

Hospitality and Cookery



Certificate I in Hospitality (Kitchen Operations)

The skills and knowledge to perform routine tasks in the kitchen.

Career opportunities

Kitchen attendant

Study mode

Mackay On campus

Certificate II in Hospitality (Kitchen Operations)

A prevocational course covering working with colleagues and customers, following health, safety and security procedures, workplace hygiene procedures, organising and preparing food, cleaning and maintaining kitchen.

Career opportunities

Kitchen hand, cook, catering assistant and a pathway to become an apprentice chef

Study mode

Emerald On campus
Mackay On campus
Rockhampton On campus

Certificate II in Hospitality (Operations) (Food and Beverage)

A prevocational course covering the skills and knowledge to work within the hospitality industry performing a range of service functions and client service activities, including health and safety, hygiene, table service and kitchen hand functions.

Career opportunities

Food and beverage attendant in hotels, motels, restaurants, resorts, clubs and industrial catering establishments

Study mode

Mackay Both on and off campus
Rockhampton On campus

Certificate III in Hospitality (Operations)

A range of operational skills required in the everyday operations within the hospitality industry are covered in this qualification. These include communication skills, health and hygiene, promotion of products and services, dealing with conflict and many others. Skills focus on food and beverage, front office, cookery, housekeeping and other qualification streams.

Career opportunities

Bar attendant, food and drink waiting, mini bar attendant, room service attendant, bottle shop attendant, cellar person in hotels, clubs, resorts and other hospitality venues

Study mode

Mackay Both on and off campus
Rockhampton On campus

Certificate III in Hospitality (Commercial Cookery)

Provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

Career opportunities

A cook or qualified chef in the hospitality industry

Study mode

Mackay On campus
Rockhampton On campus

Certificate IV in Hospitality (Supervision)

The skills and knowledge to perform a range of activities and functions across all functional areas and sectors of the hospitality industry.

Career opportunities

Hospitality and accommodation managers, team leaders or supervisors

Study mode

Mackay On campus
Various locations Both on and off campus

Diploma of Hospitality Management

You will learn how to become a professional and valued member of the hospitality industry. This includes how to meet and exceed your customers' service needs as well as understanding what it takes to succeed as a future manager in the hospitality industry.

Career opportunities

Restaurant manager, kitchen manager, chef, gaming manager or a motel owner/manager

Study mode

Various locations Both on and off campus



Hospitality and Cookery

Short courses:

Bar Attendant Course

Looking for part-time or full-time work in a bar, or need to enhance your current bar skills? Then this short course covering basic bar operations is for you! Provides participants with the skills and knowledge required to carry out bar operations in a range of hospitality enterprises. Training offered is practical and industry-relevant, and ideal for anyone whose current employment involves bar and drink service, or people pursuing work in these areas.

Study mode

Gladstone On campus

'Are You Being Served?' Bar and Coffee Course

The preparation and service of a range of teas, coffees, alcoholic and non-alcoholic beverages. Hygiene and safety, and responsible service of alcohol are also covered.

Study mode

Emerald Both on and off campus

Basic Barista (Coffee Making) Course

This short course covers the skills and knowledge to extract and serve espresso coffee and applies to the making of coffee using a commercial espresso machine. Also covered is the preparation and service of a range of teas, coffees and non-alcoholic beverages in a range of industry contexts. Training will cover safety and the range of skills and knowledge required to provide general assistance in food and beverage operations.

Study mode

Rockhampton On campus

Espresso Coffee Mini Workshops

Impress any coffee connoisseur with the skills you gain in this series of mini workshops. The finer points of coffee making are covered, including coffee extraction, texturising milk, coffee machine and grinder maintenance and coffee art. You will be making espresso like a true barista in no time and no doubt be very popular with family and friends!

Study mode

Mackay On campus

How to Plan a Cafe/ Coffee Shop Business

Want to run your own cafe or coffee shop and don't know where to start? This short course is great opportunity to learn how! It includes: Set up a business within the legal requirements, business planning, market research; How to create a unique menu and coffee shop layout to be ahead of your competitors; The importance of portion control equals profit, to remain in business; Master the latest styles of espresso coffee and the importance of hygiene in your new venture.

Study mode

Mackay On campus

Food Safety Supervisor Program

Under the Food Act 2006, every licensable food business in Queensland requires an accredited Food Safety Supervisor to be nominated and registered on their Food Safety Plan. This 'short course' attainment is extremely advantageous to those already working or wanting to enter the hospitality industry, ie cafes, kiosks, market stalls, catering area of hospitals, nursing homes and food outlets.

