



COOKERY & HOSPITALITY



NATIONAL CODE: SIT30821

# CERTIFICATE III IN COMMERCIAL COOKERY

Create culinary delights with a Certificate III in Commercial Cookery. This course will prepare students for work in commercial kitchens with limited supervision.

## CAMPUSES

CB KITCHEN BRISBANE

HOBART CAMPUS

RUBY HOTEL KITCHEN GOLD COAST

## OVERVIEW



**INTAKES**  
Monthly



**DURATION**  
52 weeks



**INDUSTRY PLACEMENT**  
48 Completed Shifts



**INTERNATIONAL STUDENTS**  
Yes



**CRICOS CODE:**  
109894G



**CONTACT HOURS**  
20

Entirely On-Campus

Want to get a start in business?  
You need training.

Watch the Video



### RAHUL MAHARJAN

Certificate III and IV in Commercial Cookery student

I've had a really fantastic time studying with the college – our training team are really personable and give us a really in-depth and industry-relevant training experience – both in terms of learning to cook, but also running a kitchen.

Watch the Testimonial



## CERTIFICATE III IN COMMERCIAL COOKERY

## About this Course:

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

## What You'll Learn

- Use food preparation equipment
- Prepare dishes using basic methods of cookery
- Prepare appetisers and salads
- Prepare stocks, sauces and soups
- Prepare vegetable, fruit, eggs and farinaceous dishes
- Prepare vegetarian and vegan dishes
- Prepare poultry dishes
- Prepare seafood dishes
- Prepare meat dishes
- Prepare food to meet special dietary requirements
- Produce cakes pastries and breads
- Work effectively as a cook
- Clean kitchen premises and equipment
- Plan and cost recipes
- Produce desserts
- Use hygienic practices for food safety
- Participate in safe food handling practices
- Coach others in job skills
- Receive store and maintain stock
- Participate in safe work practices
- Produce pates and terrines
- Produce yeast based bakery products
- Provide service to customers
- Participate in environmentally sustainable work practices
- Package prepared foodstuffs

## Career Outcomes

GRADUATES OF THIS COURSE WILL BE QUALIFIED TO WORK AS A COOK IN COMMERCIAL KITCHENS.

## We work with Global Hospitality Brands



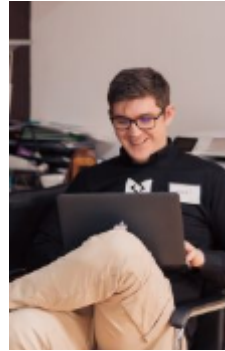
See why more than 30,000 students chose Charlton Brown.

Watch the testimonials.



**Zhang Jing**

An effective teacher is one who directs, facilitates and manages the students' learning process. Da Teng is one of them. I like his flexible teaching style, positive belief in the ability to solve translating problems, willingness and motivation to listen and caring for students.



**Rob Manz**

I'm very happy with the service and education Charlton Brown provided! Alvin's teaching was fun, creative and entertaining. He likes to talk about trending topics in the class. He's also fast at answering any questions.

## INTAKE DATES

### 2026

#### JULY

Monday, 13th

#### AUGUST

Monday, 03rd

#### SEPTEMBER

Monday, 07th

#### OCTOBER

Monday, 12th

#### NOVEMBER

Monday, 02nd

#### DECEMBER

Monday, 07th

### 2027

#### JANUARY

Monday, 04th

#### FEBRUARY

Monday, 01st

#### MARCH

Monday, 01st

#### APRIL

Monday, 12th

#### MAY

Monday, 10th

#### JUNE

Monday, 07th

#### JULY

Monday, 12th

#### AUGUST

Monday, 02nd

#### SEPTEMBER

Monday, 06th

#### OCTOBER

Monday, 11th

#### NOVEMBER

Monday, 01st

#### DECEMBER

Monday, 06th

## TUITION FEES (DOMESTIC / PERMANENT RESIDENT)

Course Name	Course Duration	Domestic / Permanent Resident	Campus Availability	Intakes
Certificate III in Commercial Cookery	52 weeks	\$4,500	CB Kitchen BNE HBT CBK Gold Coast	Monthly

