



Woodcroft College Hospitality & Skills Centre

Vocational Education and Training (VET) 7 YfHjÚVMHY%b' < cgd]hU]hmfP jhWYb' C dYfU]cbgk

MISSION

Hc XY]j Yf UÚfghVUggj cVh]cbU YXi Vh]cb' LbX' hfU]b]b['dfc[fLb 'Zf' gi XYbngk]g]b['hc XYj Ycd'g.]`gZcf'hY\cgd]hU]hmi kcf_ZcfW'Hc' dfcXi W'Yi dYf]YbWX' LbX']bZfa YX gi XYbngj]b ei U]hmZU]h]Ygi g]b['Uxj LbWX'a YhcXc'c[rh

CURRICULUM

% 7 YfHjÚVMHY' =]b' < cgd]hU]hmfP jhWYb' C dYfU]cbgk: 7 cfY h.YcfmVza dYHbVYg
& 7 YfHjÚVMHY' =]b' < cgd]hU]hmfP jhWYb' C dYfU]cbgk: h.YcfmLbX' dfU]hU] Vza dYHbVYg

HAY Z ``Vzi fgy Vzb]g]g]cZ) VzfY'h.YcfmVza dYHbVYgZ(VzfY'h.YcfmLbX' dfU]hU] Vza dYHbVYg LbX' & YWVij Yi b]rg'

CERTIFICATE I: HOSPITALITY (KITCHEN OPERATIONS) COMPETENCIES

Code		Hours
Hc < 7CF\$%6''	Work with colleagues and customers'	&\$
Hc < 7CF\$&6''	Work in a socially diverse environment'	&\$
Hc < 7CF\$' 6''	Follow health, safety and security procedures'	%\$
Hc < < 7C \$%6''	Develop and update hospitality industry knowledge'	&)
Hc < ; < G\$%6''	Follow workplace hygiene procedures'	&)
Hc < 6? 5\$%6''	Organise and prepare food'	&)
Hc < 6? 5\$&6''	Present food')
Hc < 6? 5\$' 6''	Receive and store kitchen supplies	6
Hc < 6? 5\$(6''	Clean and maintain kitchen premises	6
Hc < 677 \$&6''	Prepare appetisers and salads'	&)
Hc < 677 \$\$6''	Prepare sandwiches	6
D@ G		
K ccXVfcZn7c''Y[Y' bXi Vh]cb' A cXi Y'		***
Total Hours		179

STATUS OF THE COURSE

H\]g]gU'fU]b]b['dUWU]Y'ei U]UW]h]cb' LbX' h.Y' Vzi fgy']g'fYVz[b]gYX' bU]cbU' mUj Ugg]h]b['Yb]f]m]b]hc' h.Y'5i' g'fU]Lb' G]LbXUFX' cVWdU]cbg]]ghYX' VY'ck .

j'''?]hWYb' 5hYbXUbh'

j'''@fXYf' < LbX/LbX

j'''G]bXk]W' < LbX''

