Vigorous growth in the hospitality sector has generated a healthy demand for qualified cooks and chefs worldwide and this is an ideal time to consider a career in this vibrant and dynamic industry.

Qualifications in commercial cookery can provide you with a passport to employment both locally and abroad.

The South West region has created exciting employment opportunities for talented staff in restaurants, hotels, commercial and private cafeterias, hospitals, private catering businesses, airlines and many other places where professional food service is required.

Knowledge of ingredients and a passion and flair for cooking them will provide a varied and rewarding career for committed people in this busy and frenetic trade.

Learning about new food styles, different produce and ingredients as well as exposure to new recipes not only inspires creativity but also ensures that cooks and chefs are able to nurture a lifelong interest in cooking.

Commercial cooking offers a wide range of opportunities for people with energy and ambition, and provides a solid foundation for employment or further training as a specialist chef.
The world of commercial cooking

Australian chefs are among the most sought after in the world with their innovative approach to cooking and their creativity in developing new tastes and flavours to satisfy the contemporary palate.

A key function of cooks/chefs is to select and purchase fresh ingredients that meet quality standards. These ingredients are used in the preparation of menu items to ensure a superb end product. The chef/cook assists with menu compilation and planning, closely monitors portion control and the standardized presentation of menu items.

Responsibility for the hygienic storage of food also rests with the cook/chef who uses appropriate cooking methods to prepare dishes to the satisfaction of their customers.

In order to ensure a high standard of presentation and hygiene, kitchen staff spend time cleaning food preparation areas and equipment. In this environment they must ensure that occupational health and safety guidelines are adhered to in the kitchen.

It is also the chef’s/cook’s responsibility to train and supervise other staff when necessary and ensure that the kitchen is appropriately staffed to meet customer expectations.

Chefs and cooks are constantly striving to improve their performance to ensure the smooth, efficient service of menu items, as well as seeking to consistently delight the customer with the presentation and taste of their food.

Personal attributes that will enhance your chances of success in this career include:

- passion and flair for cooking
- ability to plan work schedules
- well developed communication skills
- ability to work under pressure
- willingness to work flexible hours
- capacity to manage difficult situations
- ability to work as part of a team

What commercial cookery qualifications offer you

The South West Regional College offers a range of commercial cookery courses. The Certificate II and Certificate III level qualifications will provide you with the practical skills and knowledge to plan, organise, prepare and cook food in a commercial kitchen environment. You will learn about effective communication, occupational health and safety procedures and workplace hygiene. You will also learn skills to produce quality foods, plan menus, prepare food according to dietary or cultural needs, control costs, work as part of a team, and serve a range of meals in a professional manner. You will practice the skills you have learned in a simulated work environment or at an appropriate hospitality establishment. For full time cookery students there is a compulsory work practice component that requires you to complete 450 hours in the workplace (from 2009 onwards).

Employment opportunities

Successful completion of the Certificate III qualification provides you with the opportunity to become a commercial cook (non tradesperson status), or gain an apprenticeship to become a qualified cook. You will need to be employed and registered as an apprentice before you can commence apprenticeship training. Successful completion of the Certificate III qualification provides you with the opportunity to become a commercial cook.

Entry requirements

Certificate II in Hospitality (Kitchen Operations)
- Communication skills

Certificate III in Hospitality (Commercial Cookery)
- Communication skills

For more information of TAFEWA entrance requirements please visit www.tafe.wa.edu.au

Further information

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