

Program Outline

Certificate III in Hospitality (Commercial Cookery) THH31502 - Apprenticeship

Training Schedule: Block 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
Induction	21 st July 2008 or 18 th August 2008 or 19 th September 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		
Block 1	Monday 29 th September 2008 through to Friday 3 rd October 2008	Hospitality Training Australia multi purpose Training Centre. (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> • Organize and prepare food • Use basic methods of cookery • Present food 	Practical work flow Organize and prepare food. Methods of cookery. 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 30 th November 2008. Assess Units: <ul style="list-style-type: none"> • Work with colleagues and customers • Work in a socially diverse environment
Block 2	Monday 19 th January 2009 through to Friday 23 rd January 2009	Hospitality Training Australia multi purpose Training Centre. (112 Peel Street, North Melbourne)	8am to 4pm	<ul style="list-style-type: none"> • Use basic methods of cookery • Present food • Prepare appetizers, salads and sandwiches 	Practical work flow Organize and prepare food. Methods of cookery. Futura Training: Series 3 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 2008. Assess Units: <ul style="list-style-type: none"> • Follow health, safety and security procedures • Develop & update hospitality industry knowledge

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Week	Date	Location	Hours	Unit name	Preparation	Structured training plans	Workplace Assessment
Block 3	Monday 13 th April 2009 through to Friday 17 th April 2009	Hospitality Training Australia multi purpose 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 Prepare vegetables, eggs and farinaceous dishes 	<p>Practical work flow</p> <p>Appetizers, salads and sandwiches. Stocks Sauces and soups. Futura Training: Series 3</p> <p>Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3</p>	<p>Click here to download PDF document or request it by contacting us on 1300 659 557</p>	<p>Hospitality Training Australia trainer visit be completed prior to 11th May 2008.</p> <p>Assess Units:</p> <ul style="list-style-type: none"> Follow workplace hygiene procedures Receive and store kitchen supplies
Block 4	Monday 6 th July 2009 through to Friday 10 th July 2009	Hospitality Training Australia multi purpose 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 Holistic assessment Prepare pastry, cakes and yeast goods 	<p>Practical work flow</p> <p>Vegetables, fruit, eggs and farinaceous. Prepare and cook seafood. Futura Training: Series 3</p> <p>Pastry cakes and yeast goods. Hot and cold desserts. Futura Training: Series 3</p>	<p>Click here to download PDF document or request it by contacting us on 1300 659 557</p>	<p>Hospitality Training Australia trainer visit be completed prior to 17th August 2008.</p> <p>Assess Units:</p> <ul style="list-style-type: none"> Clean and maintain kitchen premises Prepare, cook and serve foods (Cooking Passport)