

Program Outline

Certificate III in Hospitality (Commercial Cookery) THH31502 - Apprenticeship

Training Schedule: Day 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
1	28 th July 2008 or 25 th August 2008	Hospitality Training Australia, Level 4, 250 Collins Street, Melbourne	8am to 4pm	• 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 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
2	8 th September 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare hot and cold desserts	Practical work flow Pastry, cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		
3	22 nd September 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare hot and cold desserts	Practical work flow Pastry, cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		
4	20 th October 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare hot and cold desserts	Practical work flow Pastry, cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3		
5	3 rd November 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook seafood	Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3		
6	17 th November 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook seafood	Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3		
7	1 st December 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook seafood	Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3		
8	15 th December 2008	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook poultry and game	Practical work flow 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 28 th February 2008. Assess Units: <ul style="list-style-type: none"> • Deal with conflict situations • Coach others in job skills
9	9 th February 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook poultry and game	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		
10	23 rd February 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook poultry and game	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		
11	9 th March 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	• Prepare and cook poultry and game	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		

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12	23 rd 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 	Bring a pen	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 1 st May 2008. Assess Units: <ul style="list-style-type: none"> Promote products and services
13	6 th April 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Select, prepare and cook meat 	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		
14	4 th May 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Select, prepare and cook meat 	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		
15	18 th May 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Select, prepare and cook meat 	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		
16	1 st June 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Select, prepare and cook meat 	Practical work flow Select, prepare and cook meat. Poultry and game. Futura Training: Series 3		
17	15 th June 2009	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 	Practical work flow Buffet and larder & special diets. Futura Training: Series 3		
18	29 th June 2009	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 	Practical work flow Buffet and larder & special diets. 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 17 th August 2008. Assess Units: <ul style="list-style-type: none"> Plan and control menu based catering (project) Prepare, cook and serve foods for menus (Cooking Passport)
19	27 th July 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare food according to dietary and cultural needs Prepare, cook and serve food for menus 	Practical work flow Buffet and larder & special diets. Futura Training: Series 3		
20	10 th August 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare food according to dietary and cultural needs Prepare, cook and serve food for menus 	Practical work flow Buffet and larder & special diets. Futura Training: Series 3		
21	24 th August 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Prepare food according to dietary and cultural needs Prepare, cook and serve food for menus 	Practical work flow Buffet and larder & special diets. Futura Training: Series 3		
22	31 st August 2009	Training Centre (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> Holistic Assessment 	Practical work flow (project)		