



TAFE NSW

CERTIFICATE III IN CATERING OPERATIONS

COURSE CODE:

SIT30916

WHY CHOOSE TAFE NSW?



Opens career doors. Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



Global prospects. TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



State-of-the-art facilities. Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



Industry exposure. TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



Recognised and respected. TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

ENROL TODAY
TAFENSW.EDU.AU
131 601

RTO 90003 | CRICOS 00591E | HEP PRV12049

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COURSE CODE

SIT30916

QUALIFICATION

Certificate III in Catering Operations

CAREER AREA

Hospitality

TRAINING PACKAGE ENTRY REQUIREMENTS:

ENTRY REQUIREMENTS

There are no entry requirements for this qualification. You can enrol now.

Traineeship

TAFE NSW also offers the Certificate III in Catering Operations as a traineeship. To be eligible to enrol as a trainee you must:

- Be employed in the catering industry as this course is delivered in the workplace
- Have a signed traineeship contract

Thinking about a traineeship? Enquire today.

WORK PLACEMENT

Work placement provides you with opportunities to respond to situations and circumstances that cannot be replicated in a learning or simulated environment. Work placement strengthens your training and supports continued learning and assessment in the workplace.

During your course you will undertake a mandatory 20 service periods. Some or all of these will be completed in a simulated environment on campus, with the remaining to be completed in either paid employment or voluntary employment in the industry.

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, we recommend you have:

- The ability to work in a fast-paced environment
- A willingness to wake up early and/or work late to enjoy a professional career as a caterer
- A passion for cooking and being creative with food

If you need help preparing for study, contact us about your options.



NATIONALLY RECOGNISED
TRAINING

- Traineeship Allowed
- On campus,
Combination
- Full Time

OVERVIEW

The nationally accredited Certificate III in Catering Operations provides you with the foundational skills and knowledge needed to launch your career as a trained catering professional. Fine-tune your skills, prepare dishes under realistic condition and graduate ready to enter the industry.

LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Prepare and present simple dishes

- Maintain the quality of perishable items
- Use hygienic practices for food safety
- Prepare dishes using basic methods of cookery
- Work effectively in a high-pressure environment

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- Management skills
- Effective communication skills
- A collaborative teamwork spirit
- A passion for food and learning
- Problem-solving skills

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally accredited qualification at Certificate III level
- A strong pathway to continue your study and enhance your career opportunities

Career opportunities:

- Catering assistant
- Cook
- Food service assistant

GROW YOUR CAREER

Take your career further with the:

- Certificate III in Commercial Cookery
- Certificate IV in Commercial Cookery- Certificate III in Hospitality
- Diploma of Hospitality Management
- Statement of Attainment in Food Safety Supervision
- Statement of Attainment in Hospitality (RSA, Food and Beverage and Barista)
- Statement of Attainment in Espresso Coffee Making Skills
- Statement of Attainment in Responsible Service of Alcohol

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Armidale	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Bathurst	Full Time, On campus	31 Jan 2022	28 Weeks	\$2,550.00	12
Coonabarabran Connected Learning Centre	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Cowra	Full Time, On campus	01 Feb 2022	28 Weeks	\$2,550.00	15

Glen Innes Connected Learning Centre	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Gunnedah	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Inverell	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Moree	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Quirindi Connected Learning Centre	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Tamworth	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3
Tenterfield Connected Learning Centre	Full Time, Combination	14 Jul 2021	18 Weeks	\$2,550.00	22.3