



COMMERCIAL COOKERY, PATISSERIE AND BAKING

TAFE NSW is the largest cookery and bakery training provider in NSW, offering nationally recognised qualifications. Courses are delivered in state-of-the-art commercial kitchens and bakeries are facilitated by culinary-trained teachers who are passionate about the industry. From learning how to master recipes, dish creation, and produce baked goods you will gain a huge 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. Pre-COVID-19, the number of people employed as bakers and pastry cooks is projected to grow 6.4% by May 2024[^]. This equates to over 2,000 jobs that are likely to require trained applicants, many of whom would be new entrants to the industry. With a surge in demand for bakery products and industry (re)growth following COVID-19, industry stakeholders now expect this figure to be much higher. The number of people working as Chefs (in their main job) grew very strongly over 5 years: from 80,200 in 2014 to 101,000 in 2019.



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 III in Commercial Cookery	SIT30816	2 years
Certificate IV in Commercial Cookery	SIT40516	Up to 2 years
Certificate III in Asian Cookery	SIT31116	Up to 2 years
Certificate III in Catering Operations	SIT30916	Up to 18 weeks
Certificate II in Kitchen Operations	SIT20416	Up to 18 weeks
Certificate III in Patisserie	SIT31016	Up to 36 weeks

Course	Code	Duration
Certificate IV in Patisserie	SIT40716	Up to 2.5 years
Certificate II in Baking	FBP20217	Up to 36 weeks
Certificate III in Baking	FBP30517	Up to 2 years
Certificate III in Cake and Pastry	FBP30317	Up to 2.5 years
Certificate III in Bread Baking	FBP30417	Up to 2.5 years
Diploma of Hospitality Management	SIT50416	Up to 2 years

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](https://www.tafensw.edu.au/enrol/fees).

[^] Source: Labour Market Information Portal, 2019, Occupation projections – five years to May 2024. | JobOutlook ANZSCO ID 3513 [https://joboutlook.gov.au/occupations/chefs?occupationCode=3513]
* This course is superseded. You can still enrol in this course, and you will be contacted if you need to transition into the next version when it is available.
Disclaimer: Please check to ensure that courses are currently being offered at your preferred TAFE NSW location. Course delivery and duration may also vary between TAFE NSW locations, so please confirm before enrolling. Fee free eligibility may apply. Correct at time of publication (June 2021). RTO 90003 | CRICOS 00591E | HEP PRV12049

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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.

