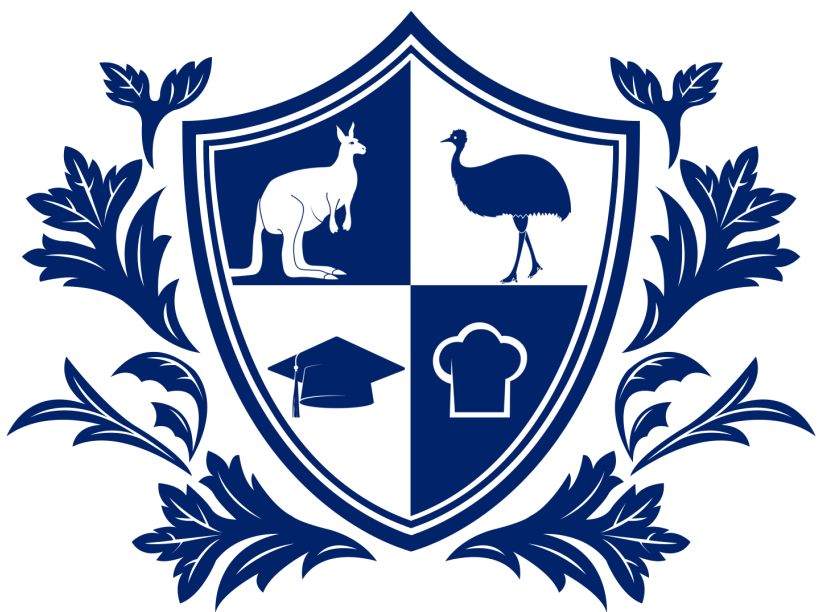


CERTIFICATE III IN COMMERCIAL COOKERY





IN AFFILIATION WITH



AUSTRALIAN BUSINESS
&
CULINARY INSTITUTE



INDUSTRIAL EXPOSURE!



DURATION: 1 YEAR

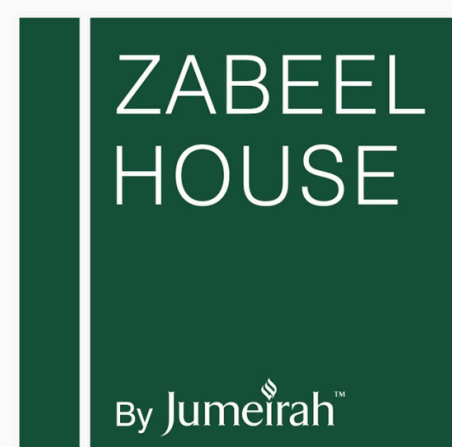
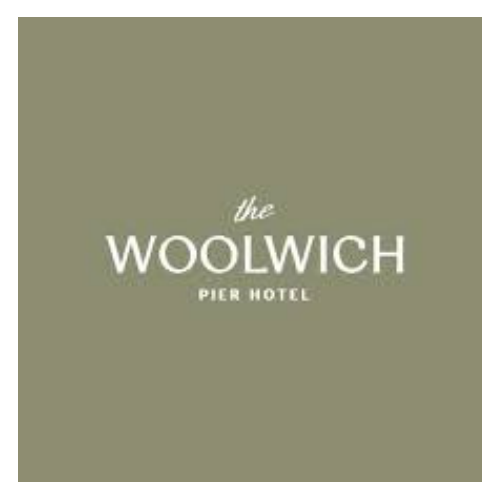
Includes 6 months training in
IIG training kitchen and 6
months internship
within Kathmandu

INDUSTRY PARTNERS

Our students complete internships in reputed hospitality establishments with exposure to real industry settings for hands-on experience.



COMPANIES WHO HAVE HIRED OUR GRADUATES





1350+ HOURS COURSE
60% PRACTICAL | 40%
THEORY | 6 DAYS A WEEK

UNIT DETAILS
Use food preparation equipment
Prepare dishes using methods of cookery
Prepare appetizers and salads
Prepare stocks, sauces and soups
Prepare vegetable, fruit, eggs and farinaceous dishes
Prepare vegetarian and vegan dishes
Prepare poultry dishes
Prepare meat dishes
Prepare seafood dishes
Produce cakes, pastries and breads
Prepare food to meet special dietary requirements
Work effectively as a cook
Clean kitchen premises and equipment
Plan and cost recipes
Identify hazards, assess and control safety risks
Package prepared foodstuffs
Produce desserts
Use hygienic practices for food safety
Participate in safe food handling practices
Coach others in job skills

Receive, store and maintain stock

Participate in safe work practices

Prepare and present sandwiches

Prepare dishes using basic methods of Asian cookery

Produce and serve food for buffet

Soft skills and Personality Development

English for Hospitality Professions

Use social media and online tools

Create and use spreadsheet

**20 CORE
10 ELECTIVE**



CERTIFICATION:

Students receive two
certification at the end of this
course.

1. CERTIFICATE III IN COMMERCIAL COOKERY

issued by
**AUSTRALIAN BUSINESS
&
CULINARY INSTITUTE,
MELBOURNE, AUSTRALIA**

2. COMMIS II - LEVEL II

issued by
**CTEVT, NEPAL (optional but
recommended)**



INTERNATIONAL
INSTITUTE OF
GASTRONOMY

COURSE DETAILS



ASSESSMENT METHOD

Assessments are combination of practical observations in the training lab, viva/interview, discussions, written assignments, multiple choice questions, report writing, presentations. Students are required to attend all assessments of the 25 units as and when instructed and scheduled



COURSE DELIVERY

A mixture of structured classroom and hands on practical training sessions. Other methods of delivery used are but not limited to activities, lecturers, excursions, guest lectures, field visits and computer based interactive learning



ENTRY REQUIREMENTS

- Candidate should be above 18 and below 32
- Candidates will have to clear the screening process through reading/written assessment and interview
- Should have a pleasing personality and positive attitude towards learning and growing
- **Candidates need to have a laptop**



POSSIBLE JOB OUTCOME AFTER COMPLETING THE COURSE

- Commis Chef II/III
- Cook (Cook-Chill Kitchen, Hospital, Large Restaurant, Restaurant and Training Catering Company, Restaurant or Cafe)
- Assistant Cook



POSSIBLE PLACEMENT OPPORTUNITY

- Chain restaurants and fine-dining restaurants in Australia through 407 Visa
- 4-star/ 5-star properties/Chain restaurants/ Fine-dining restaurants/ Airlines/ Banquets/ Catering in Middle East Countries especially Dubai
- Chain restaurants, fine-dining restaurants in Europe (Malta, Romania)

A STUDENT HAS TO HAVE 90% ATTENDANCE AND ATTEMPT ALL ASSESSMENTS FOR RECEIVING ANY PLACEMENT OPPORTUNITY



OUR TRAINING LAB

I
N
D
U
S
T
R
Y



C
E
N
T
R
E
D





A SCHOOL FOR ASPIRING WORLD-CLASS CULINARY LEADERS!

CONTACT DETAILS



01-5915510



info@iig.com.np



www.iig.com.np



Panipokhari, Kathmandu



@iignepal



@iignepal