If meals are prepared and provided to children on the premises of an education and care service, clause 54 of the Children (Education and Care Services) Supplementary Provisions Regulation 2004 requires the service to employ a qualified cook.

In this context, a person is a qualified cook if they hold a certificate showing they have successfully completed Australian Qualification Framework (AQF) competencies through a registered training organisation, in

- menu planning
- nutrition
- safe food handling

provided the menu planning competency or nutrition competency is from an AQF hospitality or health course.

‘STAND ALONE’ COURSES WHICH MEET THESE REQUIREMENTS

1. A Certificate III in Hospitality (Commercial Cookery) (AQF 3) complies with requirements of a children’s services cook provided the transcript includes a unit in
   - menu planning

or

2. A Statement of Attainment in NSW TAFE 3599 – Cookery in Children’s Service
   (NOTE: This course is no longer being offered by TAFE).

COMPETENCIES THAT CAN BE COMBINED TO MEET THESE REQUIREMENTS

A person who holds a combination of units of the following competencies in Safe Food Handling, Menu Planning and Nutrition can meet the requirements (as per the following examples):

**Combined Menu Planning and Nutrition**

<table>
<thead>
<tr>
<th>HLTAAHA018 (Previously HLTNA302D, HLTNA302B and HLTNA2A)</th>
<th>Assist with planning and evaluating meals and menus to meet recommended dietary guidelines</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHCC307 – Prepare food to meet special dietary requirements (Previously SITHCCC029A Prepare foods according to dietary and cultural needs)</td>
<td></td>
</tr>
<tr>
<td>SITHKOP402 – Develop menus for special dietary requirements (Previously SITHCCC035A, and SITHCCC035A – Develop menus to meet special dietary and cultural needs)</td>
<td></td>
</tr>
</tbody>
</table>
Combined Nutrition and Safe Food Handling

CHCECE004 – Promote and provide healthy food and drinks
(Previously CHCCN3C – Prepare nutritionally balanced food in a safe and hygienic manner and CHCCN303A – Contribute to provision of nutritionally balanced food in a safe and hygienic manner)

Safe Food Handling – Approved Units

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>HLTFS207B</td>
<td>Follow basic food safety practices (now superseded and not replaced)</td>
</tr>
<tr>
<td>SITXFSA201</td>
<td>Participate in safe food handling practices (Previously SITXFSA001A - Implement food safety procedures)</td>
</tr>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety (Previously SITXOHS002A – Follow workplace hygiene)</td>
</tr>
</tbody>
</table>

EXAMPLE 1
A person who has successfully completed a combined competency in menu planning and nutrition, e.g. HLTAHA018, Assist with planning and evaluating meals and menus to meet recommended dietary guidelines, has met the requirement if he or she also obtains an AQF competency in Safe Food Handling from an RTO. In this case the Safe Food Handling AQF competency does not have to be from a hospitality or health course.

EXAMPLE 2
A person who has successfully completed a combined competency in menu planning and nutrition, e.g. HLTAHA018, Assist with planning and evaluating meals and menus to meet recommended dietary guidelines, and also completed a combined nutrition and safe food handling competency, e.g. SITXFSA201 – Participate in safe food handling practices has met the requirement.