

A career pathway in...

## Hospitality

Like the idea of working with food and a career in the hospitality industry?

Ever thought about being a Cook or Chef?

Start working toward your trade career today.

At Ranges TEC you can complete a certificate II trade course together with the Victorian Certificate of Applied Learning (VCAL).

Ranges TEC is a school for students in Years 10, 11 and 12 with purpose built trade training facilities. Ranges TEC offers a unique learning experience in a supportive Christian environment.

### EMPLOYMENT/CAREER OPPORTUNITIES

The Certificate II program is designed to introduce students to a variety of career pathways such as traineeships and apprenticeships in the hospitality industry, e.g. chef, waiter etc. Students also wishing to pursue a career in hotel and resort management or tourism would benefit from completing the certificate.



The training program incorporates the employability skills: communication, teamwork, initiative and enterprise, problem solving, technology, learning, planning and organising. It has a focus on providing hands on training for gaining and applying practical skills, specifically with employment in mind. You will develop skills whilst learning in our fully equipped commercial kitchen.

### Pathways to TAFE:

- Certificate or Diploma in Hospitality
- Certificate or Diploma in Tourism

Some TAFE courses have articulation arrangements into hospitality & business degree courses.

### COURSE OUTLINE

#### First year units:

**BSBWOR203B** Work effectively with others

**SITHCCC101** Use food preparation equipment

**SITHCCC102** Prepare simple dishes

**SITHCCC201** Produce dishes using basic methods of cookery

**SITHKOP101** Clean kitchen premises and equipment

**SITHIND201** Source and use information on the hospitality industry

**SITXFSA101** Use hygienic practices for food safety

**SITXINV202** Maintain the quality of perishable items

**SITXWHS101** Participate in safe work practices



#### Second year units:

**SITHCCC202** Produce appetizers and salads

**SITHCCC203** Produce stocks, sauces and soups

**SITHCCC204** Produce vegetable, fruit, egg and farinaceous dishes

**SITHCCC207** Use cookery skills effectively

**SITXINV301** Purchase goods

Students are also required to participate in Restaurant nights at Ranges TEC.

#### