

international programs

Certificate III in Hospitality (Commercial Cookery)

The world of commercial cooking offers an exciting and varied career that can lead you to a life of working and learning side by side with experienced international chefs in the kitchens of major international hotel chains, resorts, on cruise ships and in the world's chic restaurants.

HTA's Certificate III in Hospitality (Commercial Cookery) covers all the practical and theoretical skills you will need to embark upon a fulfilling international career in the culinary arena. You'll not only learn how to prepare, cook and serve exotic Asian and traditional European dishes from experienced chefs you'll also be given a thorough grounding in all aspects of food and beverage administration and finance. You will also receive instruction on health, hygiene, safety and security issues, be shown customer service, sales and marketing techniques and the latest in computer technology related to cooking.

This is a course that will provide you with everything you will need to confidently pursue a career as a professional cook anywhere in the world.

AQF Code	THH31502
CRICOS Code	059304G
Entry Requirement	Completion of Year 10 with sound achievement in English and Mathematics Students whose first language is not English must have: 5.5 on IELTS with no individual score less than 5, or 530 on TOEFL
Duration	3 semesters of 15 weeks (45 weeks) includes 3 paid internships of 4 weeks (12 weeks)

Certificate III in Hospitality (Operations)

While the dictionary defines 'hospitality' as 'the friendly and generous reception and entertainment of guests, visitors or strangers', a career in this industry offers plenty in the way of rewards and satisfaction. The Certificate III course in Hospitality (Operations) prepares you to take on a wide range of roles covering customer relations, food and beverage, kitchen operations, accommodation or front of house services.

Your course covers an array of practical topics specifically tailored to the industry. You will learn and work with the latest in computer technology, gain invaluable knowledge of commercial catering and cooking, learn sales and operational techniques and receive instruction in food & beverage, front office operations, housekeeping and gaming.

If you enjoy interacting with people from all walks of life and are comfortable with the concept of working in a service environment, this is definitely the course that will introduce you to the exciting world of hospitality.

AQF Code	THH33002
CRICOS Code	059590G
Entry Requirement	Completion of Year 10 with sound achievement in English and Mathematics Students whose first language is not English must have: 5.5 on IELTS with no individual score less than 5, or 530 on TOEFL
Duration	2 semesters of 15 weeks (30 weeks) includes 2 paid internships of 4 weeks (8 weeks)

For information regarding dates and fees, please refer to the HTA Study Schedule.