



Community Partnerships @ Work 2012 Vocational Training Course

Earth to Plate Taster Course Hospitality - Kitchen Ops (BoH); Hospitality Ops (FoH); Tourism & Horticulture

Part Cert 2 in Hospitality Ops (SIT20207) or Kitchen Ops (SIT20307); Part Cert 1 Horticulture (RTF10103).

This course is a taster course aimed to assist participants to gain basic skills, knowledge and practical experience in hospitality, tourism & horticulture so as to allow them to confirm which aspect they would like to focus on for further training. BoH & FoH are skill shortage areas in the Southern Region. Growing herbs to use in the kitchen is an activity undertaken by many chefs. The varied program includes accredited and non-accredited training, work placement, visits and guest speakers – with an emphasis on employability skills and career development.

Desired Attributes:	Genuine interest in acquiring Hospitality / Tourism / Horticulture skills & <u>good work ethic</u> in class so as to allow all assessment to occur in class time. <u>Regular attendance</u> at all sessions is essential.
Career Pathways:	Certificate 1, Certificate 2, Certificate 3, Certificate 4, Diploma, with TAFESA or private RTO. Skills are applicable to cooking (Kitchen Ops), bar and waiting (Hospitality Ops), Tourism and Horticulture. Refer to www.myfutures.edu.au for career pathway information Earth to Plate ⇨ Hospitality Connections (full Cert 2) ⇨ TAFE VET courses Liquor, Cafe Ops
Location:	Christie Downs Community House, Hackham West Community Garden
Training Provider:	Hospitality Group Training SA (RTO 40259) Maxima Group Training (RTO 0569)
Duration:	1 day/week for 11 weeks, starting Thursday 1 st May - 6 th June
Times:	10.00 am - 3pm (hospitality) & 9.00 am – 4.00 pm (horticulture)
Approx Cost:	Brokerage fee = \$55.00 (including GST) Total fee = \$55.00
Work Placement: (compulsory)	Students will be assisted to undertake work placement to back up this course. In the past some students have gained offers of traineeship and P/T employment from this.
Student Requirements:	Need to bring pencil and paper to each session. . If absent, the student must phone the Program Manager on 0418 891 877 to inform them of the absence.
Contact:	Julieann Moyle 0429 677 307; Robin Thompson 0418 891 877
Class restraints:	Minimum of 12 students per class

Code	Name	Nom Hrs
Accredited		
SITXOHS001A	Follow health, safety & security procedures	10
SITXOHS002A	Follow workplace hygiene procedures	25
RTE1005A	Support horticulture production	15
Non accredited		
-	Employability skills for hospitality / tourism / horticulture	-
-	Knife skills in the kitchen	-
-	Waiting / serving skills / communication with customers / acceptable personal appearance	-
-	Growing kitchen herbs	-
-	Personal nutrition	-
Total Hours (5 credits)		50

Any queries about this course, contact the Program Co-ordinator on ph:8326 6540 or mob: 0418 891 877

Details correct at 11th January 2012