## ENTRY REQUIREMENTS

AGE	GRADE	IELTS
<b>18</b>	<b>11</b>	<b>5.0</b>

### ■ AGE

Minimum age of 18 years or turning 18 years old prior to commencement of the course

### ■ EDUCATION & EXPERIENCE REQUIREMENTS

Year 11 Australian Senior High School Certificate, or equivalent (e.g. completion of Year 12 or High School in the students home country) with full academic results.

### ■ ENGLISH LANGUAGE

Intermediate English (equivalent to 5.0 academic or general IELTS) or successful completion of college LLND Test

### ■ REQUIRED IDENTIFICATION

Photo ID and evidence of citizenship (international students must provide copy of passport)

### ■ COMPUTER SKILLS & EQUIPMENT

Students on this course require computer access for learning purposes and to complete course assessments. As such, learners must have beginner/intermediate computing skills including use of Microsoft Office programmes, in addition to hardware requirements of a desktop or portable computer with keyboard, pointing device, speaker, web camera and microphone, and a broadband internet connection.

### ■ ADDITIONAL REQUIREMENTS

Applicants for this course must be able to make themselves available to undertake the industry placement that forms part of the training and assessment activity. Specific Updates to English Language Requirements for Student Visas General Student Visa: The minimum IELTS score has increased from 5.5 to 6 (or equivalent). Packaged ELICOS: The minimum IELTS score to undertake a packaged English Language Intensive Courses for Overseas Students (ELICOS) program has increased from 4.5 to 5.0.

### ■ FURTHER INFORMATION

Students who are unable to meet the academic or English language criteria may in some cases be eligible to undertake our Language, Literacy & Numeracy (LLN) test. Criteria may change at any time without notice. Additional English language requirements may apply to international applicants from non-English speaking backgrounds wishing to articulate on a visa package into a university programme. Students must be able to (and are required to) enrol, participate, demonstrate progression-of, and complete this course.

## CB KITCHEN BRISBANE COURSE TRAINERS

Laurent Le Souquet  
TBA

John Black  
TBA

Robert Sauer  
TBA

## CB KITCHEN BRISBANE & FACILITIES

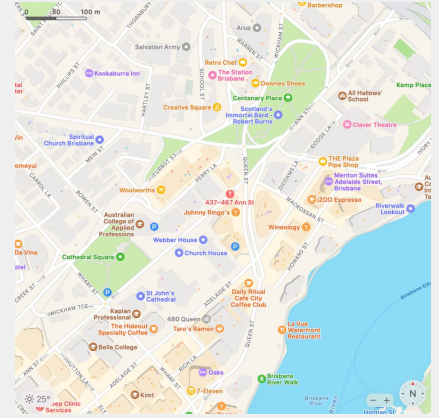
### YOUR CAMPUS

#### Charlton Brown Commercial Cookery & Hospitality Training Facility

Nestled in the vibrant heart of Brisbane at 97 Elizabeth Street, Charlton Brown's Commercial Cookery and Hospitality Training Facility stands as a premier destination for aspiring chefs and hospitality professionals. This cutting-edge campus blends the energy of the industry, featuring professional-grade kitchens, interactive classrooms, and immersive, real-world learning environments.

Under the guidance of renowned chefs and hospitality experts, students gain hands-on experience, mastering the techniques, creativity, and leadership required to excel in kitchens, restaurants, and hotels across the globe.

With its strong industry partnerships and a proud reputation for producing job-ready graduates, Charlton Brown's hospitality facility is more than a training centre — it's the launchpad for extraordinary careers in the dynamic world of gastronomy and hospitality.



