

Program Outline

Certificate III in Hospitality (Commercial Cookery) THH31502 - Apprenticeship

Training Schedule: Block Release for Year 2 Apprentices (8am to 4pm)

Week	Date	Location	Hours	Unit name	Preparation for cooking day	Structured Training Plans for Sessions	Workplace Assessment
Induction	21 st July 2008 or 18 th August 2008 or 19 th September 2008	Hospitality Training Australia, Level 4, 250 Collins Street, Melbourne	8am to 4pm	<ul style="list-style-type: none"> Program induction Enrolment Commencement of unit training 	Bring a pen		
Block 1	Monday 6 th October 2008 through to Friday 10 th October 2008	Hospitality Training Australia multi purpose Training Centre. (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare hot and cold desserts Prepare and cook seafood 	Practical work flow Pastry, cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3 Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3	Click here to download PDF document or request it by contacting us on 1300 659 557	Hospitality Training Australia trainer visit to be completed prior to 30 th November 2008. Assess Units: <ul style="list-style-type: none"> Implement food safety procedures Communicate on the telephone Develop & update food and beverage knowledge
Block 2	Monday 26 th January 2009 through to Friday 30 th January 2009	Hospitality Training Australia multi purpose Training Centre. (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare and cook seafood Prepare and cook poultry and game 	Practical work flow Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3 Select, prepare and cook meat. Poultry and game. Futura Training: Series 3	Click here to download PDF document or request it by contacting us on 1300 659 557	Hospitality Training Australia trainer visit to be completed prior to 16 th February 2008. Assess Units: <ul style="list-style-type: none"> Deal with conflict situations Coach others in job skills

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Week	Date	Location	Hours	Unit name	Preparation	Structured Training Plans for Sessions	Workplace Assessment
Block 3	Monday 20 th April 2009 through to Friday 24 th April 2009	Hospitality Training Australia multi purpose Training Centre. (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Select, prepare and cook meat Plan and prepare food for buffets Handle and serve cheese 	<p>Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3</p> <p>Buffet and larder & special diets. Futura Training</p>	<p>Click here to download PDF document or request it by contacting us on 1300 659 557</p>	<p>Hospitality Training Australia trainer visit to be completed prior to 11th May 2008.</p> <p>Assess Units:</p> <ul style="list-style-type: none"> Promote products and services
Block 4	Monday 13 th July 2009 through to Friday 17 th July 2009	Hospitality Training Australia multi purpose Training Centre. (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Plan and prepare food for buffets Handle and serve cheese Prepare food according to dietary and cultural needs Prepare, cook and serve food for menus Holistic Assessment 	<p>Practical work flow Buffet and larder & special diets. Futura Training.</p> <p>Buffet and larder & special diets. Futura Training</p>	<p>Click here to download PDF document or request it by contacting us on 1300 659 557</p>	<p>Hospitality Training Australia trainer visit to be completed prior to 17th August 2008.</p> <p>Assess Units:</p> <ul style="list-style-type: none"> Plan and control menu based catering (project) Prepare, cook and serve foods for menus (Cooking Passport)