



# Certificate III in Commercial Cookery Apprenticeship

**You don't have to leave school to start  
your career as a Chef**



We are seeking passionate applicants that wish to kick-start their Commercial Cookery Apprenticeship whilst still at school. You will be working at "Lutece Bistro & Wine Bar" a well established Bardon Restaurant. You will be working alongside a hard working friendly team and well respected Head Chef/Owner Romain Bapst. The hours will be 15.2 hrs with one weekday and one weekend day to be negotiated.



We will give you a foundation to set you on the path of culinary genius. Learn to plan, prepare and cost your own menus. You will be undertaking on-the-job training where you will learn how to prepare appetisers, salads, stocks, sauces, soups, seafood, meat, breads, pastries and cakes.

**Does This Appeal To You**

**Apply through your School Careers Advisor**

or call 3393 6946 to find out more

**Evolve your Career**