<http://97 Elizabeth St, Brisbane City QLD 4000>

## SESSION LOCATIONS



### BRISBANE ROOM 2

**BNE  
CTR**

SMART TV

WHITE BOARD

SEATING

NIET Group Brisbane – Classroom 2 (Generic Classroom)

Classroom 2 is a dynamic and adaptable learning space that supports a wide range of academic and vocational programs across the NIET Group.

Designed to promote collaboration and engagement, this classroom provides an inclusive environment where students from diverse disciplines come together to learn, share ideas, and build essential skills for their future careers.

Through interactive lessons and group discussions, Classroom 2 fosters curiosity, confidence, and critical thinking — empowering students to connect theory with real-world application.

Classroom 2 embodies NIET’s mission to deliver quality education that inspires excellence and prepares students for success in a global learning community.

[VIEW IN MAP](#)



### BRISBANE ROOM 13

NIET Group Brisbane – Classroom 13  
(Certificate IV in Ageing Support)

Classroom 13 stands at the heart of NIET Group’s Brisbane campus — a vibrant, purpose-built space where compassion meets professionalism. Designed for the Certificate IV in Ageing Support program, it immerses learners in a modern, inspiring environment that mirrors real-world care settings.

Here, students don’t just learn — they transform. Through interactive workshops, scenario-based activities, and reflective discussions, they develop the confidence, empathy, and practical expertise to deliver exceptional care to Australia’s ageing population.

Every element of the space encourages connection — between students, trainers, and the values that define true support work: dignity, respect, and humanity.

Classroom 13 embodies NIET’s commitment to shaping the next generation of aged care professionals — individuals who lead with skill, serve with heart, and make a lasting impact in their communities.

[VIEW IN MAP](#)



### CB KITCHEN BRISBANE

**CBK**  
BRISBANE

**FULL COMMERCIAL KITCHEN**

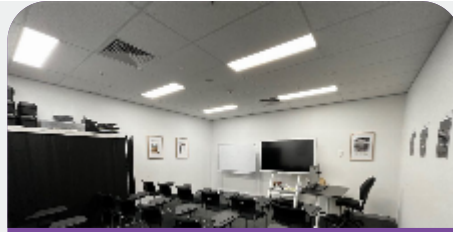
**Charlton Brown Commercial Cookery & Hospitality Training Facility**

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[VIEW IN MAP](#)



**BRISBANE ROOM 10**

**BNE  
CTR**

**SMART TV**

**LECTURE CHAIRS**

**WHITEBOARD**

**NIET Group Brisbane – Classroom 10 (Diploma of Information Technology)**

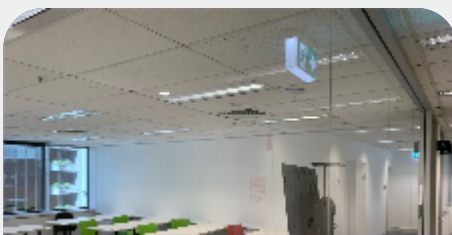
Step into Classroom 10, where innovation thrives and the future of technology begins.

As the home of our Diploma of Information Technology, this modern, tech-inspired space is designed to ignite curiosity and empower creativity. Featuring comfortable seating, a large smart TV, and a whiteboard for collaboration and idea-sharing, it’s a hub for hands-on learning and digital exploration.

Here, students don’t just learn about technology — they create with it. Every class inspires new ways to solve problems, build connections, and shape tomorrow’s digital world.

Classroom 10 is where thinkers become creators, and dreams turn into innovation.

[VIEW IN MAP](#)



**BRISBANE CENTRE 2 ROOM 4**

**BNE  
CTR2**

**LARGE INTERACTIVE TV**

**WHITEBOARD**

**LECTURE SEATING**

**NIET Group Brisbane Centre 2 – Classroom 4 (Diploma of Hospitality Management)**

Discover our second home in the heart of Brisbane’s bustling CBD — a vibrant hub where passion, skill, and innovation come together.

Step into Room 4, the showcase space for our

Cookery and Diploma of Hospitality Management programs. Here, learning goes beyond the classroom — students master the art of hospitality in an environment designed to mirror real-world industry excellence.

