

# Cookery, Patisserie & Baking Courses



**Institute  
of Hospitality**

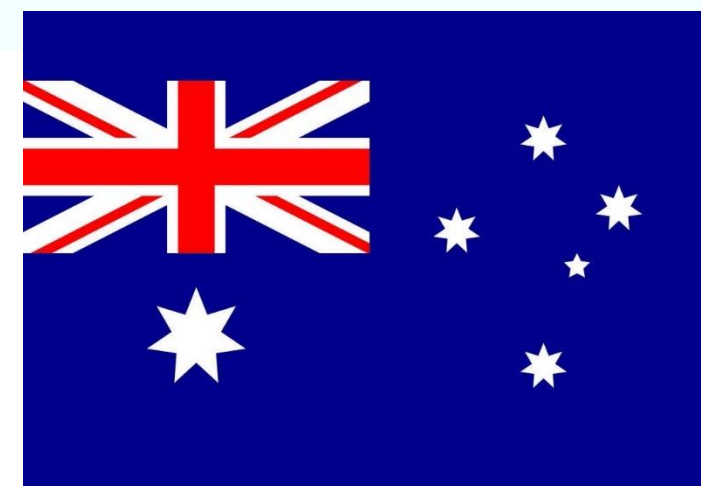
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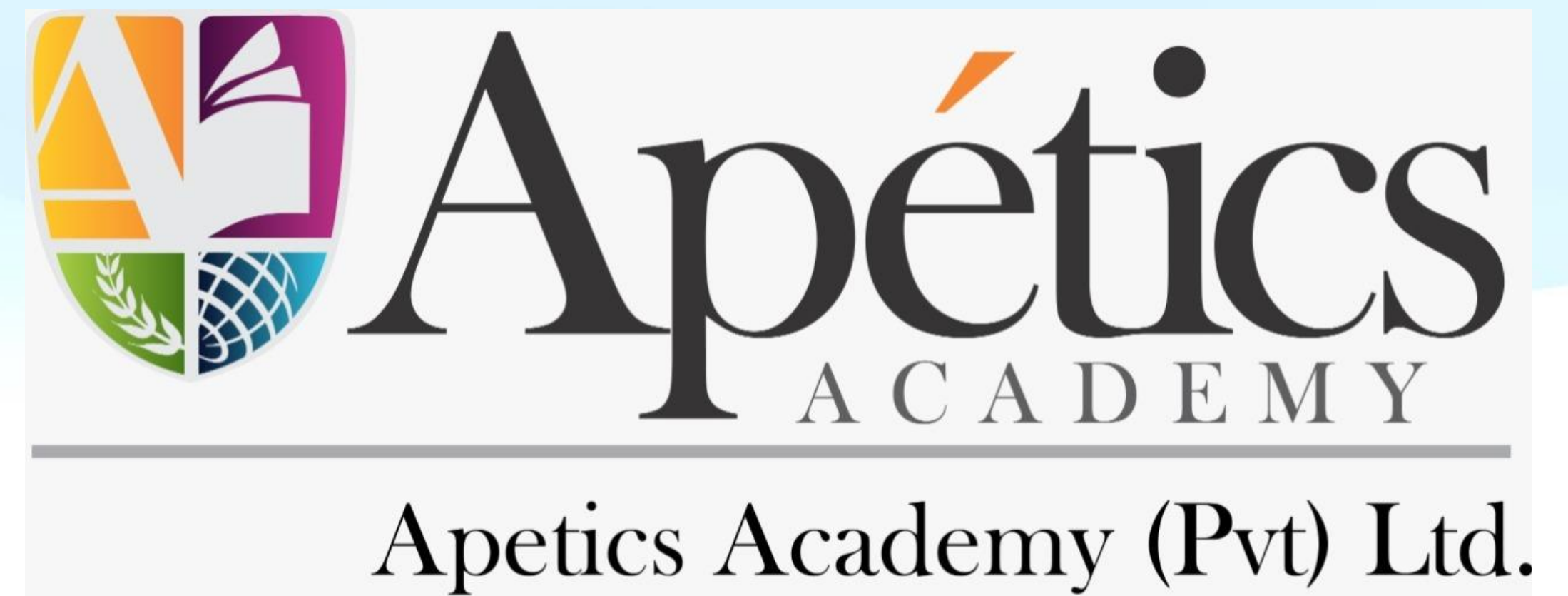
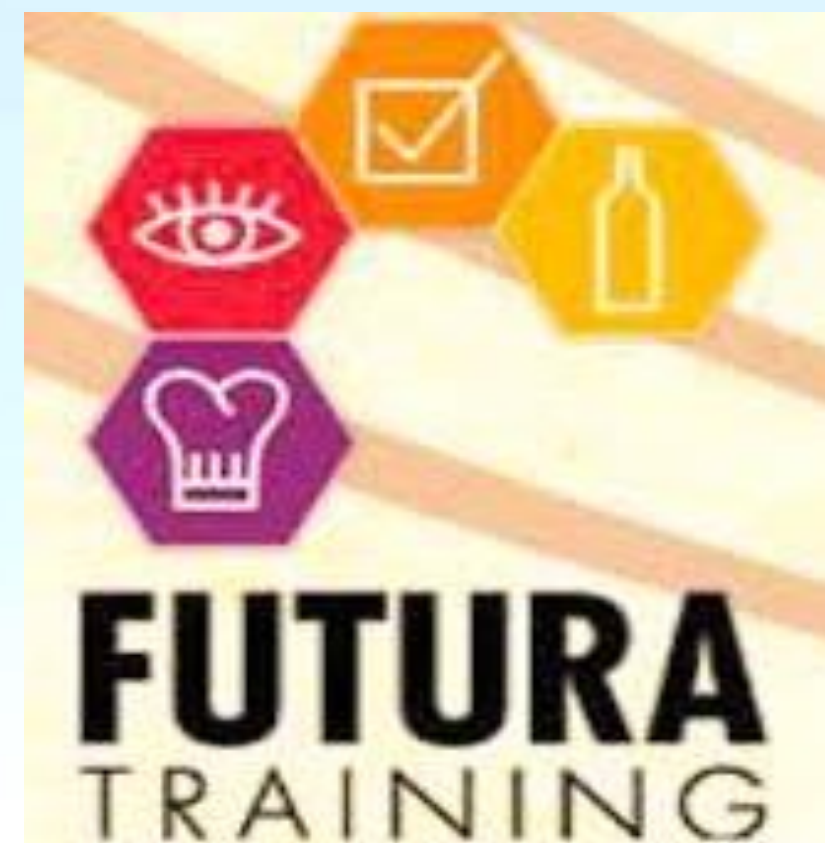
**TVEC Approved Institute**

