

COOKERY & CULINARY ARTS / LEVEL 3

Learn how to plan, prepare and present hot, cold, savoury and sweet dishes in our commercial kitchens. You'll get loads of hands-on experience practicing your skills in real-life student cafés and restaurants on campus.

Course delivery: Terms 1-3, 2 days per week, ROT, TGA.

UNIT STD	COOKERY & CULINARY ARTS	LEVEL	CREDITS
13310	Prepare and produce basic hot and cold dessert items in a commercial kitchen		5
13316	Prepare and cook basic pasta dishes in a commercial kitchen		3
13322	Prepare and cook basic pastry dishes in a commercial kitchen		4
28106	Demonstrate knowledge of preparing for a culinary arts and restaurant service competition		5
28107	Prepare, produce and present a product or service for a culinary arts or restaurant service competition		5
30818	Prepare dishes using basic methods of Asian cookery in a commercial kitchen		10
TOTAL CREDIT VALUE		3	32

HOSPITALITY, CAFÉ SERVICE & BARISTA / LEVEL 3

Course delivery: Terms 1-3, 1 day per week, ROT, TGA.

UNIT STD	CAFÉ SERVICE & BARISTA	LEVEL	CREDITS
14441	Provide café counter service in a hospitality establishment		5
27940	Provide café table service in a hospitality establishment		5
17284	Demonstrate knowledge of coffee origin and production		3
17288	Prepare and present espresso beverages for service		5
9681	Contribute within a team or group which has an objective		3
TOTAL CREDIT VALUE		3	21

