Professional Chef combines theory and practice in one easy-to-use course, covering 25 core competencies in the new SIT07 Training Package. Loaded with practical recipes, step by step photos key sequences, conversion tables, end-of-chapter assessments and a mapping grid, this course is the ultimate guide for aspiring chefs looking to excel in their studies and progress toward a rewarding and stimulating career in cookery. Perfect for studies in SIT30807 Certificate III in Hospitality (Commercial Cookery).

The material in this course was provided by Cengage Learning, Inc. for instructional use and review. Cengage Learning is the leading provider of learning materials for vocational learning in Australia.

Select a chapter below to open a menu from which you can access the relevant activities for that chapter.

You can return to this main menu screen at any time using the navigation options at the top of the screen.
1. Introduction to the catering and hospitality industry

On completion of this chapter, you will be able to: understand the terms ‘hospitality’ and ‘catering’; compare the sectors and different types of operations in the industry; describe the main features of establishments within the different sectors; identify staffing structures and job roles in different establishments; identify training opportunities, related qualifications and employment rights and responsibilities; understand the chef’s uniform requirements; and list some of the associations related to professional cookery.

Please select from the list below to enter an activity, or select the X button at the top right to return to the main menu.

- Read the chapter (Introduction to the catering and hospitality industry)
- Activity Workbook (Introduction to the catering and hospitality industry)
- Webquiz (Introduction to the catering and hospitality industry)

This course is specifically designed for studies in SIT30807 Certificate III in Hospitality (Commercial Cookery).

Professional Chef combines theory and practical elements, all in one course covering a range of core and common elective units mapped to units of competency from the SIT07 Training Package in one easy-to-use book, covering 25 core competencies in the new SIT07 Hospitality, Travel and Tourism Training Package.

This course is loaded with practical recipes, step by step photos of key sequences, conversion tables, end-of-chapter assessments and so much more. Learning objectives at the start of each section provide a clear direction of what will be covered, along with Chefs profiles from leading industry figures provide an insight into what motivated them during their training.

With over 200 traditional and modern recipes to engage and inspire students, ‘Chefs Tip’ boxes and practice questions, this is the ultimate course for aspiring chefs looking to excel in their studies and progress toward a rewarding and stimulating career in cookery. A complete instructor package is also available with the full course, including activity sheets, testbank, videos, additional recipes and activities and much more. Can also be purchased individually at chapter level.

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