



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

CB KITCHEN GOLD COAST

HOBART SANDY BAY CAMPUS

OVERVIEW

**INTAKES**
Monthly**DURATION**
52 weeks**INDUSTRY PLACEMENT**
48 Completed Shifts**INTERNATIONAL STUDENTS**
Yes**CRICOS CODE:**
109894G**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

- Master food preparation equipment and basic cooking methods.
- Prepare appetisers, salads, stocks, sauces, and soups.
- Cook vegetarian, vegan, and special dietary dishes.
- Bake cakes, pastries, breads, and desserts.
- Maintain kitchen hygiene and manage recipes.
- Coach colleagues, manage inventory, and ensure customer service.

Career Outcomes

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

We work with Global Hospitality Brands



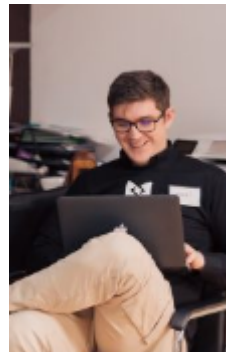
See why more than 30,000 students chose Charlton Brown.

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

2025

OCTOBER

Monday, 13th

NOVEMBER

Monday, 10th

DECEMBER

Monday, 01st

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 CBK Gold Coast SBY	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

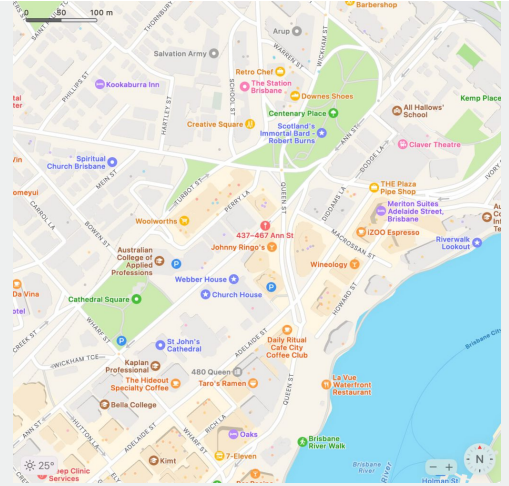
Students who are unable to meet the academic or English language criteria may in some cases be eligible to undertake our Language, Literacy & Numeracy (LLN) test. Criteria may change at any time without notice. Additional English language requirements may apply to international applicants from non-English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

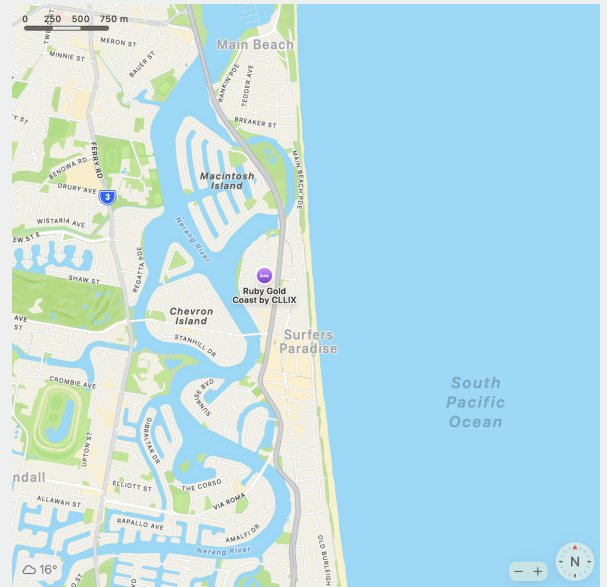
CB KITCHEN GOLD COAST & FACILITIES

YOUR CAMPUS

The Charlton Brown 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](#)

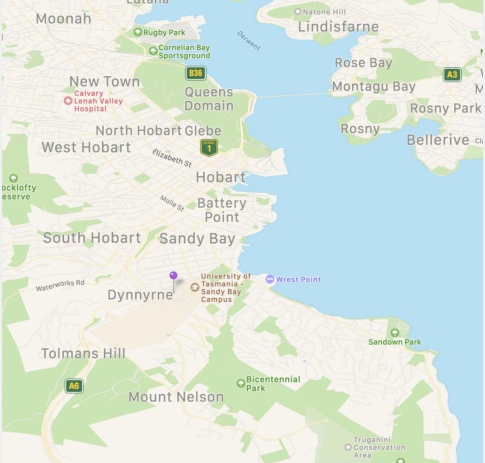
SESSION LOCATIONS

HOBART SANDY BAY CAMPUS COURSE TRAINERS

HOBART SANDY BAY CAMPUS & FACILITIES

YOUR CAMPUS

Our group's Hobart Sandy Bay campus is nestled in the University of Tasmania's sprawling campus on the river Derwent, incorporating 10 large lecture and tutorial rooms, breakout room and lab, each with an expansive view across Hobart.



[Level 4, Hytten Hall in the centre of UTAS Sandy Bay,](#)
Hobart

SESSION LOCATIONS