

Program Outline

Certificate III in Hospitality (Commercial Cookery) THH31502 - Apprenticeship

Training Schedule: Day Release for Year 1 Apprentices (8am to 4pm)

Week	Date	Location	Hours	Unit name	Preparation for cooking day	Structured Training Plans for Sessions	Workplace Assessment
1	21 st July 2008 or 18 th August 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.	Click here to download PDF document or request it by contacting us on 1300 659 557	Hospitality Training Australia trainer visit be completed prior to 30 th November 2008. Assess Units: <ul style="list-style-type: none"> Work with colleagues and customers Work in a socially diverse environment
2	1 st September 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Organize and prepare food 	Practical work flow Organize and prepare food. Methods of cookery. Futura Training: Series 3		
3	15 th September 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Organize and prepare food 	Practical work flow Organize and prepare food. Methods of cookery. Futura Training: Series 3		
4	13 th October 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Organize and prepare food 	Practical work flow Organize and prepare food. Methods of cookery. Futura Training: Series 3		
5	27 th October 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Use basic methods of cookery Present food 	Practical work flow Organize and prepare food. Methods of cookery. Futura Training: Series 3		
6	10 th November 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Use basic methods of cookery Present food 	Practical work flow Organize and prepare food. Methods of cookery. Futura Training: Series 3		
7	24 th November 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Use basic methods of cookery Present food 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		
8	8 th December 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Use basic methods of cookery Present food 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. 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 be completed prior to 16 th February 2009. Assess Units: <ul style="list-style-type: none"> Follow health, safety and security procedures Develop & update hospitality industry knowledge
9	12 th January 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare appetizers, salads and sandwiches Present food 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		
10	2 nd February 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare appetizers, salads and sandwiches Present food 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		
11	16 th February 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare appetizers, salads and sandwiches Present food 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		

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Week	Date	Location	Hours	Unit name	Preparation	Structured training plans	Workplace Assessment
12	2 nd March 2009	Hospitality Training Australia, Level 4, 250 Collins Street, Melbourne	8am to 4pm	<ul style="list-style-type: none"> Commencement of unit training, preparation for the next 10 cooking days 		Click here to download PDF document or request it by contacting us on 1300 659 557	Hospitality Training Australia trainer visit be completed prior to 11 th May 2008. Assess Units: <ul style="list-style-type: none"> Follow workplace hygiene procedures Receive and store kitchen supplies
13	16 th March 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare stocks, sauces and soups Prepare, cook and serve foods 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		
14	30 th March 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare stocks, sauces and soups Prepare, cook and serve foods 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		
15	27 th April 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare stocks, sauces and soups Prepare, cook and serve foods 	Practical work flow Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3		
16	11 th May 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare vegetables, eggs and farinaceous dishes Prepare, cook and serve foods 	Practical work flow Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3		
17	25 th May 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare vegetables, eggs and farinaceous dishes Prepare, cook and serve foods 	Practical work flow Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3		
18	8 th June 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Holistic assessment 	Practical work flow	Click here to download PDF document or request it by contacting us on 1300 659 557	Hospitality Training Australia trainer visit be completed prior to 17 th August 2008. Assess Units: <ul style="list-style-type: none"> Clean and maintain kitchen premises Prepare, cook and serve foods (Cooking Passport)
19	22 nd June 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare pastry, cakes and yeast goods 	Practical work flow Pastry cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		
20	20 th July 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare pastry, cakes and yeast goods 	Practical work flow Pastry cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		
21	3 rd August 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare pastry, cakes and yeast goods 	Practical work flow Pastry cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		
22	17 th August 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare pastry, cakes and yeast goods 	Practical work flow Pastry cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		