

HOSPITALITY, CULINARY AND TOURISM



STUDENT STORY



From CIT to WorldSkills: William's sweet success

Growing up in his family's patisserie, William developed a deep love for pastry. By age 12, he was already working in the kitchen during weekends and school holidays.

Now, having won gold at the 2025 WorldSkills Australia competition in Brisbane, William is proudly honouring his family's 30-year legacy while continuing to master his craft.

His time at CIT has been instrumental in shaping his skills and passion. Guided by dedicated mentors, William has refined his techniques and deepened his understanding of the art of patisserie.

To read William's full story, visit:
cit.edu.au/student_stories

"When you provide a customer with something and see their reaction or hear that it's for someone they love, it's truly an honour. The hours aren't easy and the work is demanding.

But when customers come in and tell you it's their tradition to visit every year on the same weekend and that the quality is still the same as 30 years later, that's the real reward. I'm very honoured to work in the family business."

– William, CIT patisserie student and WorldSkills Australia 2025 competitor

CONTENTS

4 HOSPITALITY, CULINARY AND TOURISM COURSES

6 TEACHING AND LEARNING FACILITIES

8 CULINARY

Kitchen management

Commercial cookery

Cookery

Baking

Bread baking

Cake and pastry

Meat processing (retail butcher)

Patisserie

Food safety supervision

12 TOURISM

Travel and tourism management

13 HOSPITALITY

Hospitality management

Hospitality

Bar service

Hospitality compliance

Provide responsible gambling services

Responsible service of alcohol

Coffee basics

HOSPITALITY, CULINARY AND TOURISM COURSES

Whether you are inspired by food, culture or travel, a CIT course can equip you with practical skills for an exciting career in hospitality or tourism.

Likely job outcomes

Our hospitality, culinary and tourism courses are designed to provide you with the industry-aligned skills, knowledge and real-world experience needed to work in any sector of the hospitality and tourism industry in roles including but not limited to:

- Chef de Partie
- Head Chef
- Pastry Chef
- Baker
- Butcher
- Food and Beverage Director
- Kitchen Manager
- Hotel Manager
- Event Coordinator
- Tour Guide
- Travel Agent



TEACHING AND LEARNING FACILITIES

At CIT, you will have access to world-class facilities and training in practical environments such as commercial kitchens, bar and restaurant, preparing you for a seamless transition into the workforce.

Our extensive industry networks and partnerships provide students with a range of opportunities including work placements, industry-led master classes and connections with potential employers.





CIT Restaurant

The CIT Restaurant is a fully operational, industry-standard restaurant that provides simulated work environment for hospitality and culinary students. The CIT Restaurant offers delicious quality breakfasts, lunches and dinners during the semester served by students. The CIT Restaurant provides exposure to all aspects of restaurant operations, allowing students to refine their skills under the guidance of our expert teachers.



CIT Produce Store

The CIT Produce Store provides a range of ready-made meals, desserts, breads and charcuteries produced by students.



CULINARY



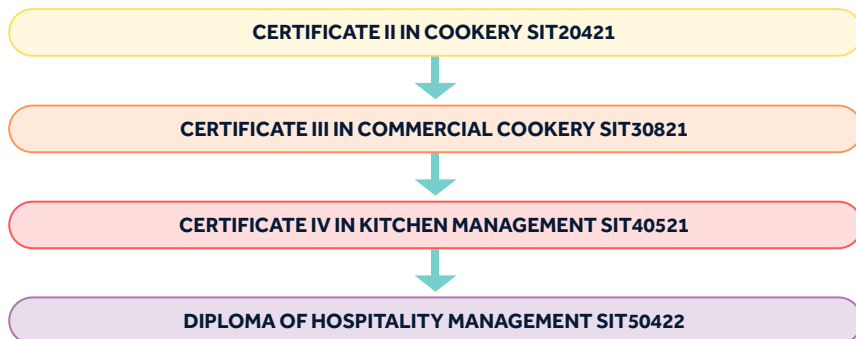
Turn your passion for food into a rewarding culinary career. At CIT, you will learn from our highly experienced teachers in world-class commercial kitchens. Our courses cover a range of disciplines including baking, patisserie, butchery and commercial cookery.

