



# Commercial Kitchen Skill Set

State ID: AE140

## About this course

### Work in a commercial kitchen!

How would you like to be part of a team producing beautiful food in one of WA's restaurants, cafes, bars, resorts or hotels? This skill set covers all the 'must know' skills that employers are looking for, so you'll be skills ready and job ready! It covers how to follow organisational infection prevention and control procedures, including implementing standard and transmission-based precautions and responding to infection risks to ensure you're working safely.

In the *Commercial Kitchen* skill set, you'll learn about the safe use of commercial kitchen equipment, how to clean food preparation areas, storage areas, and equipment efficiently and minimising negative environmental impacts, preventing food contamination including how to identify and control food hazards, and gain general kitchen and food preparation skills.

If you meet the **fee free** [eligibility criteria](#) for this course, please enrol in the [Commercial Kitchen Skill Set \(Fee Free\)](#).



This is a targeted skill set related to the [Skills Ready](#) program, which is aimed at rebuilding our local businesses and communities with free and reduced-price training.

## Study pathway



[Certificate II in Kitchen Operations](#)

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[Certificate III in Hospitality](#)

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[Certificate III in Commercial Cookery](#)

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This skill set provides a pathway to a number of nationally recognised qualifications, some of which are half price under the [Lower fees, local skills initiative](#). Find out more by clicking the courses below.

## Job opportunities



[Cook Kitchenhand Beverage server or attendant](#)

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