



COOKERY &amp; HOSPITALITY



NATIONAL CODE: SIT30821

## CERTIFICATE III IN COMMERCIAL COOKERY

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

### CAMPUSES

CB KITCHEN BRISBANE

CB KITCHEN GOLD COAST

### OVERVIEW

**INTAKES**  
Monthly**DURATION**  
52 weeks**INDUSTRY PLACEMENT**  
48 Completed Shifts**INTERNATIONAL STUDENTS**  
Yes**CRICOS CODE:**  
109894B**CONTACT HOURS**  
0

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**

- general food preparation techniques
- how to prepare a wide variety of dish types
- use hygienic practices for food safety
- effectively clean cooking equipment
- plan and cost recipes
- work practices (Elective units)
- customer service (Elective units)
- administration (Elective units)

**Career Outcomes**

GRADUATES OF THIS COURSE WILL BE QUALIFIED TO WORK IN COMMERCIAL KITCHENS

## We work with Global Hospitality Brands



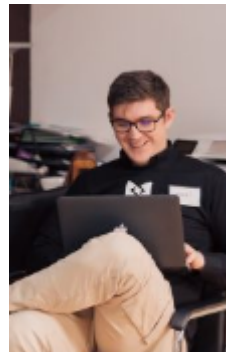
## See why more than 30,000 students chose Charlton Brown.

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

### 2024

#### MAY

Monday, 13th

#### JUNE

Monday, 03rd

#### JULY

Monday, 08th

#### AUGUST

Monday, 05th

#### SEPTEMBER

Monday, 02nd

#### OCTOBER

Monday, 14th

#### NOVEMBER

Thursday, 14th

#### DECEMBER

Monday, 02nd

### 2025

#### JANUARY

Monday, 06th

#### FEBRUARY

Monday, 03rd

#### MARCH

Monday, 03rd

#### APRIL

Monday, 28th

#### MAY

Monday, 19th

#### JULY

Monday, 14th

#### AUGUST

Monday, 04th

#### SEPTEMBER

Monday, 01st

#### OCTOBER

Monday, 13th

#### NOVEMBER

Monday, 10th

#### DECEMBER

Monday, 01st

## 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 CBK Gold Coast	Monthly

## ENTRY REQUIREMENTS

AGE	GRADE	IELTS
18	11	5.0

### ■ 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 LLN 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

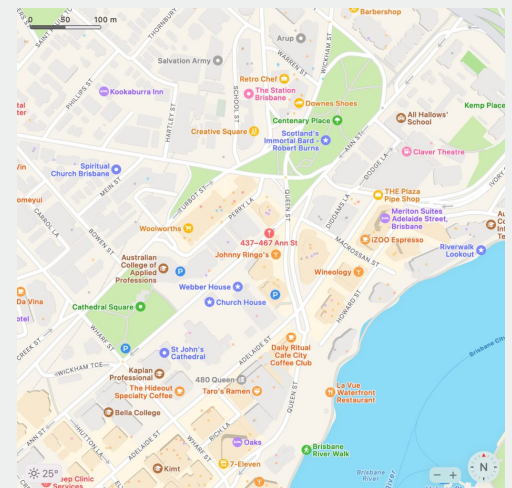
Students who are unable to meet the academic or English language criteria may in some cases be eligible to undertake our Language, Literacy & Numeracy (LLN) test. Criteria may change at any time without notice. Additional English language requirements may apply to international applicants from non-English 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

## CB KITCHEN BRISBANE & FACILITIES

### YOUR CAMPUS

The Charlton Brown Commercial Cookery and Hospitality Training Facility at 467 Ann Street, Brisbane, is a state-of-the-art educational center, offering comprehensive training in culinary arts and hospitality management. Equipped with modern kitchens and interactive learning spaces, it provides students with hands-on experience and industry-relevant skills. Nestled in the heart of Brisbane, this facility is renowned for its expert faculty and strong industry connections, preparing students for successful careers in the dynamic world of hospitality and gastronomy.



[467 Ann St, Brisbane City QLD 4000](#)

## SESSION LOCATIONS

## CB KITCHEN GOLD COAST COURSE TRAINERS

## CB KITCHEN GOLD COAST & FACILITIES

### YOUR CAMPUS

The Charlton Brown Gold Coast Campus, located at 32 Davenport Street, is a premier culinary training facility, envisioned as the epitome of excellence in cookery education. This state-of-the-art campus boasts advanced kitchen labs equipped with the latest culinary technology, providing an unparalleled learning environment for aspiring chefs. The spacious, modern facility is designed to foster creativity and innovation, offering a blend of practical cooking experiences, theoretical learning, and industry placements in some of the Gold Coast's finest dining establishments. Surrounded by the vibrant culinary scene of the Gold Coast, the campus is a hub for gastronomic excellence, making it an ideal ground for students to hone their skills and emerge as leaders in the culinary world.



[32 Davenport St, Southport QLD 4215](#)

## SESSION LOCATIONS