Name of Subject: Commercial Cookery (VET)

Stage: 2

General Information: Students complete a range of nationally accredited Commercial Cookery units delivered by a qualified chef in a commercial kitchen. To complete the units the students must spend time in workplaces in a professional environment. The units delivered can lead to the student becoming a qualified chef.

Content: Units can include (these may change):

- Prepare sandwiches
- Use basic methods of cooking
- Eggs and farinaceous dishes
- Poultry and game
- Working with Colleagues and customers
- Develop and update hospitality knowledge
- Work in a socially diverse environment
- Following health, safety and security
- Following workplace hygiene procedures
- Clean and maintain kitchen
- Presenting Food
- Prepare, cook and serve food
- Prepare appetisers and salads

Assessment: Students need to show they are competent in each aspect of the units they undertake. This is normally done through practical assessments but students are also required to prepare recipes, menus and other items that may require research and written work. Students are assessed by a qualified assessor and can be assessed while on workplacement.

Special Information: Being a VET qualification, students will be required to work out of school hours at various workplaces which includes the College’s Restaurant and local hotels and restaurants. Students need to have a genuine interest in Cookery and would consider a career as a chef.

Students’ SACE units are based on how many units of competency they achieve from the Cert III package of Commercial Cookery. Students need to complete and pass at least 140 hours in order to gain 20 SACE credits (equivalent of one regular subject) at Stage 2 level.

This subject does not contribute to the students ATAR and therefore does not contribute to University entry.

Preferred Prerequisites: Stage 1 Kitchen Operations