



Commercial Cookery and Hospitality Management

You can study **THREE** qualifications in **TWO** years with The Gordon.

Campus	Mode	Duration	Intakes
Geelong City Campus	On-campus	2 years	Feb, Jul

If you love food and cooking, being creative and managing a team, then our commercial cookery and hospitality management courses are for you. After completing the Certificate III in Commercial Cookery & Certificate IV in Commercial Cookery, you can choose to pathway to the Diploma of Hospitality Management, where you will learn how to become a highly skilled operational manager with a broad range of hospitality skills.

You could work as a departmental or small business manager in restaurants, hotels, resorts, catering, clubs, pubs and cafes.

What are the benefits?

- Gain work experience in a real working kitchen and practice your skills at The Gordon's professional hospitality venues: Cafe on Track and The Davidson Restaurant.
- Study a combined course of commercial cookery and hospitality management
- Obtain three qualifications in two years
- Get the skills to enter directly into the workforce as a chef or highly skilled hospitality manager

Pathway option

SIT30816 **Certificate III in Commercial Cookery** (1 year)



SIT40516 **Certificate IV in Commercial Cookery** (6 months)



SIT50416 **Diploma of Hospitality Management** (6 months after completing the Certificate III in Commercial Cookery & Certificate IV in Commercial Cookery)

Possible Career Outcomes

- Function, club or bar manager
- Head Chef
- Front of house manager
- Chef de Partie
- Sous Chef
- Catering Manager
- Cafe or Restaurant Owner

Key Skills

- Responsible service of alcohol
- Coffee making
- Managing people
- Budgeting
- Hospitality Service
- Events
- Food safety
- Catering
- Food hygiene
- Appetisers, salads
- Poultry and game, seafood, meat
- Hot and cold desserts
- Master the basics (soups, stock, sauces, vegetables, eggs)

Fees

Annual tuition fee:

- Certificate III in Commercial Cookery: AUD\$11,980
- Certificate IV in Commercial Cookery: AUD\$6,060
- Diploma of Hospitality Management: AUD\$6,490

Contact us

Gordon International

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facebook.com/TheGordonInternational

Prices are correct at time of printing. Please refer to website for the most up to date information.

Real skills. Real experience. Real outcomes.

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2017 Australian & Victorian
Large Training Provider of the Year

the Gordon
Institute of TAFE Australia

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How to Apply

- Step 1** Find the course you want to study at www.thegordon.edu.au/international/international-courses.
- Step 2** Check that you meet the entry requirements, including all academic and English language requirements.
- Step 3** Search our website for a Gordon approved education agent in your home country that can assist you with preparing your application and visa paperwork. Gather all the supporting documentation you need, that includes any previous qualifications, certificates and a CV, as well as proof of your English language proficiency (if required).
- Step 4** Submit your application via your education agent.
- Step 5** Receive your offer letter by email from the Gordon International team.
- Step 6** Accept your offer by following all the instructions on your offer letter.
- Step 7** Receive your electronic Confirmation of Enrolment (eCoE).
- Step 8** Check your visa requirements and apply for your visa. All students are required to meet the Australian Government's Genuine Entrant Criteria: www.border.gov.au/Trav/Stud.
- Step 9** Wait for your visa to be granted.
- Step 10** Once your visa is granted you are free to travel to Australia and start your course!



Student testimonial

“ I chose to study at The Gordon as they have an excellent reputation, with a lot of great chefs who have graduated and now own their own restaurants.

All the teachers are professional and experienced and they make the training interesting and memorable. I have not only learned how to cook a great meal, but also learned how to be a team player. After studying with my classmates all year, we have become like a family. We study from each other, help each other, and have a lot of fun. As an international student I was always shy to speak out, but in the cookery industry you have to communicate with others and my English has improved dramatically. I've not only learnt English, but also some specialised words in French, Italian, Japanese and others. I am now working in a local restaurant and continuing my studies at Certificate IV level to gain more knowledge and experience. I hope to own my own small restaurant one day.”

Bo Li (Allen)

Certificate IV in Commercial Cookery