



Commercial Kitchen Skill Set (Fee Free)

State ID: AE152

About this course

Get a taste for working in a kitchen

Learn the skills to prepare for a career in a commercial kitchen.

This skill set will give you an introduction to working in kitchen operations in restaurants, hotels, catering facilities, clubs, pubs, cafes, coffee shops, aged care facilities, hospitals, prisons and schools.

You will learn basic food preparation and cookery skills under the supervision of experienced commercial lecturer cooks.

Gain the skills to:

- Clean kitchen premises and equipment
- Use hygiene practices for food safety
- Participate in safe work practice
- Comply with infection prevention and control policies and procedures
- Use food preparation equipment

Next course dates:

This course is 5 weeks for two days a week on-campus, starting on the below dates.

Bentley: Fridays and Saturdays from 6 November: Fridays 8am to 12pm, Saturdays 8am to 3.30pm

Requirements of the course

This course includes both online study and on-campus practical and theory classes.



Once enrolled, you will receive information about how to login to our [eCampus](#) and you will need to complete a literacy and numeracy quiz to show you can study online. Your study will involve accessing content online for 1 study module, followed by a series of online quiz assessments to test your knowledge.



For the other modules of the course, you will need to attend campus to develop your skills in our kitchen facilities.

**SKILLS
READY**
Boost your skills for the future

This course can help you get ready for your first job, or re-skill quickly for jobs that are available as WA's economy recovers. This course is free for 15 to 24 year olds; or those who are receiving JobSeeker, JobKeeper, Youth Allowance, AUSTUDY or ABSTUDY payments; or concession cardholders. If you're not eligible, you can pay the course fee to gain these skills and become highly employable. See the full eligibility list in the important

information tab below. [Find out more about the initiative.](#)

Overview

This course may be offered with a blended, flexible delivery model to enable social distancing measures to be undertaken during the COVID-19 pandemic. This approach may include a mix of online and classroom based delivery, as well as practical and work experience placements. Lecturers will provide any specific instructions if your training delivery style needs to change.

All year round, 2021

Bentley - Dates to be announced



When: **All year round**



How: **Part Time**

Units

Core

National ID	Unit Title
HLTINFCOV001	Comply with infection prevention and control policies and procedures
SITHCCC001	Use food preparation equipment
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices

Study pathway



[Commercial Kitchen Skill Set](#)



[Certificate II in Kitchen Operations](#)



[Certificate III in Commercial Cookery](#)



[Certificate IV in Commercial Cookery](#)



[Diploma of Hospitality Management](#)

Job opportunities



[Cook](#)

Important information

Job ready skill sets are 100% free for the following eligible students:

- People aged 15—24 years at the time of enrolment (excluding school students)
- Secondary school-aged people who are not enrolled at school
- People receiving the JobSeeker or JobKeeper payment
- People and dependents of people receiving the Youth Allowance, AUSTUDY or ABSTUDY
- People and dependents of people holding:
 - pensioner concession card or Health Care Card; or
 - a Repatriation Health Benefits Card issued by the Department of Veterans' Affairs
- Dependents of people who are inmates of a custodial institution