The participants undertake the kitchen operations certificate 3 days per week for 2 terms of 10 weeks. The training is delivered at our training kitchen (adjacent to the Queen Victoria Market) and at our training centre at Level 4, 250 Collins Street, Melbourne.

The participants learn about food handling & hygiene, equipment, knife handling, precision cuts, OH&S, recipe cards, mise en place, heat transfer, grilling, boiling, deep frying, pan frying, correct procedures for turning and blanching, food presentation.

Participants prepare and cook pasta, various meat, poultry and seafood, sandwiches, salads, appetizers, soups, sauces, eggs and desserts.

Participants each receive interactive learning resources that contain recipe cards, practical work flows, glossary, video captions, picture sequences, quizzes and activities for each unit of competence.

A $135 Knife Kit and an $80 Cooks Uniform (chef's hat, necktie, chef's jacket, chef's pants and white apron) are supplied to participants of the program. Participants need to supply their own safety shoes.

This program is part of the Australian Government’s Skilling Australia for the Future initiative. It is funded by the Department of Education, Employment and Workplace Relations (DEEWR) Productivity Places Program.

To enrol or if you require further information telephone 1300 659 557 or email info@hosptrain.edu.au

Course Code: THH22002
Length of course: Two terms of ten weeks
Cost: If you are looking for work, the Australian Government will fully fund the training.
Eligibility: To be eligible for a training place you need to be currently looking for work. You also need to be an Australian Citizen or a permanent resident of Australia and be over the age of 15.
How to apply: If you are registered with an employment service provider such as a Job Network or Disability Employment Network you need to contact them and obtain a referral. If you are not registered with a provider then apply directly with Hospitality Training Australia.

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- The participants learn about food handling & hygiene, equipment, knife handling, precision cuts, OH&S, recipe cards, mise en place, heat transfer, grilling, boiling, deep frying, pan frying, correct procedures for turning and blanching, food presentation.
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Kitchen Operations Units

<table>
<thead>
<tr>
<th>THHCO01B Work with Colleagues &amp; Customers</th>
<th>THHBKA02B Present Food</th>
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</thead>
<tbody>
<tr>
<td>THHCO02B Work in a Socially Diverse Environment</td>
<td>THHBCC01A Prepare cook &amp; serve foods (holistic)</td>
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<tr>
<td>THHCO03B Follow Health, Safety &amp; Security</td>
<td>THHBCC02B Prepare Appetizers and Salads</td>
</tr>
<tr>
<td>THHCO04B Develop &amp; Update Hospitality Knowledge</td>
<td>THHBCC03B Prepare Stocks and Sauces and soups</td>
</tr>
<tr>
<td>THHGH01B Follow Workplace Hygiene Procedures</td>
<td>THHBCC04B Prepare Vegetables eggs &amp; Farinaceous Dishes</td>
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<tr>
<td>THHBKA05B Clean and Maintain kitchen Premises</td>
<td>THHGT01B Coach others in Job Skills</td>
</tr>
<tr>
<td>THHBKA06B Receive and Store Kitchen Supplies</td>
<td>THHGG01B Communicate on the Telephone</td>
</tr>
<tr>
<td>THHBKA07B Organize and Prepare Food</td>
<td>THHBCC11B Implement Food Safety Procedures</td>
</tr>
<tr>
<td>THHBCC01B Use Basic Methods of Cookery</td>
<td>THHBCC09B Prepare Pastry, Cakes &amp; Yeast Goods</td>
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</table>

Tuesday Lunch (Graduation Event)

A graduation event will be held at our restaurant in Peel Street North Melbourne during the final week of the course, where participants demonstrate their skill by providing a three course meal for invited guests. Guest that will be present at the lunch will include members of the Executive Council of Restaurant & Catering Victoria, Chefs, Restaurateurs,

Café owners and senior management from larger hospitality employers. The invited guests will have the opportunity to meet and talk to the course participants for the purpose of offering participants feedback about their skills and potentially to offer them a job.
A job within a kitchen in Melbourne can offer you a rewarding career which can take you just about anywhere within Australia or overseas. Melbourne is regarded as one of the world’s most liveable cities. It boasts wonderful culinary delights and its eateries offer locals and tourists spectacular cuisine. Fine dining restaurants such as Vue De Monde, Jacques Reymond, Nobu, Rockpool, Flower Drum, Grossi Florentino, Taxi, Stokehouse and Donovans are of world class standard. Not to mention Melbourne’s cafes, suburban restaurants and destination experiences like the Lake House in Daylesford, Montalto in Red Hill and Healesville Hotel each contribute to shape Victoria’s reputation as a modern, sophisticated and cosmopolitan city.

If you want to start an exciting career as a chef or you’re already working and want to complete your cooking qualification with Hospitality Training Australia, then contact us today.

Hospitality Training Australia is a specialist training provider for the hospitality industry delivering a range of courses from two year diplomas to short courses. In 2007 over 5,000 participants trained in its courses.

Hospitality Training Australia was established by the Restaurant & Catering Association of Victoria in 1998 to provide industry led training solutions for the hospitality industry. In 2007, Hospitality Training Australia took possession of a multi purpose training facility and commenced construction of a state of the art commercial training kitchen and restaurant (adjacent to the Queen Victoria Market) in Peel Street, North Melbourne.

Hospitality Training Australia continues to provide hospitality specific training and is proud to be the official Training Partner of Restaurant & Catering Victoria.

MORE INFORMATION

If you are looking for work, or are registered with a Job Network or Disability Employment Network please contact Natasha Phillips or Angela Rivera on 1300 659 557 or email info@hosptrain.edu.au and request an application form.