**Reg No: P02/0365**



# Global Partners

**Our Training Courses are Internationally Recognized Certification Offered through our “Global Partners**



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**Reg No: P02/0365**



**Institute  
of Hospitality**

**ENDORSED**

# Trainer Profiles



**Australian Qualified Trainer & Assessor (TAE40116)  
Qualified Hospitality Industry Trainers & Chefs  
Worked in Star Hotels Locally & Internationally  
Members of Hospitality Industry Associations**

# Entry Requirements



**Evidence of up to GCE O/L  
Online English Placement Test  
TVEC Approved Basic Training Courses**

<b>Course Discription</b>	<b>Course Fees Rs/-</b>	<b>Duration Months</b>
<b>Basic Commerical Cookery</b>	<b>Rs. 300,000</b>	<b>3</b>
<b>Certificate III in Commercial Cookery</b>	<b>Rs.600,000</b>	<b>8</b>
<b>Certificate III in Patisserie &amp; Baking</b>	<b>Rs.600,000</b>	<b>8</b>
<b>Certificate IV in Commercial Cookery</b>	<b>Rs.800,000</b>	<b>9</b>
<b>Certificate IV in Patisserie &amp; Baking</b>	<b>Rs.800,000</b>	<b>9</b>

# Basic Commercial Cookery

Internationally Recognized

## **Australian Training Package**

Receive & Store Kitchen Supplies  
Clean & Maintain Kitchen Premises  
Food Safety for Food Handlers

**Course Duration: 3 Months**

**Theory Training: 29 Hours**

**Kitchen Practical: 20 Hours**

**OJT: N/A**



# Cert III in Commercial Cookery

Internationally Recognized

## **Australian Training Package**

Organise & Prepare Food  
Receive & Store Kitchen Supplies  
Clean & Maintain Kitchen Premises

**Course Duration: 3 Months**

**Theory Training: 49 Hours**

**Kitchen Practical: 69 Hours**

**OJT: 2 Months**



# Cert III in Patisserie & Baking

Internationally Recognized

## Australian Training Package

Receive & Store Kitchen Supplies

Clean & Maintain Kitchen Premises

Produce Pastries

Produce Yeast-Based Bakery Products

**Course Duration: 3 Months**

**Theory Training: 49 Hours**

**Kitchen Practical: 69 Hours**

**OJT: 2 Months**





# Cert IV in Commercial Cookery

Internationally Recognized

## **Australian Training Package**

Organise & Prepare Food

Present Food

Receive & Store Kitchen Supplies

Clean & Maintain Kitchen Premises

Use Basic Methods of Cookery

**Course Duration: 3 Months**

**Theory Training: 69 Hours**

**Kitchen Practical: 72 Hours**

**OJT: 3 Months**



# Cert IV in Patisserie & Baking

Internationally Recognized

## **Australian Training Package**

Receive & Store Kitchen Supplies

Clean & Maintain Kitchen Premises

Produce Pastries

Produce Yeast-Based Bakery Products

Produce Desserts

**Course Duration: 3 Months**

**Theory Training: 69 Hours**

**Kitchen Practical: 72 Hours**

**OJT: 3 Months**



# Contact Us

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**Email: [acthnegombo@gmail.com](mailto:acthnegombo@gmail.com)**