



# Certificate II in Kitchen Operations (Commercial Cookery/Patisserie Pre-Apprenticeship)

National ID: SIT20416 | State ID:AB10

Start your career in a commercial kitchen.

This qualification provides a pathway to work in kitchen operations in such as in restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops; and institutions such as aged care facilities, hospitals, prisons and schools. You'll learn practical food preparation and cookery skills including hygienic and safe work practices, cleaning kitchen and equipment, preparing dishes and correct storage of perishable items.

After completing this course you'll have the skills and knowledge required to begin a commercial cookery or chef apprenticeship.

Your qualification prepares you for roles such as:

Job opportunities include:

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Take-away Cook

Further Study Option(s)

- Certificate III in Commercial Cookery
- Certificate III in Hospitality

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## Course Overview



Location	Duration	Competitive	Selection criteria
Margaret River	Two semesters	No	No selection criteria