Open Day!

Hospitality Training Australia invites you, your friends and family to visit our OPEN DAY!

Where: Schö n Training Café, Bar & Restaurant
112 Peel Street, North Melbourne
(next door to the Queen Victoria Market)

When: 10am to 4pm
Saturday 19th September 2009

Come down and have a look around our training restaurant and commercial training kitchen and talk to Hospitality Training Australia staff about our courses, enjoy free coffee from Belaroma, complimentary canapés and desserts from our apprentice cooks, cooking demonstrations by our chefs, wine tasting from Red Hill Estate and info for a career in cooking with Fagor experts.

Proudly supported by NOVA FM 100.3 with Cassanova Cars crossing to the restaurant throughout the day handing out freebies and giveaways.

Door Prizes
Register for more information about any of Hospitality Training Australia courses and go into the draw to win these great prizes

1st Prize
Knife Kit
Professional chefs knife kit and bag
Value $200.00

2nd Prize
Belaroma Coffee Hamper
Includes 2 Complimentary passes to Introduction to Coffee Course
Value $150.00

3rd Prize
Schön Restaurant Voucher
Complimentary meal voucher, including alcoholic beverages, to the value of $100.00

Provide Responsible Service of Alcohol
SITHFA009A

Hospitality Training Australia practices responsible service of alcohol.
Welcome to this newsletter from Hospitality Training Australia. For information about any course please telephone 1300 659 557 or email admissions@hosptrain.edu.au

**Diploma of Hospitality SIT50307**

**Commencing 12th October 2009**

**Enrolment fee $225.00* (Covers all training, assessment, certification, books & uniform. *This training is delivered with Victorian and Commonwealth Government Funding.)**

2 year nationally accredited diploma specialising in Food & Beverage or Commercial Cookery:

**Food & Beverage**
This specialisation focuses on coffee making, wine appreciation, waiter, bar operations, cocktails, human resources, & management training. Students spend 2 days training at 250 Collins Street, Melbourne and complete a minimum 1 day practical placement either rostered into Schön Training Cafe, Bar & Restaurant or within their existing hospitality employer.

**Commercial Cookery**
This specialisation focuses on preparing appetisers, salads, stocks, sauces and soups; preparing vegetables, fruit, eggs and farinaceous dishes; selecting, preparing and cooking poultry, seafood and meat; hot and cold desserts, pastries, cakes and yeast goods and planning and preparing food for buffets. These units are completed in year 1 and students spend 1 day in off-the-job classes with 2 days in a kitchen environment (demonstration and commercial kitchens) averaging attendance of 20 hours per week.

**Diploma (2nd Year)**
In year 2 both the food & beverage and commercial cookery students undertake management specific training to gain practical skills in the management of a hospitality venue including: recruitment; rostering; training; managing staff performance; ordering; managing finances; occupational health and safety; marketing and food safety.

**Short Courses**
Hospitality Training Australia will commence delivery of the HLTFA301B Apply First Aid on 17th September 2009. The cost of this course starts from $135.00.

The Apply First Aid (Level 2) course will be conducted weekly and joins our other popular courses to be delivered at our CBD Training Centre, including Responsible Service of Alcohol ($50), Food Safety Handler ($50), Food Safety Supervisor ($75), Responsible Service of Gaming ($50), Coffee ($75), Coffee Advanced ($95), Waiter Service Cycle ($75), Licensees First Step ($95).

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