Career opportunities

- Baker
- Chef
- Pastry chef
- Commercial cook
- Retail butcher

Possible study pathway

Below is an example pathway option available to you when you study one of our culinary courses. Direct entry is also available.



Certificate IV in Kitchen Management SIT40521

Take your commercial cookery skills to the next level and become a leader in the kitchen. This course builds on your culinary foundation, equipping you with the skills to supervise teams, manage kitchen operations and ensure compliance with food safety and workplace standards.

You'll be prepared to lead in diverse hospitality environments, from restaurants and cafes to hotels and pubs, or run your own small food business.

Certificate III in Commercial Cookery SIT30821

Gain the skills to become a qualified cook in Australia's thriving hospitality industry. This course focuses on real-world kitchen operations, teaching you how to plan, prepare and present a range of dishes safely and efficiently.

With 48 service periods of mandatory work placement at the CIT Restaurant or in industry, you'll graduate with the confidence and hands-on experience to work in restaurants, cafes hotels and more.

Certificate II in Cookery SIT20421

Start your culinary journey with this foundational course in food preparation. You'll learn essential skills for working in commercial kitchens, including safe food handling, preparing dishes and following recipes under supervision.

This course is ideal for newcomers to hospitality and offers a pathway to the Certificate III in Commercial Cookery (SIT30821) and employment in cafes, catering businesses and institutional kitchens.

Workplace delivery

Training and assessment on the job can be negotiated with the Employer and the Australian Apprentice.

"One thing I really valued coming to CIT was I made a lot of really cool industry connections, which I wouldn't have got if I had just done it on the job."

– Mal Hanslow, Chef & Co-owner, Pilot & Such and Such

Certificate III in Baking FBP30521

Master the art of baking with this immersive, hands-on course. Learn to produce quality breads, cakes, biscuits and pastries using both traditional and modern techniques.

Taught by internationally experienced trainers, this course gives you the opportunity to create, innovate and develop your signature products while ensuring food safety and compliance with workplace standards.

Certificate III in Bread Baking FBP30421

Build a rewarding career in artisan or commercial bread production. This course equips you with the knowledge and practical skills to bake savoury breads, specialty loaves and sweet yeast products.

Certificate III in Cake and Pastry FBP30321

Unleash your creativity as a pastry cook. This course teaches you to craft cakes, tarts, laminated pastries, biscuits and more using professional patisserie techniques.

Learn from internationally experienced pastry chefs and gain the confidence to work in commercial bakeries or start your own business, all while maintaining compliance with food and safety regulations.

Certificate III in Patisserie SIT31021

Elevate your patisserie skills in this hands-on course for aspiring pastry chefs. Master the preparation of desserts, pastries, specialty cakes and breads, while learning recipe costing, sustainability and kitchen safety practices.

Take advantage of the state-of-the-art training kitchens at CIT Woden to complete your 12 mandatory service periods. You'll build practical experience and confidence to succeed in patisseries, bakeries, hotels and catering operations, or take the first step towards running your own patisserie.

Certificate III in Meat Processing (Retail Butcher) AMP30815

Carve out a career in the meat industry through this hands-on qualification, delivered as an Australian Apprenticeship. Learn to prepare, process and present meat products in a retail setting, while gaining valuable knowledge in hygiene, safety and quality standards.

This course prepares you for roles in butcher shops, supermarkets and other retail meat enterprises.

CULINARY SHORT COURSES



Statement of Attainment - Food Safety Supervision Skill Set SITSS00069

Take charge of food safety in your workplace with this essential training for supervisors. Learn to monitor hygiene practices and manage food safety risks at every stage of preparation, storage, service and disposal.

Meeting ACT regulatory requirements, this course gives you the confidence to maintain high standards in any commercial kitchen.

Upon completion, you'll achieve two units of competency from the Certificate III in Commercial Cookery (SIT30821), preparing you for a key role in food safety management.

TOURISM



Don't just sit at your desk dreaming about getting away – make travel your day job with a qualification in tourism. At CIT, you will gain hands-on practical experience through immersive learning opportunities at our travel agency, enabling you to build invaluable industry contacts.

