

SCHOOL-BASED APPRENTICESHIPS AND TRAINEESHIPS



Australian Professional Skills

CRICOS Provider Code: 03255G
Registered Training Provider 52007



*Compliment your studies with a **nationally recognised qualification, hands-on experience,** with added **PAID employment.***

SIT20416

Certificate II in Kitchen Operations

Course duration - 12 to 18 months

Summary of potential skills and knowledge to be obtained:

- Food safety and hygiene, safe food handling and workplace safety
- The skills and confidence to work in a team environment
- Foundation skills for a kitchen environment
- Utilise various kitchen equipment
- Basic knife skills and precision cuts
- Learn various cooking techniques
- Prepare and present simple dishes
- Prepare stock, sauces and soups
- Prepare appetisers and salads
- An insight into a kitchen set-up, cleaning and assist with mise en place prior service

Excellent 12-18 month trial, for students to assess their capabilities to complete a FULL Chef Apprenticeship (as a potential career pathway).

100% government funded - fee exempt for school-based apprenticeships and traineeship.

Minors may be employed in a "licensed premise" under a Traineeship contract.

*Applicable for ALL LICENSED PREMISES. Pending approval from Department of RGL.

SIT30616

Certificate III in Hospitality

Course duration - 24 to 36 months



Summary of potential skills and knowledge to be obtained:

- Identify basic food hygiene, occupational safety and health practices
- Maximising customer interaction and service skills
- Ability to work in a diverse team environment
- Food and beverage service to a 5 star level - order taking, 3-plates carrying, tray service, clearing, wine/beer pouring, table cloth and variations of table settings, basically all the services you find in a fine-dining establishment
- POS training and basic financials
- Barista training
- Stock control
- Coaching other job skills
- Responsible Service of Alcohol*
(*applicable for year 12s)

SIT30816

Certificate III in Commercial Cookery (Full Chef Apprenticeship)

Course duration - 36 to 54 months

Contract term may be reduced depending on past experience / academic achievements. The evidence provided ie, portfolio, photographic evidence with supporting questions, testimonials.

Fortnightly onsite visits for 3-6 hours theoretical workshops.

METRO

Day release (weekly) at either APSI Campus or one of our TFE Group kitchens (Rendezvous Hotel - Scarborough or Perth Central). Depending on student numbers for the area, additional kitchen may be utilised.

REGIONAL

Monthly theoretical workshops + BLOCK RELEASE concept 3-4 visits per year - scheduled around off-peak season for the Region. This is for practical assessments conducted in a commercial kitchen with a qualified Chef Trainer.

GUIDE FOR POTENTIAL SCHOOL-BASED APPRENTICES & TRAINEES

1

ACKNOWLEDGE your **COMMITMENT** to participate in our **PROGRAM**.

- a. Ability to **COMMIT** and **PARTICIPATE** in all training workshops – scheduled fortnightly for 2-3 hours duration.
- b. The program consists of both **PRACTICAL** and **THEORETICAL** assessments. You are required to complete **ALL SET ASSESSMENTS** within a reasonable timeframe, allowing the course to run smoothly.
- c. **ALLOCATE** some personal time for extra homework studies, research and projects.
- d. Be aware of the possibility with **SACRIFICING** some of your personal, social and other commitments to ensure you complete your qualification. **BE DEDICATED**.
- e. Have **ACCESS** to a computer as our materials and assessments are all electronic based. Being **COMPUTER LITERATE** is essential.
- f. **COMMUNICATE** to us at all times. We are here to assist you all the way. If you are struggling, time-poor, have issues, anything that is effecting your study workload - we want you to talk to us.

2

Once you **AGREE** with the above, now we need to **OBTAIN APPROVAL** from your parent/guardian to participate.

3

Once **CONFIRMED** we will contact your **SCHOOL** and obtain an **ENDORSEMENT LETTER**. Alternatively, we will enrol you into our standard "Traineeship" pathway.

4

Once we have received all the relevant **APPROVALS**, you are now required to **COMPLETE** the following forms and assessment:

- a. Complete our **LANGUAGE, LITERACY and NUMERACY (LLN)** assessment.
- b. Complete attached **APSI COURSE ENROLMENT** application.
- c. Submit all relevant **DOCUMENTS** as listed on page 8 with the application.

5

We will organise a representative from the **AUSTRALIAN APPRENTICESHIP SUPPORT NETWORK (AASN)** to meet you, your parent/guardian and employer representative to complete your enrolment.

6

To minimise any time-loss, students will resume school as normal and attend fortnightly **ONSITE TRAINING** (scheduled day/time to be confirmed).

7

Student continues employment, with an average minimum 7.5 hours/week **PAID EMPLOYMENT**, every 8 weeks (pro-rata basis) cycle of employment.

SHORT COURSES also available

- Barista
- Mocktails
- Food Safety Supervisors
- Restaurant/Cafe Service
- Customer Service
- Housekeeping
- Front Office - Reception

If you currently **DO NOT** have a job, we will endeavour to find you a suitable **WORK PLACEMENT**, allowing you to participate in our SBAT program. Contact APSI for further information.



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