



YOUR PATHWAY TO A CAREER IN THE CULINARY ARTS & COMMERCIAL COOKERY



Australian Professional Skills

CRICOS Provider Code: 03255G
Registered Training Provider 52007
ABN: 65 131 433 433



- ✓ *Specialists in culinary arts and hospitality training*
- ✓ *City centre campus, close to public transport*
- ✓ *Extensive network of hospitality industry partners*
- ✓ **FEE FREE in 2024** *for Australian citizens & permanent residents*
**Certificate III in Commercial Cookery only*

Welcome to APSI - Your Gateway to Culinary Excellence!

Discover a culinary journey like no other with the Australian Professional Skills Institute (APSI). With over 13 years of dedicated service in training Australian and international students, along with chef apprentices in Western Australia, APSI stands as a beacon of excellence in vocational education.

Why Choose APSI?

- ★ **Industry Connections:** APSI takes pride in its well-established network with major five-star hotels, renowned restaurants, leading hospitality groups, and the thriving hospitality and tourism industry. This ensures that our students receive practical hands-on work experiences and exposure to real-world scenarios.
- ★ **Programs Tailored for Success:** Our vocational training programs are meticulously designed to maximize student outcomes and learning potential. Whether you're passionate about Culinary Arts, cookery, patisserie or Hospitality, APSI offers industry-qualified trainers who guide you towards building rewarding and dynamic careers.
- ★ **Core Values:** At APSI, our training programs revolve around core values such as compliance, passion, integrity, drive, and commitment. These principles shape the curriculum, empowering students with industry-relevant knowledge and skills, setting the stage for them to become industry leaders.
- ★ **Exceptional Graduate Outcomes:** APSI takes pride in exceptionally high graduate employment outcomes and satisfaction. Our focus is on producing highly skilled individuals who are job-ready, meeting the demands of the industry seamlessly.
- ★ **Unique Industry Partnerships:** APSI's distinctive partnerships with leading establishments in the hospitality offer international students valuable opportunities to secure work and industry placements, ensuring a well-rounded education.

Workplace Training Partners



If you aspire to become a qualified chef in Australia, we recommend the following 2-year package:



Embark on a culinary adventure with APSI and pave the way to a future filled with success and fulfillment. Join us, and let's turn your passion into a thriving career!



Certificate III in Commercial Cookery

Qualification Overview

This qualification is all about turning your love for cooking into a solid set of skills. If you enjoy making delicious dishes and want to work in places like restaurants, hotels, or cafes, this is for you.

As a cook with this qualification, you'll learn a range of useful cooking skills and how commercial kitchens operate. You get to use your own judgment and work a bit independently, following plans and rules to get the job done.

Once you finish this course, you will be recognised as a trade cook under Australian trade qualifications.

This qualification will equip you the necessary skills and knowledge to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

In this course you will learn about Food hygiene and Work Health and Safety, basic methods of cookery, prepare a variety of common and specialised dishes by using contemporary and traditional cooking methods and techniques, order and control stock, prepare buffets and First Aid.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

So, if you're passionate about cooking and dream of working in cool places, this qualification is your recipe for success!

Certificate IV in Kitchen Management

Qualification Overview

This qualification is designed for chefs and cooks who take on a supervisory or team-leading role in the kitchen. They work independently, making decisions on their own or with minimal guidance, and are skilled at solving non-routine problems.

Completing this qualification opens doors to opportunities in various organisations, including restaurants, hotels, clubs, pubs, cafes, and coffee shops. It also prepares individuals to potentially run a small business in these sectors.

To succeed in this qualification, individuals need to apply their skills in line with Commonwealth and State or Territory laws, Australian standards, and industry codes of practice.

To gain entry into this program, learners would have completed a Certificate III in Commercial Cookery or have years of experience working as a cook.

In this course you will learn about supervisory skills, roster staff, monitor work operations and how to work around budget in commercial kitchen environment. You also will learn how to implement and monitor WHS practices and develop and implement a food safety program

If you have a passion for cooking and aspire to lead in a kitchen setting, this qualification provides a pathway for you to enhance your skills and take your culinary career to the next level.

Certificate III in Commercial Cookery SIT30821 | Course Duration: 1 year CRICOS course code: 109827G



IMPORTANT NOTE: This course is not suitable for persons unable to handle meat, seafood, poultry or dairy. We cannot guarantee that our kitchen facilities are free from potential allergens, including airborne particles of potential allergens. Accordingly, this course may not be suitable for persons with nut allergies or are unable to handle nuts.

Please note that all students must complete the units of competency required.

Certificate IV in Kitchen Management SIT40521 | Course Duration: 6 months CRICOS course code: 109708C



Diploma of Hospitality Management SIT50422 | Course Duration: 6 months CRICOS course code: 111112B



Advanced Diploma of Hospitality Management SIT60322 | Course Duration: 6 months (Standard) or 1 year (Extended) CRICOS course code: 111114M



1 block = 1 Term of 10 weeks of study followed by a holiday break



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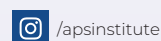
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www.apsi.edu.au



Australia Professional Skills Institute RTO52007



Disclaimer: Information in this flyer is correct at the time of printing and will be updated as required. Please refer to our website for most up-to-date information or at the time of enrolment.

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