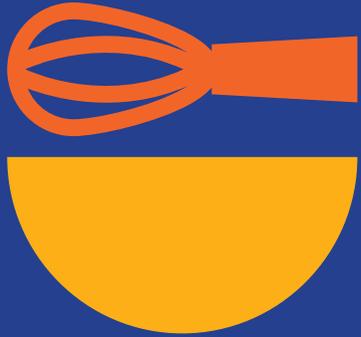




Australian Institute
of Advanced Studies



Up your skills at the

AIAS School of Hospitality

Become a part of one of Australia's fastest growing industries, and learn some valuable skills in cookery and hotel management. The hospitality industry offers a vast array of career pathway choices whether it's working in a top-tier restaurant with world-famous chefs or managing staff in beautiful hotels around the world.

To learn more, email info@aias.edu.au
or call **+61 7 3343 8073** and you can visit
us online at www.aias.edu.au

At the AIAS School of Hospitality, you
can study these fantastic courses:

 **SIT40516 Certificate IV Commercial Cookery**

 **SIT50416 Diploma of Hospitality Management**

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SIT40516 | CRICOS: 104547M

Certificate IV Commercial Cookery

IV

The AIAS Certificate IV in Commercial Cookery give students the knowledge and technically-based skills needed to work in any kitchen from fast-food to elite restaurants. This very quickly growing industry expects big growth over the next 5 years and has the potential to go from strength to strength as the world opens up after the Covid-19 pandemic.

This course will enable you to work within the kitchen at a supervisory level. You will gain hands on culinary experience in the preparation of appetisers, seafood, poultry, meat, soups, salads, breads, stocks, sauces, cakes and pastries. The course will also develop student's skills in supervision and management of differing personalities and skill levels in the workplace alongside implementation of sustainable practices. Graduates will be able to provide leadership, budgetary management, and be able to coordinate operations within a busy kitchen.

Successful completion of this course will enable you to enter the workforce as a chef or chef de partie.

SIT50416 | CRICOS: 104548K

Diploma of Hospitality Management



This qual gives students a broad range of hospitality skills that combine with managerial knowledge to organise hospitality operations. Students learn a multiple of skills and specialisations in accommodation services, cookery, food and beverage and gaming. Grads will be able to manage business operations and staff independently, taking responsibility for decisions that effect business.

Students will learn operations skills including rostering, budgeting, marketing, and people management, as well as developing a sound knowledge of the hospitality industry. Alongside management and customer service knowledge, we also teach up-to-date regulatory requirements, work health and safe practices as well as conflict resolution and staff maintenance.

You'll graduate with the skillset required to work as a restaurant manager, sous chef, chef de cuisine or food and beverage manager.

Pathways & Further Study

This qualification provides a pathway to work in the hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.