



**CHITWAN**  
college of cookery

## Certificate III in Commercial Cookery - Culinary Arts

“Developing Culinary Leader”

Affiliated to:



**GLOBAL  
INSTITUTE**  
OF PROFESSIONAL TRAINING



**culinary solutions**  
australian international



## 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** - We conduct ourselves ethically, equitably and for mutual benefit

**Mutual respect and diversity** - We promote diversity through our people, ideas and culture creating an inclusive environment.

**Customer Service** - Deliver through service

**Accountability** - For actions and conduct in the workplace

# OVERVIEW

## A MESSAGE FROM YOUR MANAGING DIRECTOR

Hospitality Industry has provided me all that I am now. And though I might not be able to contribute all that I have received, but that does not stop me from being innovative and be a door opener for the future generation. With CCC I would like to try to give back to the hospitality industry of Nepal.

Chitwan College of Cookery is the first professional culinary training college with an International Affiliation from Australia to provide Certificate III in Commercial Cookery – Culinary Arts nationwide.

With its motto being “Developing Culinary Leaders”, CCC is determined to lead the young and aspiring chef towards inspiring excellence in culinary education throughout the world. At CCC students will study both classic and contemporary culinary methods, learn to prepare different dishes and cuisines and expand their knowledge of various topics related to the culinary arts.



**Sachin Pratap K.C.**  
Founder/Managing Director

**Welcome to  
Chitwan College  
of Cookery**



# DEVELOPING CULINARY LEADERS



# LONG TERM COURSE

Specialised Culinary  
Courses and Qualifications

# CCCA111C – CERTIFICATE III IN COMMERCIAL COOKERY - CULINARY ARTS

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 Code:

»CSACA001C

### Course Level:

»Certificate III

### Course Mode:

»Full time  
»75% Practical  
»25% Theory

### Duration:

»6 months Hands on Practical  
»3 months Internship  
»75% Practical 25% Theory

### Entry Requirement:

»+2 Graduates or Equivalent  
»Must be over 18 year of age

## Resources Provided



» Online learning platform



» Resources for practical learning



# COURSE DESCRIPTION

CCCCCA111C

**Certificate III Commercial Cookery - Culinary Arts** reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound 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.

On successful completion of this qualification you can commence into Intermediate level as a chef or enter the workforce as a qualified commercial cook.



# 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.*

|  | UNIT OF COMPETENCY   | HOURS        | P= Practical<br>T= Theory<br>J = Job |
|--|--|--------------|--------------------------------------|
| Code   | Title  |              |                                      |
| CSACA002   | Work in a team   | 15           | 5T                                   |
| CSACA003   | Hospitality in a socially diverse environment                  | 12           | 12T                                  |
| CSACA004   | Occupational, health and safety in the workplace               | 15           | 15T                                  |
| CSACA006   | Hygiene in the workplace                                       | 15           | 15T                                  |
| CSACA007   | Mise en place and preparation of food                          | 21           | 3T 18P                               |
| CSACA008   | Presentation of food   | 9            | 3T 6P                                |
| CSACA009   | Storage and receipt of kitchen supplies                        | 9            | 9T                                   |
| CSACA010   | Kitchen cleaning and maintenance                               | 9            | 6T 3P                                |
| CSACA011   | Principles of cookery methods                                  | 45           | 9T 36P                               |
| CSACA013   | Preparation of entrees and salads                              | 24           | 6T 18P                               |
| CSACA014   | Preparation and cooking of stocks, soups and sauces            | 36           | 6T 30P                               |
| CSACA015   | Preparation of vegetables, fruits, eggs and farinaceous dishes | 45           | 9T 36P                               |
| CSACA016   | Preparation and cooking poultry                                | 24           | 6T 18P                               |
| CSACA017   | Preparation and cooking seafood                                | 24           | 6T 18P                               |
| CSACA018   | Preparation and cooking meat                                   | 48           | 9T 39P                               |
| CSACA019   | Preparation of desserts  | 39           | 9T 30P                               |
| CSACA020   | Prepare pastries, cakes and yeast goods                        | 39           | 9T 30P                               |
| CSACA021   | Planning and preparation of buffets                            | 18           | 12T 6P                               |
| CSACA022   | Food safety in the workplace                                   | 19           | 19T                                  |
| CSACA023   | Nutrition and dietary in the workplace                         | 39           | 39T                                  |
| CSACA024   | Menu planning, development and implementation                  | 27           | 27T                                  |
| CSADIP022  | Environmental Sustainability                                   | 18           | 18T                                  |
|  | <b>UNIT OF COMPETENCY</b>                                      | <b>HOURS</b> |                                      |
| <b>ELECTIVE UNITS: A minimum of four electives must be completed</b> |  |              |                                      |
| CSACA030   | Prepare, cook and serve food for food service                  | 70           | 70J                                  |
| CSACA041   | Prepare, store and serve cheese                                | 10           | 5T 5P                                |
| CSACA040   | Preparation of sandwiches and burgers                          | 10           | 5T 5P                                |
| CSACA028   | Training and team development                                  | 24           | 24T                                  |

# 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 organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias event catering organisations, airlines, hospitals, student accommodation areas, industry cafeterias and corporate organisations.

## CAREER OUTCOMES:

- Commis Chef
- Cook
- Assistant cook





## **SHORT TERM COURSE**

Short qualifications and  
Skills for employment

# 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 FUTURE AND  
DISCOVER YOUR PASSION**

# COLLEGE FACILITIES



**Fully Equipped Kitchen**



**Spacious Classrooms**



**Computers and Laptops**



**Fast Free WIFI Internet**



**Cafe Area**



**Student Lounge Areas**



**Restaurant**

# PLACEMENT OPPORTUNITIES



NEPAL



AUSTRALIA



EUROPE



MIDDLE EAST

100% JOB ASSISTANCE

# TURN YOUR PASSION INTO A REWARDING CAREER IN HOSPITALITY INDUSTRY

## CHITWAN COLLEGE OF COOKERY

📍 Bharatpur-07, Chitwan

☎ +977-9813361904

✉ chitwancookery@gmail.com

📘 chitwancookery 📷 chitwan\_college\_of\_cookery

🌐 www.chitwancookery.com

Please scan for location

