

Certificate I in Hospitality Kitchen Operations



Are you passionate about food and hospitality? Want to work in a restaurant, bakery, hotel or resort? Are you interested in a job that can take you all over the world? Woodcroft College Hospitality & Skills Centre provides a program for students wishing to pursue a career in the Hospitality workforce. This course provides students with training in food preparation, knife handling, cutting techniques, presenting food, serving non-alcoholic beverages, safety and hygiene in the kitchen and more. No prerequisites required for this course. Minimum age is 15 years (Year 10) and a keen interest in food.



Certificate I in Hospitality (Kitchen Operations) provides a pathway to careers in hospitality and higher level certificate courses. This course leads to cookery apprenticeships or jobs as a kitchen hand, cook and chef. This is an entry level course for café, restaurant and function work.

Students can obtain 25 SACE credits for a complete Certificate I.

Scholarships are available for Le Cordon Bleu courses on completion of year 12.

Students participate in a full day induction including a master chef style invention test. The course is a hands on investment whereby students gain valuable kitchen skills for employment and participate in a variety of industry field trips to the central market, fish factory, Haigh's chocolate factory, a 5 star hotel and more. Students gain valuable advice from guest chef speakers, links to job placements and various function work. Students prepare, cook and serve cocktail food at the end of year graduation evening. This course thoroughly prepares students for the world of work, including mock interviews and working in groups. All chef trainers are highly qualified and dedicated to achieving a friendly learning environment.



Course duration: 34 weeks commencing Wednesday, 16 February 2011. Times: Wednesdays 8.30am – 3.30pm. Fees: \$1350 for tuition, resources, knife hire, food cost and materials. A complete trade school chef uniform is compulsory, hire is available for \$100 with a \$40 refund given on the return of a complete, clean and ironed uniform.

For further information or if you would like to receive an enrolment pack please contact us on the number below or visit our website at www.woodcrofthospitality.sa.edu.au

The course covers 12 units of competency: 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 • Prepare and serve non-alcoholic beverages • Present food • Receive and store kitchen supplies • Clean and maintain kitchen premises • Prepare appetisers and salads • Prepare sandwiches

TRAINING HOSPITALITY EXCELLENCE

Bains Road (PO Box 48) Morphett Vale
South Australia 5162

T: +61 8 8381 0407 | F: +61 8 8322 6656

