

Delivery time-frame:

1 year.

Timetabled lessons:

2 full days per 10 day cycle

Working in partnership with Guilford Young College, a qualified trainer and assessor will deliver this nationally recognised short skill set course at Marist.

This course aims to provide participants with fun, hand-on skills to work within a range of hospitality enterprises. It is suitable for an Australian apprenticeship pathway. This course compliments the Certificate II in Hospitality and recommended for students interested in becoming a Chef or working in the industry if choosing further study. You will learn life skills, technical cookery skills and food presentation.

There is an expectation that students will be involved in events outside of normal school hours, however, this is kept to a minimum.

VET courses do not support Literacy, Numeracy or ICT ticks.

Want more information?**Contact:**

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Delivered and assessed at school in partnership with Guilford Young College (RTO Code 1129).

FOOD & HOSPITALITY

Introduction to Cookery

(17 points towards TCE)*

**Marist Regional College**

PO Box 588 Burnie
Tasmania Australia 7320
P: (03) 6432 7623

striving for excellence

learning for life

Building Brighter Futures

School-based Apprenticeship opportunities in Year 11 and/or 12

*subject to change



Introduction to Cookery

What will I gain from completing this short skill set course?

If you enjoy cooking and want to learn tricks of the trade with a qualified chef, then this new short skill set course will strengthen cookery abilities whether cooking at home or in a professional establishment.

Students will prepare and cook a wide range of hot and cold dishes.

Students prepare food for the Café and complete functions when required.

Entry requirement:

Interviews will form part of the enrolment and selection process.

What will I learn?

- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- HLTAID011 Provide First Aid
- HLTAID010 Provide basic emergency life support
- HLTAID009 Provide cardio pulmonary resuscitation
- SITHFAB021 Provide responsible service of alcohol
- SITXFSA005 Use hygienic practices for food safety

Post-secondary pathways/suggestions:

- SIT20421 Certificate II in Cookery
- SIT30821 Certificate III in Commercial Cookery
- SIT30622 Certificate III in Hospitality

Future career pathways/suggestions:

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Takeaway Cook
- Apprenticeship
- Traineeship

