



Entry

Entry requirements for the **VET Hospitality – Commercial Cookery** Teacher Training Program are aligned to a KLA teaching area. The *entry requirement* for the **VET Hospitality – Kitchen Operations & Cookery** Teacher Training Program is:

1. Hold a teaching qualification and the staffing code **FTY**– Food Technology

or

2. Hold a teaching qualification and a current Australian Qualifications Framework (AQF) qualification aligned to hospitality or catering

or

3. Hold a teaching qualification and by application to the Application Review Committee (ARC) providing evidence of recent and/or relevant industry experience and/or qualifications

Training application forms are available from your DoE Registered Training Organisation (RTO).

Training

The teacher training program has been negotiated with industry and training partners and includes:

- Methodology Orientation – Mandatory Component
- Online Industry Specific Training
- **3 days SIT10216 Certificate I in Hospitality**
- **5 days SIT20416 Certificate II in Kitchen Operations**
- **5 days Industry Placement (Stage 6)**
- **2 days TAE40110 Certificate IV Training and Assessment**

Upon successful completion of the industry specific training and on-line learning you will be issued with **SIT10216 Certificate I in Hospitality** **SIT20416** and **Certificate II in Kitchen Operations** with the following units of competency:

SIT10216 Certificate I in Hospitality, with the following units of competency	
Unit Code	Unit Name
SITXFSA001	Use hygienic practices for food safety
BSBWOR203	Work effectively with others
SITXCCS001	Provide customer information and assistance
SITXWHS001	Participate in safe work practices
SITHCCC001	Use food preparation equipment
SITHCCC003	Prepare and present sandwiches
SITHCCC002	Prepare and present simple dishes
SIT20416 Certificate II in Kitchen Operations, with the following units of competency	
Unit Code	Unit Name
SITXFSA001	Use hygienic practices for food safety
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery

SITHKOP001	Clean kitchen premises and equipment
SITXINV002	Maintain the quality of perishable items
SITHIND002	Source and use information on the hospitality industry
SITHCCC011	Use cookery skills effectively
BSBSUS201	Participate in environmentally sustainable work practices
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXFSA002	Participate in safe food handling practices

TAE40110 Certificate IV in Training and Assessment can be completed through a program negotiated by VET Teacher Training and conducted by your RTO. If you already hold this qualification, evidence must be submitted with the training application form.

Funding

The cost of VET teacher training is available from your RTO. Teacher training is available for

- **Replacement** teachers (if approved)
- **Allocation**-funded teachers (*Semester Two only* - if approved)
- **RTO** funded teachers – contact your RTO to determine availability
- **School** funded teachers – discuss with your Principal
- **Self** funded teachers (total training expenses payable by the individual are claimable through personal income tax). Payment for each stage must be paid for in advance.

Staffing Code

Upon successful completion of the VET Hospitality – Kitchen Operations & Cookery Teacher Training Program you will be awarded the staffing code VHO – VET Hospitality – Commercial Cookery. This code will be added to the School Staffing Services database by the VET Teacher Training Team. You do not need to request this code to be added – it will be done once all components of training are completed. You will be able to view your teaching code once added in the DoE portal in ESS – Employee Self Services, My Details, My Skills.

ALL COMPONENTS OF TRAINING MUST BE COMPLETED WITHIN 6 MONTHS OF COMMENCEMENT.

Training programs are regularly monitored and reviewed to ensure they meet the requirements of the BOSTES and National Training Packages.