

Hospitality and cookery

Whether you want to be a master chef, run your own café or create sweet works of art, courses at Chisholm can help you get there.

If you're dreaming of becoming your own boss and opening a restaurant or patisserie, working in a commercial kitchen, making people feel special front-of-house or becoming the best barista in town, this industry is for you.

With a wide range of nationally recognised apprenticeships, certificates and short courses to choose from, our students graduate with skills highly sought after in Australia and overseas.

Our internationally experienced hospitality teachers combine theory, field trips, industry placement and practical hands-on learning in specialised facilities, including an operational restaurant, to provide you with the skills you need to be job ready.



For a full list of hospitality courses and the latest course information, including entry requirements, payment options and intakes, visit chisholm.edu.au/hospitality.



Student story

Travis

Travis knew from an early age he wanted to be a chef.

At age 28, he began his Certificate III in Commercial Cookery with Chisholm and never looked back.

During the three-year apprenticeship, Travis attended classes one day a week, while the rest of the week he was getting real-world experience in the kitchen.

"I'd recommend Chisholm to anyone regarding an apprenticeship, especially cookery," he says. "The teachers were very helpful and supportive and I liked learning new things. My favourite units were stocks, soups and sauces, and pastries. That comes in handy where I work now, because we make everything from scratch."

Travis ended up landing a job at Stella's Kitchen at The Orchard at Montague, a contemporary restaurant featuring farm-to-table menu options, set against the stunning backdrop of Lysterfield Park.

After one month on the job, he was promoted to sous-chef – a tremendous accomplishment.

Travis loves the fast-paced nature of his work and the fact that he can bring people together to enjoy something delicious he has created.



Cookery and patisserie

Certificate III in Commercial Cookery SIT30816* ●
Duration: 11 months full time **Location:** D, MP

Certificate III in Commercial Cookery – Apprenticeship SIT30816*
Duration: 3 years part time **Location:** D, MP, W

Certificate III in Patisserie SIT31016*
Duration: 8 months full time **Location:** D

Certificate IV in Commercial Cookery SIT40516*
Duration: 18 months full time **Location:** D, W

Certificate IV in Commercial Cookery – Apprenticeship SIT40516*
Duration: 3 years part time **Location:** W

Hospitality

Certificate III in Hospitality SIT30616* ●
Duration: 6 months full time **Location:** D, MP

Certificate III in Hospitality – Traineeship SIT30616* ●
Duration: 24 months full time **Location:** W

● This is a Free TAFE for Priority Course

*This course has been superseded and will transition to a new version in the coming months. Please visit our website for current information about these courses and replacement courses which may or may not include changes to units and course duration. Training packages undergo regular reviews and updates by national industry bodies to ensure they reflect current industry practice.

Locations

B Berwick, **BC** Bass Coast, **BT** Berwick TEC, **C** Cranbourne, **D** Dandenong, **F** Frankston, **MP** Mornington Peninsula, **O** Online, **OC** Off Campus Delivery, **S** Springvale, **W** Workplace.

Fast facts

- > Gain real-world experience while you study
- > Nationally-recognised apprenticeships, certificates and short courses
- > Make your passion a career.



Download your full digital copy of the 2024 course guide at chisholm.edu.au/publications.



Correct at time of print. Subject to change. Visit chisholm.edu.au for the latest course and enrolment information. 2741_0923 CRICOS No 00881F RTO No 0260 TEQSA PRV12123. Training to eligible students is delivered with Victorian and Commonwealth Government funding.