Equipped with cutting-edge culinary facilities, and contemporary interiors, this space inspires creativity, precision, and professionalism. It's where aspiring chefs and hospitality leaders refine their craft, ignite their ambitions, and prepare to make their mark on a global stage.

[VIEW IN MAP](#)



## HOBART CAMPUS COURSE TRAINERS

Rona Diongon  
TBA

## HOBART CAMPUS & FACILITIES

### YOUR CAMPUS

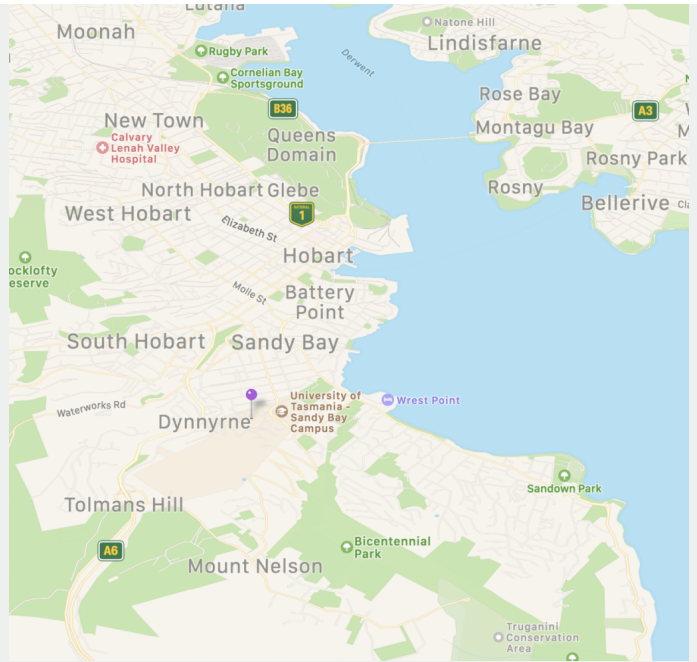
NIET Group Hobart – 188 Collins Street Campus

Welcome to NIET Group Hobart, located at 188 Collins Street — a campus that blends Tasmania's natural charm with NIET Group's signature approach to innovation and excellence in education.

Nestled in the heart of Hobart's city centre, this campus offers a warm, modern, and inspiring environment designed to help students learn, grow, and connect. Spacious classrooms, open study areas, and thoughtfully designed common spaces reflect our belief that education should be both practical and personal — where ideas are shared freely and ambitions take shape.

Large windows fill the campus with natural light, while soft finishes and Tasmanian design elements create a calm and welcoming atmosphere. From study sessions to lively conversations over coffee, every corner encourages collaboration and creativity.

The 188 Collins Street Campus is more than just a place to study — it's a community where students from around the world come together to build skills, friendships, and futures. Here, education meets experience, and every learner becomes part of Hobart's vibrant academic and cultural life.



<https://maps.app.goo.gl/936gkKNhn7feCvDV9>

## SESSION LOCATIONS



### HOBART ROOM 4

SBY  
CTR

NIET Group Hobart – Classroom 4 (Diploma of Hospitality Management)

Located at 188 Collins Street, the NIET Group Hobart Campus stands as a modern centre of excellence in the heart of Tasmania's capital, combining contemporary design with a professional learning atmosphere.

Classroom 4 is home to our Diploma of Hospitality Management (DHM) program — a vibrant learning space where leadership, innovation, and service excellence are at the core. The classroom features a spacious and well-organised layout with comfortable seating, collaborative group tables, and presentation areas that encourage teamwork, discussion, and applied learning.

Here, students explore every aspect of the hospitality industry — from operations and customer experience to business management and strategic planning. Interactive lessons, real-world case studies, and project-based activities allow learners to translate theory into practice, preparing them for dynamic roles in hotels, restaurants, and tourism enterprises.

