The participants undertake the kitchen operations certificate 3 days per week for 4 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 eggs, pasta, meat, poultry, game, seafood, pastry, cakes, desserts, buffets, sandwiches, salads, appetizers, soups, sauces. The course also includes menu design, a la carte menu, catering operations and supervision skills.

FUTURA RESOURCES
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.

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

GOVERNMENT
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.

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

Course Code: THH31502
Length of course: Four 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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Commercial Cookery Units

| Work with colleagues and customers | Prepare appetisers and salads | Communicate on the telephone |
| Work in a socially diverse environment | Prepare sandwiches | Promote products and services to customers |
| Follow health, safety and security procedures | Prepare stocks, sauces and soups | Deal with conflict situations |
| Develop and update hospitality industry knowledge | Prepare vegetables, eggs and farinaceous dishes | Coach others in job skills |
| Follow workplace hygiene procedures | Prepare and cook poultry and game | Prepare foods according to dietary and cultural needs |
| Organise and prepare food | Prepare and cook seafood | Prepare, cook and serve food for menus (holistic unit) |
| Present food | Select, prepare and cook meat | Plan and control menu based catering |
| Receive and store kitchen supplies | Prepare hot and cold desserts | Develop and update food and beverage knowledge |
| Clean and maintain kitchen premises | Prepare pastry, cakes and yeast goods | Handle and serve cheese |
| Use basic methods of cookery | Implement food safety procedures | |
| Prepare, cook and serve foods (holistic unit) | Plan and prepare food for buffets | |

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 that 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

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.

The facility compliments its CBD training centre situated at Level 4, 250 Collins Street, Melbourne. Now in their tenth year 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.