

Think Different! Think Training!

NEED A HEAD START WITH AN INDUSTRY FOCUSED COURSE?

ENROL NOW

TO LEARN A NEW SKILL OR FORMALISE YOUR
EXPERIENCE WITH THIS NATIONALLY ACCREDITED
COURSE IN COMMERCIAL COOKERY



EMPLOYMENT PATHWAY

The qualification provides a pathway to work in a diverse range of business environments including:

- Event venue kitchens
- Aged care facilities kitchens
- Golf clubs
- School canteens
- Pubs
- Hotels



CAREER PATHWAY

Individuals with this qualification are able to perform roles such as:

- Cook
- Kitchen Hand
- Kitchen Assistant



QUALIFICATION OVERVIEW

At the end of the program you will gain skills and knowledge to:

- Use a wide range of well-developed cookery skills to prepare salads, pastries, sauces, seafood, poultry, meat, and vegetarian dishes
- Prepare food to meet special dietary requirements
- Operate a kitchen to prepare food
- Plan recipes and costing
- Use plans, policies and procedures to guide kitchen activities
- Use hygienic practices for food safety


FEES AND CHARGES

Information about course fees and charges can be found in the Cornzal RTO Fees Booklet available on the Cornzal website: www.cornzal.edu.au

ABOUT CORNZAL

Cornzal Workforce Development (Cornzal) has been delivering training since 2008 in Retail, Hospitality, Human Resources and Leadership & Management industries. Cornzal is a nationally recognised training organisation registered with the national regulator of vocational education and training ASQA (Australian Skills Quality Authority).

Contact Us Today:

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SMS "CALL"

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