

COMMERCIAL COOKERY AND BAKERY COURSES



TAFE NSW is the largest cookery training provider in NSW and offers nationally recognised qualifications. Courses are delivered in state-of-the-art commercial kitchens, and facilitated by culinary-trained teachers who are passionate about the industry. From learning how to twist pasta to mastering hospitality operations, you will gain a huge range of culinary that will ensure you stand out from the crowd.

“Being a chef is about learning to cook. TAFE NSW taught me how to cook properly. Whether it was frying, baking, poaching, or pastry and butchery, it taught me the basics that I’ll never forget.”

MATT MORAN, CHEF, RESTAURATEUR, TV PRESENTER AND AUTHOR

IS IT RIGHT FOR YOU?

- Do you enjoy food and cooking?
- Are you able to work under pressure?
- Do you have good communication skills?
- Do you consider yourself organised and patient?
- Do you enjoy being part of a team?

COURSES WE OFFER INCLUDE:

- Commercial Cookery
- Kitchen Operations
- Baking
- Patisserie
- Asian Cookery

CAREER OPPORTUNITIES

- Chef
- Chef de Partie/ Chef de Cuisine
- Executive Chef
- Sous Chef
- Baker
- Patisserie Cook
- Catering Assistant/ Supervisor
- Caterer
- Café Manager
- Cook

BASIC SKILLS TO TOPNOTCH CAREERS

Certificate II in Baking
(FBP20217)

Baker's Assistant

Certificate III in Baking
(FBP30517)

Baker

Certificate IV in Commercial Cookery
(SIT40516)

Executive Chef,
Chef de Partie

TAFE NSW Bachelor of Business (HE20514)

Take your career to a higher level.

This Degree allows you to finetune commerce and management skills to your sector.

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COMMERCIAL COOKERY		
COURSE	QUALIFICATION	CODE
Catering Operations	Certificate III	SIT30916
Commercial Cookery	Certificate IV	SIT40516
	Certificate III	SIT30816
Patisserie	Certificate IV	SIT40716
	Certificate III	SIT31016
Asian Cookery	Certificate III	SIT31116
Cake and Pastry	Certificate III	FBP30317
Baking	Certificate III	FBP30517
	Certificate II	FBP20217
Kitchen Operations	Certificate II	SIT20416
Retail Baking Assistance	Certificate II	FD20510



THERE ARE 130 TAFE NSW LOCATIONS AROUND THE STATE - VISIT TAFENSW.EDU.AU TO SEE WHERE YOUR COURSE IS OFFERED.

WHY CHOOSE TAFE NSW?



Strong industry connections. Strong relationships and formal partnerships with employers such as Merlin Entertainment, Accor Hotels, Le Cordon Bleu, Qantas and Captain Cook Cruises, as well as independent and leading retailers and wholesalers.



Global opportunities. Use your qualification to travel the world like many of our graduates currently working internationally in exciting careers for leading organisations. There may also be study tour options linked to your course.



State-of-the-art facilities. Gain hands-on experience in fully equipped commercial kitchens and licensed training restaurants, barista bars and wine-tasting rooms that are open to the public.



Real experience for the real world. Mentoring programs and specialist workshops give you industry insight and knowledge.



Opens career doors. Many students move into full-time work through our industry placements or Australian Apprenticeship Pathway.

ENROL TODAY

TAFENSW.EDU.AU OR 131 601

BE SKILLED WITH SHORT COURSES

We have a huge range of short courses, including Statements of Attainment, that can give you everything from basic foundations to advanced specialised career skills. These are always being developed and updated, so explore TAFENSW.EDU.AU/SHORT for the latest.