

Course Overview

This qualification provides the skills and knowledge to be competent as a qualified chef in a supervisory to team leading role in the kitchen in a restaurant, hotel, café or pub. All training is within the Australian Qualification Framework (AQF) and is therefore a nationally recognised qualification.

Course Fees

This course is funded by the Victorian Government. Tuition fees and resource fees apply. See our fees & charges policy for more information.

Enrolment

Applicants 15 years and older can apply. Students from disadvantaged groups are encouraged to apply. Enrolment is via AVTES.

Recognition of Prior Learning

RPL is available to all applicants and a portfolio is requested on enrolment.

Course Duration

This course is a self paced competency based program. It can be undertaken and completed at your own pace. Enrolment periods last for 12 months.

Course Rules

There are no pre-requisites for entry to this course. This course requires the completion of 39 units as described in the next section.

Employment Prospects

Upon successful completion of this qualification, students will be able to perform roles such as chef, or chef de partie.

Further Training Opportunities

This qualification can form part of an Australian Apprenticeship pathway. Opportunities exist for further studies in Diploma and Advanced Diploma in Hospitality Management courses.

Course Structure

CORE UNITS (Thirty Four)

Completion of 25 Core Units from the Certificate III in Hospitality (Commercial Cookery)

Plus the following units:

SITHCCC015A	Plan and prepare food for buffets
SITHCCC025A	Monitor catering revenue and costs
SITHCCC026A	Establish and maintain quality control of food
SITXFIN003A	Interpret financial information
SITXFSA002A	Develop and implement a food safety program
SITXHRM005A	Lead and manage people
SITXINV002A	Control and order stock
SITXMGT001A	Monitor work operations
SITXOHS004A	Implement and monitor workplace health, safety and security practices

GENERAL UNITS (Minimum of Four)

General units may be chosen from the following functional areas;

Administration
Commercial Cookery and Catering
Communication and Teamwork
Computer Operations and Management
Finance
Food and Beverage
Human Resource Management
Management and Leadership
Marketing and Public Relations
Occupational Health and Safety

Quality and Innovation
Risk Management and Security
Sales
Working in Industry – Hospitality

Please consult your trainer for specific options and to determine the units best suited to you.

ELECTIVE (Maximum of One)

The remaining elective may be chosen from any of the previous "General" units listed; or another endorsed Training Package specific to your workplace. Some examples of other training packages available with AVTES are:

- Business
- Retail

If you are interested in choosing units out of any of these training packages, you will need to consult your trainer for specific options to determine the units best suited to your industry.

Employability Skills

This qualification also encompasses general employability skills required by the hospitality industry including **Communication, Teamwork, Problem Solving, Initiative and Enterprise, Planning and Organising, Self-Management, Learning and Technology.**

