



Kitchen Skills Training Program

Outline of the program:

This pre-vocational training program has been designed to provide the participants with a range of training and workplace experiences in the areas of:

- Food preparation and presentation
- Kitchen attending
- Knife skills
- Personal hygiene
- Receiving and storing kitchen supplies
- Cleaning kitchen premises
- Food safety
- Occupational health and safety

The training will focus on the necessary skills required to get the participants 'job ready' before working in a hotel, function centre, club, nursing home or hospital. All practical training will be conducted in a commercial kitchen.

Trainers appointed to deliver the pre-vocational program are fully accredited, have many years current industry experience and have extensive experience in delivering hospitality training to a diverse range of groups, including indigenous groups, disability groups, mature age and long termed unemployed.

This program has one accredited unit; the training will be conducted to a current industry standard. On successful completion of the program participants will be awarded a Statement of Attendance issued by William Angliss Institute of TAFE.

Costing per group

4 day kitchen skills program \$520.00 per person min of 12 pax

General contact details for the South Australia office are:

8 Greenhill Rd
Wayville SA 5034
Phone: (08) 8372 7863
Fax: (08) 8372 7864

Mount Gambier
Leanne Cameron
0401 692 184

Sample menus

Entrée: Caesar salad
Main: Chicken and mushroom risotto
Dessert: Crepes with citrus sauce

Entrée: Salt and pepper calamari
Main: Creamy bacon and rocket pasta
Dessert: Fresh fruit tart

Entrée: Beef and noodle salad
Main: Chicken satays with peanut sauce
Dessert: Crème brulee

Entrée: Leek and lentil soup
Main: Crispy chicken strips
Dessert: French meringues with berries

Entrée: Tasting platter
Main: Chicken schnitzel with salad
Dessert: Chocolate mousse

Training Program

Day	Time	Description	Venue	Trainer
1	9.30am - 4.30pm	Introduction to industry - expectations, personal presentation, legislation Hygiene and food safety standards Occupational health and safety Equipment familiarisation Identifying produce Menu terminology Menu identification for establishments Basic knife handling skills Identifying equipment Precision cutting Clean and prepare vegetables Pizza to be made with vegetables used in the day's precision cutting	TBA	Leanne
2	9.30am - 4.30pm	Prepare work flow plan for the day Prepare cleaning schedule Organise and prepare work area Waste minimisation Hygiene and food safety standards Occupational health and safety Precision cutting Knife handling and sharpening Portion control and wastage	TBA	Leanne
3	9.30am - 4.30pm	Knife handling and sharpening Mise-en-place Portion control and wastage Problem solving-shortage of ingredients Calculating portions, weighing measuring quantities of ingredients Prepare work flow plan Food preparation, three course menu <ul style="list-style-type: none"> • ensuring neatness and presentation • appropriate ingredient combinations • precise and uniform cut ingredients • attractive service ware and garnishes Select and use chemicals correctly for cleaning and sanitising Follow cleaning schedules	TBA	Leanne

4	9.30am - 4.30pm	Knife handling and sharpening Mise-en-place Portion control and wastage Problem solving-shortage of ingredients Calculating portions, weighing measuring quantities of ingredients Prepare work flow plan Food preparation, three course menu <ul style="list-style-type: none">• ensuring neatness and presentation• appropriate ingredient combinations• precise and uniform cut ingredients• attractive service ware and garnishes Select and use chemicals correctly for cleaning and sanitising Follow cleaning schedules	TBA	Leanne
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