

TAFE QUEENSLAND

# Hospitality and cookery

**INTERNATIONAL STUDY GUIDE**



## Spice up your career and develop the skills you need to work as a food safety supervisor, cook, chef, patissier or baker in a variety of hospitality businesses.

TAFE Queensland offers a range of cookery, kitchen operations, and catering courses ranging from food handling skills sets through to high-level qualifications. As a cookery student at TAFE Queensland you'll gain practical experience in our on-campus training restaurants where you will learn how to use commercial equipment and support live service.

### Courses at a glance

| Hospitality and Cookery courses |                                      |
|---------------------------------|--------------------------------------|
| 112775K / SIT30622              | Certificate III in Hospitality       |
| 109736K / SIT31021              | Certificate III in Patisserie        |
| 109683G / SIT40521              | Certificate IV in Kitchen Management |
| 118338E / SIT40721              | Certificate IV in Patisserie         |
| 112779F / SIT50422              | Diploma of Hospitality Management    |



Full list of  
**Hospitality  
and Cookery**  
courses

### What job can I get?

- ✓ Commercial cook
- ✓ Food safety supervisor
- ✓ Food/Beverage Attendant
- ✓ Chef patissier
- ✓ Café cook
- ✓ Restaurant Manager
- ✓ Pastry chef
- ✓ Chef de partie
- ✓ Kitchen manager

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**tafeqld.edu.au/international**

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Information is correct at the time of publication, July 2026 and is subject to change at any time without notice. For current course information, please visit **tafeqld.edu.au/international**.