Study mode

Mackay On campus
Rockhampton Both on and off campus

Provide Responsible Service of Alcohol

This short course deals with the skills and knowledge required to satisfy requirements for the responsible service of alcohol. It covers the legal provisions of the relevant liquor legislation and the underpinning reasons for and benefits of responsible service of alcohol reforms.

Study mode

Off campus

Gaming Course

Includes skills and knowledge required to conduct day-to-day operations in gaming. It includes the operation and maintenance of gaming machines, cashiering, pay-outs, security of gaming areas, and the provisions of advice on games to patrons. Legislative requirements and codes of practice to provide responsible gambling services are also covered.

Study mode

Clermont On campus
Emerald On campus

Provide Responsible Gambling Services

Suitable for prospective employees or those who are currently working in the service of gaming who are not able to attend on-campus training. It covers skills and knowledge to satisfy legislative requirements, codes of practice and providing information and assistance to customers.

Study mode

Off campus

Responsible Management of Licensed Venues

This short course is a mandatory program authorised by Queensland Liquor Licensing for all new licensees and nominees (or for the transfer of licensee) who require a Queensland Liquor Licence for their hospitality business.

Study mode

Mackay On campus
Rockhampton On campus

Wine Industry Knowledge

Learn more about the wine industry and enjoy tastings at your local CQ TAFE campus. Whether you go mad for Merlot, are passionate about Pinot, choose Chardonnay or go ga ga for Grange, the subject of wine can be complex. CQ TAFE has developed a program to help you learn about wine and the industry, while enjoying tastings in the company of people with similar interests. Covered in the course: wine regions of Australia, matching wine with food, evaluating wine, preparing a product for tasting, responsible service of alcohol.

Study mode

Rockhampton On campus



Hospitality and Cookery

Short courses:

Desserts to Die For

Learn how to prepare restaurant sweets and desserts, just like Jamie Oliver! You will see how easy it is to turn simple desserts into works of art. Be inspired as you create the perfect crème brûlée, roasted peaches on brioche or chocolate and tiramisu parfait. If only to appreciate the amazing smells that waft from the oven or the stovetop this short course is for you - and of course, you take home what you make.

Study mode

Mackay On campus
Rockhampton On campus

Diabetic Cookery

Have you been diagnosed with, or live with someone who has diabetes? Our aim is to provide the skills and knowledge for people with a diagnosis of diabetes to confidently choose and cook appealing foods that will enable them to manage their condition.

Study mode

Mackay On campus
Rockhampton On campus

Gluten Free Cookery

This short course is designed for people interested in gluten free and wheat free cookery, people diagnosed with coeliac disease and others interested in expanding their baking and recipe repertoire. Our aim is to provide the knowledge and skills to enable participants to confidently choose gluten free ingredients and then to utilise these ingredients in a variety of baked items and dishes to complement them.

Study mode

Mackay On campus
Rockhampton On campus

Asian Cookery

Learn to cook appealing Asian cuisine with diverse and exciting flavours. Experience the satisfaction of preparing exotic meals using colourful fresh ingredients and fragrant spices.

Study mode

Mackay On campus
Rockhampton On campus

Learn to Cook Italian

If you've had enough of pre-prepared sauces, the same old pasta fillings and over-priced ready meals, then it's time to get serious about the Italian in your kitchen. From antipasti to pasta making, to classics like risotto and gnocchi as well as authentic sauces and magnificent main dishes, our Italian cookery short course is a gastronomically gladiatorial one for Italian food fanatics. The course is almost entirely hands-on so you will be involved with the preparing of dishes throughout. During the course you will be producing fresh pasta, homemade breads, authentic Italian pizzas, and flavoursome sauces as well as a delicious dessert such as tiramisu or zabaglione. During the course you will learn numerous cookery techniques that underpin this vibrant, popular cuisine.

Study mode

Rockhampton On campus

Quick Meals for Busy People

Are you sick of takeaway meals? Find a healthier, cheaper and more rewarding option by cooking your own meals, whether you are cooking for one, for two, or for a family. With this short course, you'll discover how easy it is to put together quick satisfying meals that are tasty and healthy. We'll show you how - with just a few key ingredients and fast cooking methods. Great value - the food is included in the cost of the course and you get to take home what you cook!

Study mode

Emerald On campus
Rockhampton On campus