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| Program Name | Certificate III in Cookery |
| Program Description | Programme 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 programme. |
| Majors | Cookery |
| Minimum Requirements | Pass in Year 11, with 50% or more marks in English |
| Program Type | Certificate |

College of Business, Hospitality & Tourism Studies

CERTIFICATE III

Cookery

Program Structure - with effect from 01 January, 2018

| YEAR 1 | | | | | |
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| | SEMESTER 1 | CP | | SEMESTER 2 | CP |
| CKY306Sem | Purchasing Food Commodities | 10 | CIN302Sem | Computer Skills | 10 |
| CKY305Sem | Kitchen, Safety, Sanitation & Hygiene | 10 | COM304Sem | Workplace Communication | 5 |
| COM303Sem | Introduction to Communication Literacy | 5 | CKY303Sem | Basic of Catering Control | 10 |
| FBV302Sem | Bar Services –Mock-tails, Cocktails and Beverage Mixing. | 10 | CKY304Sem | Basic Cookery Skills | 10 |
| CKY301Sem | Introduction to Cookery Skills | 10 | BKY301Sem | Basic Bread, Cakes & Pastries | 10 |
| | | 45 | | Total | 45 |
| Total Credit Points 90 | | | | | |
| Directed Industrial Attachment 3 Months) After completion of all the courses | | | | | |