



## Commercial Cookery, Patisserie and Baking

TAFE NSW is the largest cookery, baking, and patisserie training provider in NSW, offering nationally recognised qualifications. Courses are delivered in state-of-the-art commercial kitchens and are facilitated by culinary-trained teachers who are passionate about the industry. From learning how to twist pasta to mastering tempering chocolate, you will gain a wide range of skills to help ensure you stand out from the crowd.



### Strong industry growth and job opportunities

A skills shortage in the food service and baking industries mean there are strong employment opportunities available around Australia.\*

In 2021, the number of Pubs, Taverns and Bars more than doubled to 96,600 and Clubs (Hospitality) recorded a 30% increase to 42,100.\*

Increases in employment levels by 2025 are predicted for Chefs (27%), Fast Food Cooks (25%), and Kitchenhands (8%).\*



### Industry connections

With strong food service industry connections TAFE NSW deliver specialist skilling for future chefs, food technicians, bakers and pâtissier that is recognised nationally.



### Campus facilities

State-of-the-art commercial grade kitchens and bakeries equipped with industry standard equipment, ensure TAFE NSW graduates receive industry standard skilling.

## Qualifications you can earn at TAFE NSW

With TAFE NSW food courses covering cooking, catering, baking, and patisserie, you can build your skills and become equipped with the skills to work in a range of kitchens and roles. Whether you want to become a qualified cook, chef, patissier or baker working in a fast-paced energetic industry that motivates you, TAFE NSW courses will assist you in reaching your culinary career goals.

Course	Code	Duration
Certificate II in Baking	FBP20221	Up to 36 weeks PT
Certificate II in Cookery	SIT20421	Up to 36 weeks PT
Certificate III in Commercial Cookery	SIT30821	2 years PT
Certificate III in Asian Cookery	SIT31121	Up to 2 years PT
Certificate III in Catering	SIT30921	Up to 36 weeks PT
Certificate III in Patisserie	SIT31021	Up to 36 weeks PT

Course	Code	Duration
Certificate III in Baking	FBP30521	2.5 years PT
Certificate III in Cake and Pastry	FBP30321	Up to 2 years PT
Certificate III in Bread Baking	FBP30421	Up to 2 years PT
Certificate IV in Patisserie	SIT40721	Up to 2 years PT
Certificate IV in Kitchen Management	SIT40521	Up to 2.5 years PT
Diploma of Hospitality Management	SIT50422	Up to 2 years PT

PT = part time

### Fees for your course

A range of criteria apply for course fees, access to government subsidised training, student loans, payment by instalment, fee concessions, and fee exemptions that are available to eligible students. The training for all or some of the courses listed is subsidised by the NSW Government under Smart and Skilled funding. Visit [tafensw.edu.au/enrol/fees](http://tafensw.edu.au/enrol/fees).

\* Source: NSC 2022. \* Source: AISC, Cookery

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## Short courses you can study at TAFE NSW

Whether you want the skills to become more creative in your own kitchen, or you're considering a professional cooking career, a short course at TAFE NSW will enable you to gain the skills you need to get started. Choose from a short skill set in food safety, introductory cookery, patisserie and baking or kitchen management skills. Jump start your career with a short course at TAFE NSW and get the food service training to become job ready for a variety of settings.

Short Course	Code	Duration	Included Units of Study
Statement of Attainment in Food Safety Supervision	SITSS00069	7 hours	SITXFSA005 - Use hygienic practices for food safety SITXFSA006 - Participate in safe food handling practices In this food safety course you will gain the skills and knowledge in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.  Additional study outside class is required and the graduate will be eligible for Food Safety Supervisor certificate from Food Authority NSW
Statement of Attainment in Food Handling	SITSS00068	6 hours	SITXFSA005 - Use hygienic practices for food safety In this course you will gain skills to use for working in food handling to ensure food safety
Statement of Attainment in Introduction to Baking	900-81200	FT 2 weeks/ PT 7 weeks	FBPRBK2005 - Maintain ingredients and stores FBPRBK3008 - Produce sponge cake products This course provides an introduction to the baking industry.

