cookery)

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.