Classroom 4 reflects NIET's commitment to delivering industry-relevant training and cultivating confident, career-ready hospitality professionals who lead with passion and purpose.

VIEW IN MAP



### AXCELERATE



#### ONLINE LEARNING PORTAL

Our online learning portal, aXcelerate, is where you will find your assessments and study materials — it's a fun environment to complete your "*Supervised Hours*" online as part of your self study.

It's also the place where you connect with your trainer, ask any questions and get help with your studies!

VIEW IN MAP

## RUBY HOTEL KITCHEN GOLD COAST COURSE TRAINERS

Tanya Caterson  
TBA

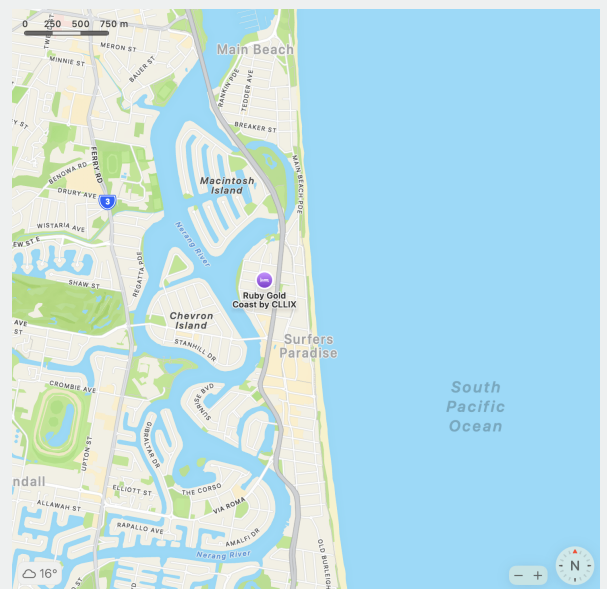
## RUBY HOTEL KITCHEN GOLD COAST & FACILITIES

### YOUR CAMPUS

The Charlton Brown cookery program is proudly delivered from the Ruby Hotel kitchen, a fully operational commercial kitchen in the heart of the Gold Coast. While not a custom-built training facility, the Ruby kitchen offers students the advantage of learning in a genuine hospitality environment—compact, busy, and well-equipped to industry standards.

Here, students work with the same tools, equipment, and pressures found in real-world kitchens, gaining practical skills in a setting that mirrors what they'll encounter in their careers. The space is intimate but professional, encouraging teamwork, adaptability, and efficiency—core qualities of every successful chef.

Being based in a working hotel also places students close to the Gold Coast's dynamic hospitality sector, with direct exposure to industry expectations and opportunities. This authentic training ground ensures Charlton Brown graduates are job-ready, capable, and confident in commercial kitchen operations from day one.



[9 Norfolk Avenue, Surfers Paradise, Queensland 4217, Australia](https://www.google.com/maps/place/9+Norfolk+Avenue,+Surfers+Paradise,+Queensland+4217,+Australia)

## SESSION LOCATIONS



GOLD COAST ROOM 6

GLD  
CST

LARGE INTERACTIVE TV

WHITEBOARD

SEATING

NIET Group Gold Coast – Classroom 6  
(Generic Classroom)

NIET Group Gold Coast Centre is our coastal centre of excellence, with light-filled, spacious rooms nestled along the vibrant Queensland coastline.

Classroom 6 exemplifies this spirit — a bright, thoughtfully arranged learning space designed to enhance focus, interaction, and collaboration.

The room features a modern layout with neatly arranged desks, providing flexibility for both independent study and group activities. Front-facing seating ensures clear visibility for presentations and discussions, while the open configuration encourages communication and engagement between trainers and students.

Balanced with comfort and practicality, Classroom 6 supports a diverse range of programs and teaching styles — from lectures and workshops to interactive training sessions.

It's a space where ideas grow, confidence flourishes, and every student is inspired to achieve their best.

[VIEW IN MAP](#)

