

Interested in becoming a chef?



Find out about our
Commercial Cookery
course!

COURSE DETAILS

- Gain your qualification in just 2 yrs (full time)
- Learn the art of cookery at both operational and management levels
- Gain a Diploma in Hospitality **and** Certificate III in Commercial cookery
- Obtain 1800 hours of industry experience in highly regarded hospitality establishments

For more information contact Carmen Pavia or Bernie McFarlane on 02 9314 6213 or paviac@kenvale.edu.au / mcfarlaneb@kenvale.edu.au
Visit our website: www.kenvale.edu.au

Kenvale's Commercial Cookery Course takes 2 years full time (18 wks per semester). At the end of the two years students gain a Diploma in Hospitality and a Certificate III in Commercial Cookery. As with all of our courses, an industry placement must be fulfilled for the completion of the course. For Commercial cookery this component amounts to 900 hours per year. Course progression is available.



THE COST: Kenvale College provides personalised outstanding private tuition. Student's fees are subject to change without notice. For the year 2009, the total expense paid by the student amounts to \$7,225. The remaining tuition fees of \$11,250 are paid by the industry establishment through the Cooperative Education scholarship Program. Please refer to our website for a breakdown of fees.



OUR DIFFERENCE: Kenvale's Commercial Cookery Course is not an apprenticeship. The course provides students with both academic and practical experience from day one at College. Kenvale's training is outstanding as class sizes are small and the lecturers are professionals highly regarded in the industry. For practical training, students are placed in five star or equivalent industry establishments such the Radisson Plaza Hotel, Sydney Convention and Exhibition Centre and many more.

OUR VALUES: Our motto Knowledge, Experience, Humanity summarises our whole approach to the industry and the development of students within it.