Commercial Kitchen Skill Set (Fee Free)

State ID: AE152

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 do not meet the *fee free* eligibility criteria for this course, please enrol in the Commercial Kitchen Skill Set.

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.

If you are aged 15—24 years (not at school), receiving the JobSeeker or JobKeeper payment, receiving Youth Allowance, AUSTUDY or ABSTUDY or holding a pensioner concession card, Health Care Card or a Repatriation Health Benefits Card issued by the Department of Veterans' Affairs, or a dependent of persons who are inmates of a custodial institution, you are eligible to enrol for free!

Overview

Study pathway

Certificate II in Kitchen Operations

Certificate III in Hospitality

Certificate III in Commercial Cookery

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