



TAFE NSW

CERTIFICATE III IN ASIAN COOKERY

COURSE CODE:

SIT31116

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

SIT31116

QUALIFICATION

Certificate III in Asian Cookery

CAREER AREA

Hospitality

TRAINING PACKAGE ENTRY REQUIREMENTS:

ENTRY REQUIREMENTS

TAFE NSW offers the Certificate III in Asian Cookery as an apprenticeship. There may also be options available for you to study as a non-apprentice.

Apprenticeship

To be eligible for this course, you must:

- Be employed as an apprentice in the hospitality industry as evidenced by a letter of support from your employer
- Submit your training plan proposal (TPP) with your application

Non-apprenticeship

Enquire today and one of our Apprenticeship and Traineeship team will help you understand any eligibility or entry requirements.

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 48 service periods (shifts) with a suitable industry employer. You can complete 18 service periods on the TAFE campus and the remainder must be completed in either paid employment or work placement.

You are responsible for arranging your own work placement. Our team can offer support and guidance to assist you.

IS THIS COURSE RIGHT FOR YOU?

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

- An affinity for working in busy environments
- An enjoyment for preparing and cooking food

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



NATIONALLY RECOGNISED
TRAINING

- **Apprenticeship Allowed**
- **On campus, Combination**
- **Full Time, Part Time**

OVERVIEW

The nationally recognised Certificate III in Asian Cookery builds skills to specialise as an Asian cook. Prepare dishes in Chinese, Indian, Japanese, Thai or Vietnamese cuisine. With TAFE NSW, you will learn from experienced teachers and refine your skills in an industry-standard kitchen.

LEARN NEW SKILLS

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

- Prepare Asian salads, sauces, soups and appetisers
- Plan and develop menus
- Hygienic practices and food safety

DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- An aptitude for working in a busy environment
- A collaborative teamwork spirit
- Good problem-solving skills

ACHIEVE YOUR GOALS

Completing this course provides you with:

- A nationally recognised qualification at Certificate III level
- A strong pathway to continue your study and enhance your career opportunities
- Skills and knowledge to start your own business

Career opportunities:

- Chef in Asian restaurants and cafes
- Commercial cook in hotel restaurants

GROW YOUR CAREER

Take your career further with the:

- Certificate IV in Hospitality
- Certificate IV in Commercial Cookery

CAMPUS	STUDY MODE	START DATE	DURATION	MAX FEE IF ELIGIBLE FOR SUBSIDY	HOURS PER WEEK
Ryde	Full Time, On campus	31 Jan 2022	1 Year	\$2,550.00	14
Ryde	Part Time, On campus	31 Jan 2022	2 Years	\$2,550.00	7
Ryde	Part Time, Combination	12 Jul 2021	2 Years	\$2,550.00	12
Ryde (Apprenticeship)	Part Time, On campus	Anytime	2 Years	\$2,550.00	7