

<b>Program Name</b>	Certificate III in Cookery
<b>Program Description</b>	Program participants who successfully complete this qualification can apply for cooking posts in the hotel, restaurant and commercial catering sector as commis, kitchen hands and assistant cooks from the Certificate III in Cookery program.
<b>Majors</b>	Cookery
<b>Minimum Requirements</b>	Pass in Year 11, with 50% or more marks in English
<b>Program Type</b>	Certificate

<b>Course Code</b>	<b>Course Name</b>	<b>Credit Points</b>
	<b>Core Courses:</b>	
	<b>Year 1: Semester 1</b>	
CKY306Sem	Purchasing Food Commodities	10
CKY305Sem	Kitchen, Safety, Sanitation & Hygiene	10
COM303Sem	Introduction to Communication Literacy	5
FBV302Sem	Bar Services –Mock-tails, Cocktails and Beverage Mixing	10
CKY301Sem	CKY301Sem	10
	<b>Credit Points</b>	<b>45</b>
	<b>Year 1: Semester 2</b>	
CIN302Sem	Computer Skills	10
COM304Sem	Workplace Communication	5
CKY303Sem	Basic of Catering Control	10
CKY304Sem	Basic Cookery Skills	10
BKY301Sem	Basic Bread, Cakes & Pastries	10
	<b>Credit Points</b>	<b>45</b>
	<b>Total Credit Points</b>	<b>90</b>
<b>DIA Directed Industrial Attachment 2 months : Assisting with Employment</b>		