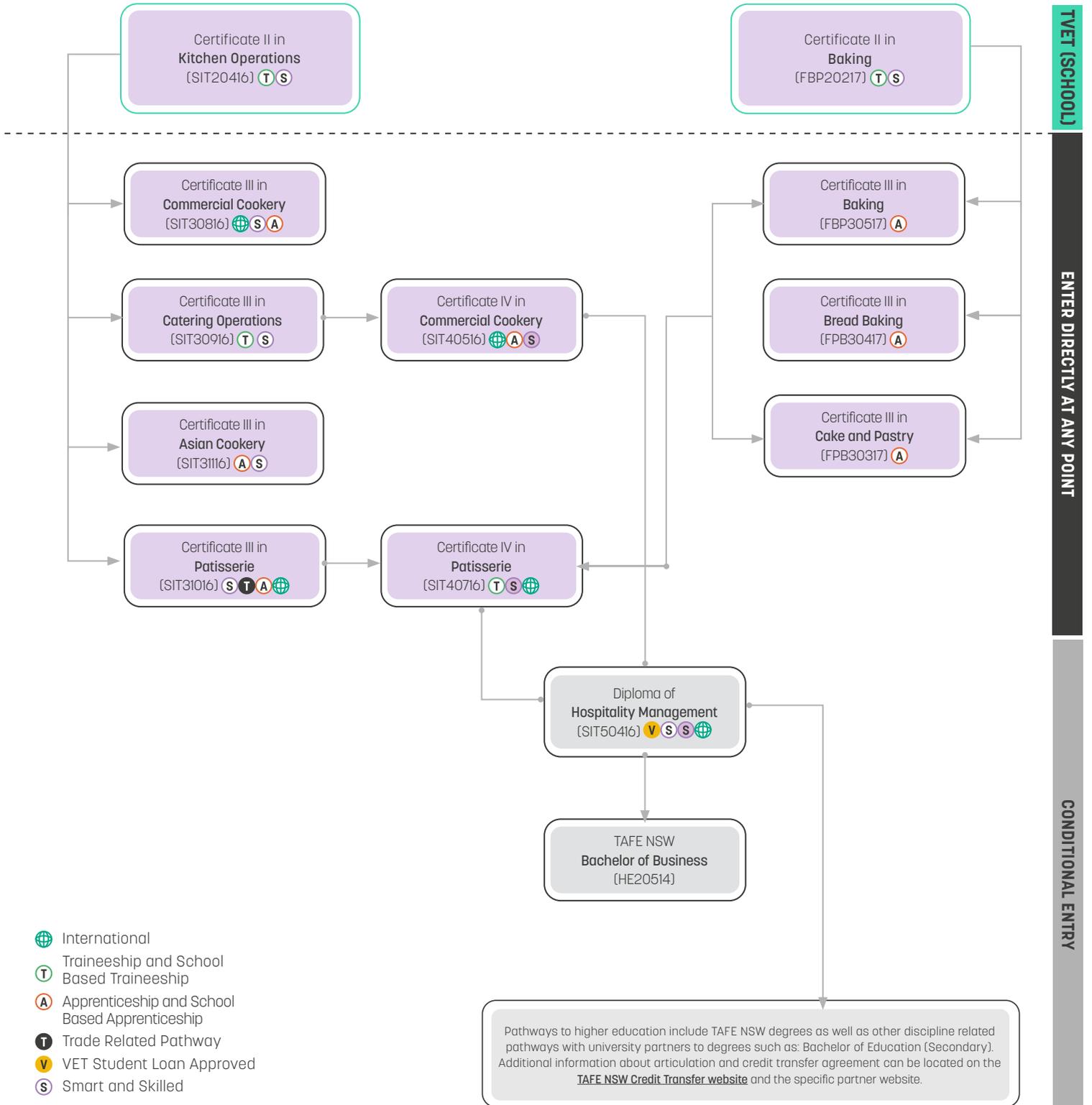
Short Course	Code	Duration	Included Units of Study
Statement of Attainment in Food Safety Supervision	SITSS00051	6 hours	SITXFSA001 - Use hygienic practices for food safety SITXFSA002 - Participate in safe food handling practices In this food safety course you will gain the skills and knowledge in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.
Statement of Attainment in Food Handling	SITSS00050	6 hours	SITXFSA001 - 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 Food Safety - Make, Take and Deliver	SG00007146	4 weeks	SITXFSA003 - Transport and store food SITXFSA001 - Use hygienic practices for food safety SITHCCC004 - Package prepared foodstuffs This course is a food safety essential, ensuring personal and food hygiene is a top priority.
Statement of Attainment in Introduction to Cookery Skill	900-82054	9 weeks	SITXFSA001 - Use hygienic practices for food safety SITXWHS001 - Participate in safe work practices SITHCCC001 - Use food preparation equipment SITHCCC005 - Prepare dishes using basic methods of cookery This course provides skills and knowledge in hygiene, basic cookery and kitchen organisational skills.
Statement of Attainment in Head Chef Essentials	900-82021	5 weeks	SITXINV003 Purchase Goods SITXHRM002 Roster Staff BSBITU212 Create and use Spreadsheets SITXFIN002 Interpret Financial Information This course is for Head Chefs.
Statement of Attainment in Introduction to Patisserie	SG00007944	Up to 10 weeks	SITHPAT001 - Produce cakes SITHPAT003 - Produce pastries SITXFSA001 - Use hygienic practices for food safety SITXFSA002 - Participate in safe food handling This course provides skills and knowledge.
Statement of Attainment in Introduction to Baking	900-81200	2 weeks	FBPRBK2005 - Maintain ingredients and stores FBPRBK3008 - Produce sponge cake products This course provides an introduction to the baking industry.
Statement of Attainment in Hospitality Financial Skills	SG00007934	12 weeks	SITXFIN002 - Interpret financial information SITXFIN003 - Manage finances within a budget BSBITU212 - Create and use spreadsheets

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