

Certificate I in Hospitality Kitchen Operations

ENROL NOW

Enrolments open for 2010



Woodcroft College
Hospitality & Skills Centre

The Woodcroft College Hospitality & Skills Centre goals are to deliver a professional VET program for students wishing to develop skills for the Hospitality workforce. We strive to foster student driven aspirations and provide career and transition support, whilst building on strengths. No prerequisites required for this course. Minimum age is 15 years (Year 10).

Certificate I in Hospitality (Kitchen Operations) is a 34 week course commencing Tuesday, 9 February 2010 (1 day per week).

Times: Tuesdays, 8.30am – 3.30pm

Units included:

- Work with colleagues and customers
- Work in a socially diverse environment
- Follow health, safety and security procedures
- Follow workplace hygiene procedures
- Develop and update hospitality industry knowledge
- Organise and prepare food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
- Prepare sandwiches
- Prepare appetisers and salads

This course will allow school students to obtain 30 SACE credit points for a complete Certificate I. No prerequisites required.

Fees: \$1250 for tuition, resources, knife hire, food cost and materials. Uniform hire \$90 with a \$50 refund given on the return of a complete, clean and ironed uniform.

Students are assisted in finding apprenticeships and employment in the hospitality industry at the end of each course.

For further information or if you would like to receive an enrolment pack please contact us on the number below.



A career pathway into the hospitality industry:

- Kitchen Attendant
- Larder Hand and;
- Sandwich Hand



TRAINING HOSPITALITY EXCELLENCE

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