

“I enjoy learning how to cook different recipes”

Feng Ying Lun

Certificate IV in Commercial Cookery
Country - China



What have you enjoyed most about your course?

The students and teachers have been very helpful with the transition to living in Melbourne such as language difficulties and how to live well here. I'll never forget orientation day, everyone was so welcoming and the food was delicious! I enjoyed the cookery demonstration classes the most where students were required to participate. It showed me what to expect when cooking in a live environment.

Why William Angliss Institute?

I have a passion for Chinese food and every day I cook for my parents. I like to experiment with different Chinese recipes and in order to become professional chef; I decided to study Cookery abroad.

The Future

I would like to get a job as a chef and will take the opportunity to work abroad to broaden my cookery skills.

Cookery

Add some flavour to your career

Cookery is the life force of the hospitality industry and is an incredibly creative and rewarding occupation. A career in cookery can take you anywhere, from cafes to casinos, restaurants and resorts.

It is an area of rapid growth, which means an increasing number of jobs for committed graduates. So there has never been a better time to get into this industry or to undertake your studies at William Angliss Institute.

These courses are designed to prepare you for a career in commercial cookery by developing the fundamental skills and knowledge required in both professional cooking and kitchen management.

The Angliss Culinary Academy offers a contemporary course structure designed to ensure that its students become highly skilled graduates. It has more specialist training facilities than any other training provider in the State, and the programs and extensive range of facilities at Angliss Culinary Academy help to train highly skilled graduates.

Industry experience is required for students studying cookery.



Culinary – Commercial Cookery Course Information Guide

CRICOS Course Code	NTIS Code	Course/Qualification Title	Duration	Semester Tuition Fee	Total Course Fee	Intakes
064202E	SIT20307	Certificate II in Hospitality (Kitchen Operations)	6 months	A\$7,800	A\$7,800	Feb, July
064735J	SIT30807	Certificate III in Hospitality (Commercial Cookery)	1 year	A\$7,800	A\$15,600	Feb, July
064736G	SIT40407	Certificate IV in Hospitality (Commercial Cookery)	1.5 years	A\$7,800	A\$23,400	Feb, July
064203D	SIT50307	Diploma of Hospitality – specialising in Commercial Cookery	2 years	A\$7,800 ^g	A\$30,000	Feb, July
064204C	SIT60307	Advanced Diploma of Hospitality – specialising in Commercial Cookery	2.5 years	A\$7,800 ^h	A\$36,600	Feb, July

Certificate II in Hospitality (Kitchen Operations)

Semester One

Semester one gives you basic skills in: customer relations, hospitality knowledge, health, safety, security and hygiene. It also teaches you the fundamentals of cookery which include: appetisers, salads, stocks, sauces, soups, vegetables, eggs, farinaceous dishes, meat preparation, pastry, cakes, and yeast goods.

Certificate III in Hospitality (Commercial Cookery)

Semester Two

Semester two covers basic knowledge and theoretical concepts relating to: customer service, menu-based catering, food safety, restaurant cookery, food for buffets, poultry and game preparation and cooking of seafood, hot and cold desserts, menus for special dietary and cultural needs, and workplace sales and communication.

Certificate IV in Hospitality (Commercial Cookery)

Semester Three

This semester gives you in-depth knowledge of: stock control, catering revenue and costs, quality control, food safety programs, bulk cooking, finance, leadership and management, and safety and security.

Diploma of Hospitality – Specialising in Commercial Cookery

Semester Four

This qualification gives you a broad understanding of hospitality management skills and knowledge, and also explores, in substantial depth, theoretical concepts relating to business operations; hospitality budgeting; workplace diversity; legal knowledge for business; rostering staff; and hospitality service and quality.

Advanced Diploma of Hospitality – Specialising in Commercial Cookery

Semester Five

This qualification gives you specialised, comprehensive knowledge in the areas of business planning; financial operations; managing human resources; marketing strategies; and property management.

Dip

II

Certificate II



CIII

Certificate III



CIV

Certificate IV



Dip

Diploma



ADip

Advanced Diploma



Deg

Degree



POSSIBLE CAREERS:

Our Cookery and Patisserie courses could lead you to positions such as:

- commercial cook
- chef
- patissier
- pastry chef

You might work in businesses like:

- restaurants
- catering and food service organisations
- hotels
- boutique patisseries
- casinos
- clubs, pubs, bars or cafes

