



CHITWAN
college of cookery

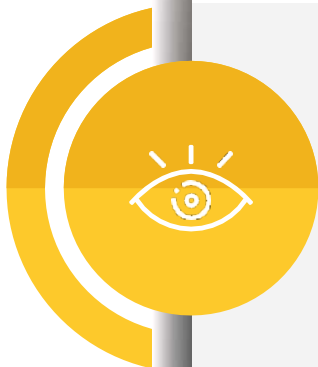
Certificate III in Commercial Cookery

“सीप मुलक नेपाल। हाम्रो प्रयास।”



OUR MISSION

To establish a research-oriented chef training institute that is equipped with state-of-the-art learning facilities, meets global standards of quality culinary education and delivers internationally recognized culinary qualifications to our students.



OUR VISION

To address the growing requirement of young professional in culinary world and be internationally recognized for our excellence backed by extraordinary faculty and facilities at our school.



BRAND PROMISE

Our professional and experienced educators are committed to ensuring the best outcomes for students. To provide flexible delivery modes, developing industry accredited resources to meet students and employer expectations.



CORE VALUES

Integrity - Creating a professional environment that functions with honesty and forthrightness. We pledge to meet all ethical standards of quality culinary education.

Excellence - Providing professional culinary training to our students and focus on their needs through continuous improvement.

Diversity - We create an institute that promotes diversity and have fair and respectful culture.

Accountability - For actions and conduct in the workplace

MESSAGE FROM OUR FOUNDER & MANAGING DIRECTOR

On behalf of our dedicated and passionate team, I would like to welcome you to Chitwan College of Cookery. Hospitality industry has offered me a great understanding of culinary arts. I would like to inspire students with the same understanding and knowledge whilst accepting creativity and critical thinking. We are here to provide you professional culinary training. You will be given an opportunity to explore world cuisines and learn exquisite skills from our experienced and professional chefs.



Mr. Sachin Pratap K.C.

Message from Her Excellency Ambassador of Australia To Nepal



HAPPY AUSTRALIA DAY TO THE STAFF, STUDENTS AND SACHIN!

The training at the Chitwan college of cookery is world class and the experience and mentorship of Sachin will provide all the students with the skills and aptitude they need to thrive in a successful hospitality career! **Congratulation** Sachin and congratulation for the students of Chitwan College of Cookery. All the best for the future.

Leann Johnston (Australian Ambassador)

Date: 26th January 2025

**DEVELOPING
CULINARY LEADERS**

LONG TERM COURSE
FREE INTERNSHIP
TAJSATS, INDIA.



**World Renowned
Award Winning
VVIP Flight
Catering Service,
India.**

Duration: -

6 Months Course

**6-12 Months PAID
Internship**

CERTIFICATE III IN COMMERCIAL COOKERY

Gain the basic skills to start your career working in kitchens or go on to further studies with this introductory level course.

Key Information

Course Level:

» Certificate III

Course Mode:

» Full time
» 75% Practical
» 25% Theory

Duration:

» 6 months Hands on Practical
» 6-12 months Internship **FREE**

Entry Requirement:

» SEE / +2 Graduates or Equivalent
» Must be over 18 years of age

Resources Provided



» Online learning platform



» Resources for practical learning



» Student Loan Assistance



COURSE DESCRIPTION

Certificate III in Commercial Cookery reflects the On successful completion of this qualification role of commercial cooks who use a wide range you can commence into intermediate level as of well-developed cookery skills and sound a chef or enter the workforce as a qualified commercial cook.

knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.



COURSE STRUCTURE

Unit of competency

25 units must be completed:

-22 core units

-3 elective units

The selection of electives is guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Code	Unit of Competency
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITHKOP004	Develop menus for special dietary requirements
SITXWHS001	Participate in Safe Work Practices
BSBWOR203	Work effectively with others
BSBDIV501	Manage diversity in the workplace
SITHCCC019	Produce cakes, pastries, dessert and breads
SITHCCC001	Use food preparation equipment
SITHCCC020	Work effectively as a cookfi (release logbook)
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC006	Prepare appetizers and salads
SITHKOP002	Plan and cost basic menus
SITHCCC007	Prepare stocks, sauces, and soups
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHKOP002	Plan and cost basic menus
SITXWHS003	Implement and monitor work health and safety practices
SITXCOM005	Manage conflict
ELECTIVE UNITS: A minimum of three electives must be completed	
SITHPAT006	Produce desserts
SITXHRM001	Coach others in job skills
SITXFIN004	Prepare and monitor budgets

CAREER PATHWAY

JOB PROSPECTS

Upon completion of the program this Commercial Cookery qualification provides you with employment and career opportunities to work as a commercial cook in organizations such as restaurants, hotels, clubs, pubs, cafes, cafeterias event catering organizations, airlines, hospitals, student accommodation areas, industry cafeterias and corporate organizations.

CAREER OUTCOMES:

- Commis Chef
- Cook
- Assistant cook





SHORT TERM COURSE

Customized Short-Term
Course Available

4 TO 12 WEEKS

CONTINENTAL

CHINESE

JAPANESE

MEXICAN

THAI

INDIAN

ITALIAN

BAKERY

"FREE INTERNSHIP"

6-12 MONTHS



BAKERY

Bakery Course is designed to teach you the skills and requirements of preparing and serving bread and patisserie items for real customers in a live retail environment. This includes practical and theory training within a simulated cafe environment.

KEY INFORMATION

Duration

» 6-9 weeks

Job Prospects

- » Hotels
- » Cafes
- » Restaurants

Resources Provided

» Courseware/handouts

Class Plan

- » On-college classroom-based delivery
- » Simulated real-workplace training environment.

Students will be required to wear the correct clothing and footwear to meet Workplace Health and Safety standards.

Entry Requirements

» There are no entry requirements for this qualification

Qualification

- » Upon successful completion of the course you will be issued with a national statement of attainment from Chitwan College of Cookery
- » The units completed in these courses will not provide any credit recognition for further study towards other qualifications.

Internship

» To complement this vocational preparation, direct practical experience is available.



BARISTA

Barista Course is designed to teach you the skills and requirements of making and serving espresso coffee. This includes practical and theory training within a simulated cafe environment.

KEY INFORMATION

Duration

» 3-4 weeks

Job Prospects

- » Hotels
- » Cafes
- » Restaurants

Resources Provided

- » Courseware/handouts

Class Plan

- » On-college classroom-based delivery
- » Simulated real-workplace training environment.

Students will be required to wear the correct clothing and footwear to meet Workplace Health and Safety standards.

Entry Requirements

- » There are no entry requirements for this qualification

Qualification

- » Upon successful completion of the course you will be issued with a national statement of attainment from Chitwan College of Cookery
- » The units completed in these courses will not provide any credit recognition for further study towards other qualifications.

Internship

- » To complement this vocational preparation, direct practical experience is available.





**BUILD YOUR PASSION TO
PROFESSION**

What's Cooking!!!



COLLEGE ACTIVITIES



GRAND OPENING CEREMONY

AWARD & ACHEIVEMENTS







INTERNSHIP & JOBS OPPORTUNITIES



HOSPITALITY
SOLUTIONS

Step Into Your Future with Our **Internships**

Gain real-world experience, learn from experts, and build the skills that shape your career.



सिपमुलक नेपाल, हाम्रो प्रयास

100%

**PAID INTERNSHIP & JOB ASSISTANCE FROM
OUR HOSPITALITY SOLUTIONS**



सीप मुलक नेपाल। हाम्रो प्रयास।

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