



SG00007780

Statement of Attainment in Hospitality (Commercial Cookery Basics)

BE INSPIRED!

ABOUT THE COURSE

This short course aims to provide individuals with the performance outcomes, basic skills and knowledge required to safely use commercial kitchen equipment to prepare a range of basic dishes.

COURSE CONTENT

You will learn how to:

- SITXFSA001 Use hygienic practices for food safety
- SITXWHS001 Participate in safe work practices
- SITHKOP001 Clean kitchen premises and equipment
- SITHCCC002 Prepare and present simple dishes

STUDY COMMITMENT

This is a part-time course. Complete the course via mixed-mode (e.g. combination of face-to-face, online and/or work-based).

Face-to-face classes are conducted at our commercial restaurant in Bankstown.

Enrolments must commence by 31 August, 2022 and training must be completed by 31 October, 2022.

FEE-FREE*

To be eligible for a fee-free* place you must meet the Smart and Skilled eligibility requirements below:

- Be aged 15 years or older
- Live or work in New South Wales
- Have left school
- Are an Australian citizen, permanent resident, humanitarian visa holder or New Zealand citizen

Eligible participants can currently be working and/or seeking employment in the Hospitality industry.

The training is offered under the NSW Government's Hospitality is Open for Business Strategy.

Great chance to get all the benefits of upskilling with no high fees.

STARTING SOON - TALK TO US

We are here to help! Want to learn more about this course? Please get in touch, we'd love to hear from you!

Close to public transport and all facilities.

*This training is subsidised by the NSW Government.

**HOSPITALITY IS OPEN FOR BUSINESS.
ARE YOU IN?**

**Call Dani today on 0431 296 322 or
1800 501 277 to apply.**



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*Conditions apply

E-mail: admissions@tbc.nsw.edu.au
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