Gap Training for current Commercial Cookery Teachers

The program is designed to provide currently accredited Commercial Cookery teachers with the competency units:

- SITHIND002A Apply hospitality skills in the workplace (holistic) -Tourism, Hospitality and Events Training Package SIT07

**TRAINING PROVIDER** Sydney Institute TAFE, Ultimo Campus

**TRAINING TYPE** Industry Placement

**COMMENCEMENT** Term 3, 2010

**DURATION** Teachers will be provided with a maximum 6 months to complete the units from time of enrolment.

Once the application has been accepted, the teacher must complete the upgrade or be responsible for the training cost – approximately $1,000.

**PROCESS** Current Commercial Cookery teachers will be required to undertake an industry placement to achieve a total of 6 service periods (see definition below), in a suitable hospitality venue. Priority will be given to teachers who are delivering the new SIT07 Training Package to year 12 this year. Teachers can contact their Local Community Partnerships (LCP) for details of suitable workplace venues. It is recommended teachers undertake their industry placement in NSW.

**Skills must include:**
- Food presentation techniques
- Team work and communication skills
- Safe work practices, especially in relation to handling knives and sharp objects, working with hot surfaces and using small and large mechanical equipment and manual handling
- Time management skills and an understanding of logical workflow
- Waste minimisation techniques and portion control
- Problem solving skills to deal with problems such as shortages of food items, over or undercooked food, pressure of work and the kitchen environment
- Literacy skills for reading recipes, food dockets etc
- Numeracy skills for adjusting recipes, to weigh and measure ingredients etc

**Applied knowledge must include:**
- Principles and practices relating to food safety
- Principles and practices of food safety
- Culinary terms commonly used in the industry and enterprise

**SERVICE PERIOD** A service period can be a breakfast, lunch or dinner and should represent a complete meal service. This should not be confused with a shift as this is the term used to describe the number of hours worked for example 08:00 to 16:00 shift. Teachers are required to be in attendance for the opening and the closing of that service period. This should include the following:

- Organise and prepare for service
- Provide service
- Close down after service.

**ACCREDITATION/ARTICULATION** Successful participants will receive a Transcript of Results

**CURRENCY** Once completed, this training will count towards industry currency.

**CONTACT** For further details please contact Patricia Strauss