Career opportunities

- Cruise consultant
- Manager
- Reservations manager
- Sales
- Tour guide
- Tour operations
- Travel agent

Diploma of Travel and Tourism Management SIT50122

Turn your love for travel into a global career. This course prepares you for leadership roles in the tourism industry, combining business management with practical travel and tourism operations.

You'll learn to lead teams, make strategic decisions and oversee services in travel agencies, tour operators, resorts, holiday parks and attractions.

Including a short-term, unpaid industry placement designed to accelerate your learning, enhance your resume and connect you with industry professionals, you'll graduate job-ready with experience that brings your learning to life.

HOSPITALITY

Gain the essential practical skills you need to work in the hospitality industry. As a CIT student, you will train in real-life settings by working in our commercial restaurant and bar, ensuring you get the hands-on experience you need to provide exceptional services in a range of hospitality venues and settings.

Career opportunities

- Bar attendant
- Duty manager
- Food and beverage supervisor/ attendant
- Function manager
- Restaurant manager

Possible study pathway

Below is an example pathway option available to you when you study one of our hospitality courses. Direct entry is also available into the Certificate III in Hospitality.

STATEMENT OF ATTAINMENT - HOSPITALITY COMPLIANCE SKILL SET SITSS00070



CERTIFICATE III IN HOSPITALITY SIT30622



DIPLOMA OF HOSPITALITY MANAGEMENT SIT50422



Diploma of Hospitality Management SIT50422

Advance your hospitality career with this hands-on course designed for skilled professionals ready to step into leadership. You'll build practical skills in team management, operations and customer service while mastering business planning and compliance.

Whether you're looking to specialise in food and beverage, gaming, accommodation services or commercial cookery, this course provides the flexibility and confidence to lead in restaurants, hotels, clubs, catering operations and more.

Certificate III in Hospitality SIT30622

Kick-start your hospitality career with this practical, hands-on course. You'll develop essential service skills in food and beverage, customer engagement, bar operations and teamwork. Learn how to handle complaints, process transactions and apply hygiene and safety practices with confidence.

This course prepares you for entry-level roles across a range of venues including restaurants, hotels, pubs, clubs and cafés.

You'll become certified to work in licensed venues to provide responsible service of alcohol and gambling services.

HOSPITALITY SHORT COURSES

Statement of Attainment – Bar Service

Build confidence behind the bar with this skill-focused short course. Learn the fundamentals of bar set-up, drink service and hygiene practices, while gaining essential knowledge in responsible alcohol service and food safety.

You'll be prepared for employment in bars, clubs, pubs and venues where quality service counts.

Statement of Attainment – Hospitality Compliance Skill Set SITSS00070

Stand out in the hospitality industry with this online compliance course. You'll gain practical knowledge of responsible gambling, alcohol service, hygiene and food hazard control to ensure you're ready to meet workplace legal and safety requirements.

Ideal for new workers or those upskilling for supervisory roles.

Statement of Attainment – Provide Responsible Gambling Services SITSS00071

Support safe and ethical gambling environments with this nationally recognised course. You'll learn to identify signs of gambling harm, offer support to affected customers and uphold legal responsibilities with professionalism.

This training is essential for roles in gaming venues and licensed premises.

Statement of Attainment – Responsible Service of Alcohol SITSS00071

Gain your RSA and become certified to work in licensed venues. This course is designed for individuals working in roles involving the sale, service, promotion, delivery or supply of alcohol to customers, including licensees responsible for managing the responsible service of alcohol.

You'll be equipped to promote a safe, legal and responsible drinking environment, ensuring you meet industry standards and contribute to a positive experience for all customers.

Coffee Basics Course

(Non-Accredited Training)

Step into the exciting world of specialty coffee with this hands-on workshop. You'll learn the essentials of espresso extraction, milk frothing and machine maintenance, plus how to prepare a range of popular coffee styles with confidence.

Perfect for anyone considering a role as a junior barista or café attendant, this course is your gateway to the fast-paced hospitality industry.



For more information:
cit.edu.au/serviceindustry
infoline@cit.edu.au
(02) 6207 3188

