



# Certificate III in Commercial Cookery

National ID: SIT30816 | State ID:AZU5

Love cooking and want the formal skills to turn your passion into a career?

The Certificate III in Commercial Cookery provides you with the practical skills and knowledge to plan, organise, prepare and cook food in a **commercial kitchen environment**. You'll learn about effective communication, occupational health and safety procedures and workplace hygiene.

Gain these skills:

- work effectively in a commercial kitchen team
- plan, prepare and cook food
- produce dishes suitable for different cultural and dietary requirements
- learn about cleaning
- first aid
- food safety programs
- hygiene
- workplace health and safety

**Your qualification prepares you for roles such as:**

Chef, Cook and Commercial Cook

Further Study Option(s)

Certificate IV in Commercial Cookery

[Apply now](#)



## Course Overview



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