

All information is correct at the time of printing.

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## **Cookery, Tourism and Hospitality**

The reimagined culinary school at The Gordon boasts world-class facilities, including specialist kitchens outfitted with the latest sustainable cookery equipment, where you will learn from leaders in the industry.

If you're a people person and enjoy new and exciting environments, a career in hospitality or tourism may be perfect. Develop the latest industry skills and knowledge in a workplace setting and be exposed to unique regional experiences.

Cookery		Possible career outcomes
SIT30816	Certificate III in Commercial Cookery ~ <b>F</b>	Cook/chef, Head chef, Kitchen attendant, Catering team assistant/ manager, Chef de Partie or Sous Chef
SIT40516	Certificate IV in Commercial Cookery ~	
Patisserie		Possible career outcomes
SIT31016	Certificate III in Patisserie ~	Pastry chef/cook, Patissier, Cake decorator or Catering manager
SIT40716	Certificate IV in Patisserie ~	
Hospitality		Possible career outcomes
SIT30616	Certificate III in Hospitality ~ <b>F</b>	Front of house team member Food and beverage attendant
SIT50416	Diploma of Hospitality Management ~	Hospitality/Front of house/Food and beverage/Bar/Functions manager Café or restaurant owner
Tourism		Possible career outcomes
SIT30116	Certificate III in Tourism ~	Booking agent, Tour guide/ attendant Tour coordinator/operator





I competed in the AUS-TAFE regional culinary competition, where I won a silver medal. My training prepared me well for this competition and showed me other opportunities that are out there. Moving forward I am looking to take part in more competitions and maybe even run my own restaurant."

PIPPA MACPHERSON
CERTIFICATE III IN COMMERCIAL COOKERY

F Free TAFE ~ Course in transition

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