Combine your love of cooking and the sea with TAFE North!

Get specialised skills that will help you become a professional cook or chef in the maritime industry.

This course will teach you how to organise and prepare food, understand the basic methods of cookery and hygiene, and how to safely work on board a sea vessel.

LOCATION/S
Cairns, Great Barrier Reef International Marine College, Cairns

DURATION
Other: Self-paced

WORKLOAD
LOCATION
DELIVERY
Cairns, Great Barrier Reef International Marine College, Cairns
Other

Key dates
For key start dates for each location visit the online brochure for this course (under the course details tab).

tafenorth.edu.au/course/16422

Entry requirements
There are no entry requirements however prospective applicants are encouraged to speak
...more online

Resources required
No specific resources are required to successfully complete this course.

It is recommended that students have access to a reliable internet connection
...more online

What are my payment options?

No matter what your circumstances, TAFE Queensland North has a payment option to suit you. If you are unsure of what’s right for you, call us on 1300 656 959. We’re here to help.

Prices are subject to change.

...more online

FULL FEE $4,892

This is the total cost of the course.

Got a question?
Enquire about your full fee study options

Outcome
MAR30415 Certificate III in Maritime Operations (Marine Cookery)

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Accurate as at 17 April 2018. For the latest information see:
tafenorth.edu.au/course/16422

RTO 0275
CRICOS 03020E
## Units

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>MARF009</td>
<td>Survive at sea in the event of vessel abandonment</td>
<td>Core</td>
</tr>
<tr>
<td>MARF008</td>
<td>Prevent and fight fires on board a vessel</td>
<td>Core</td>
</tr>
<tr>
<td>MARF003</td>
<td>Follow vessel security procedures</td>
<td>Core</td>
</tr>
<tr>
<td>MARF006</td>
<td>Observe personal safety and social responsibility</td>
<td>Core</td>
</tr>
<tr>
<td>SITXWH501</td>
<td>Participate in safe work practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITXINV202</td>
<td>Maintain the quality of perishable items</td>
<td>Core</td>
</tr>
<tr>
<td>SITXPSA101</td>
<td>Use hygienic practices for food safety</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP101</td>
<td>Clean kitchen premises and equipment</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCC207</td>
<td>Use cookery skills effectively</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCC201</td>
<td>Produce dishes using basic methods of cookery</td>
<td>Core</td>
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<tr>
<td>SITXCCS303</td>
<td>Provide service to customers</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC102</td>
<td>Prepare simple dishes</td>
<td>Core</td>
</tr>
<tr>
<td>SITXINV401</td>
<td>Control stock</td>
<td>Core</td>
</tr>
<tr>
<td>HLTAID003</td>
<td>Provide first aid</td>
<td>Core</td>
</tr>
</tbody>
</table>

## Disclaimer

Not all electives available at all campuses.

Enrol today to secure your spot in this course.

### HOW TO ENROL

#### Enrol now

You're ready if you have:
- checked your important dates (under the course details tab)
- checked you meet the entry requirements (under the course details tab)
- checked your course costs and know which payment option is right for you (under the costs tab)
- Read the student rules and refund policy
- Created your Unique Student Identifier and can provide this code to TAFE Queensland
- If you are applying for a subsidised cost, please ensure you have all the relevant documents at time of enrolment

All done? Then head to the link below to complete your enrolment:

### Enrolment options

By telephone: 1300 656 959. In person: at any TAFE Queensland North location.

### Recognition of prior learning

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you've gained from the workplace or previous learning means less study time for you, and getting the paper to prove you're qualified a whole lot sooner.


### Make your future happen

Connect with TAFE on Facebook

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