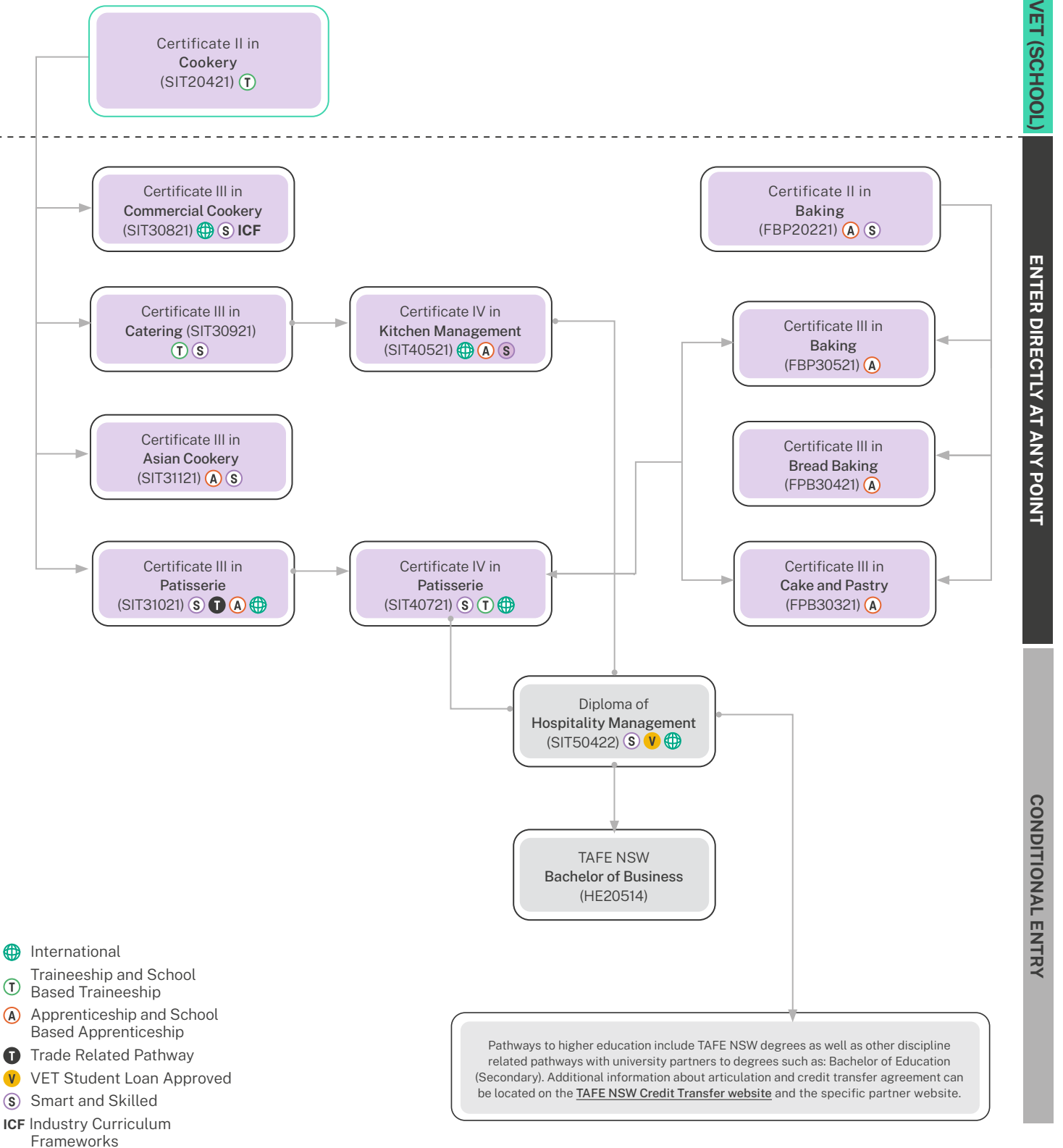
PT = part time FT = full time

TAFE NSW is always developing great new and emerging industry short courses. Visit our website for more information on our short courses offered in your location.

[Visit our website for more short courses.](#)

## How you can grow your career

When you study with TAFE NSW, there are any number of courses that lead to an even greater number of career opportunities. However, before you can earn certain qualifications, you may have to complete some pre-requisite courses. Below are some examples of career progression pathways you could follow.



**For more information contact 131 601**