



Program objectives



- Train students in a broad range of areas within the hospitality industry focussing on commercial cookery.
- Develop natural talent and desire of students in the field of commercial cookery.
- Provide opportunities for students to develop work ready skills for the hospitality industry.
- Assist students if they wish to complement their studies by gaining employment as apprentices and trainees in the hospitality industry.
- Deliver nationally accredited certificate level training to participating students.
- Support students through the crucial first level of their apprenticeship.

During the program, students:

- remain enrolled at and attend their own school.
- attend the Coastal Cookery Trade Training Centre approximately one day per week to do their off the job training.
- can do on the job training.
- will start a career pathway in a very high demand skill area.
- will experience what a career pathway in Commercial Cookery looks like before completing school.
- who successfully complete the course will possibly gain four credits towards their QCE (dependent on certificate combination), and will be awarded a Certificate II in Kitchen Operations.

Training



TAFE Queensland will be the training provider in the Coastal Cookery Trade Training Centre. You will receive a copy of your training schedule on your Induction Day at the start of the year.

Please note: During the course of the training period Coastal Cookery Trade Training students are NOT permitted to access the Canteen or any other facility on the grounds of Maroochydore State High School. Students **must** remain at the centre at all times.

Attendance times



Off the job training

Students are expected to attend their off the job training at the Coastal Cookery Trade Training Centre one day per week – 9am to 2.30pm approximately (2021).

On the job training

Students can participate in a range of functions or their casual employment (Back of house - BOH).

All information is correct at time of printing and may be subject to change.

Course Outline – SIT20416 Certificate II in Kitchen Operations

Core Units:	To achieve a Certificate II in Kitchen Operations 13 units must be completed.
BSBWOR203 (C)	Work effectively with others
SITHCCC001 (C)	Use food preparation equipment
SITHCCC005 (C)	Prepare dishes using basic methods of cookery
SITHCCC011 (C)	Use cookery skills effectively
SITHKOP001 (C)	Clean kitchen premises and equipment
SITXFSA001 (C)	Use hygienic practices for food safety
SITXINV002 (C)	Maintain the quality of perishable items
SITXWHS001 (C)	Participate in safe work practices
TLIEI005 (E)	Carry out basic workplace calculations
SITHCCC002 (E)	Prepare and present simple dishes
SITHCCC003 (E)	Prepare and present sandwiches
SITHCCC006 (E)	Prepare appetisers and salads
SITHCCC004 (E)	Package prepared foodstuffs



Uniform requirements



Please note that uniforms need to be purchased and ready to go within two weeks of starting.

Students of the Coastal Cookery Trade Training Centre are always required to wear a chef uniform. You can order and purchase your uniform directly from Hip Pocket Workwear (contact details overleaf). Let them know that you are part of the Coastal Cookery Trade Training Centre Program situated at Maroochydore State High School. Uniforms are available for purchase now.

Hip Pocket Chef Pack

The Hip Pocket Chef pack includes: Chef's Jacket (white), Pants (check), Polo shirt, Cap (black), Apron long (black) Cost \$130.00 (approximately) includes embroidery.

Shoes

Steel cap shoes/boots are not a requirement of the uniform but it is **essential** that non-slip enclosed shoes are to be worn at all times when training in the Coastal Cookery Trade Training Centre kitchen. Sneakers and joggers **are not** acceptable when training in the kitchen.

Chef Starter Kit (Optional)

An optional 21-piece Chef Starter kit is also available through Hip Pocket Workwear if you wish to purchase it. This kit is not a requirement but an optional purchase. Contact Hip Pocket Workwear for further details.



The Coastal Cookery is a joint initiative between

Maroochydore State High School, Burnside State High School and Nambour State College.

For further information contact:

Liana Gerbo

(HOD-Vocational Education and Training)
Maroochydore State High School
5409 7333
lgerb1@eq.edu.au

To order uniforms contact:

Hip Pocket Workwear and Safety

278 Nicklin Way
Warana QLD 4575
5437 9033



**MAROOCHYDORE
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2022 draft.

Wednesday training day

Course Information

Trade Training Centre



Located at Maroochydore State High School, the Coastal Cookery Trade Training Centre *offers high-quality trainers, facilities and programs for students to progress within their commercial cookery career pathway.*



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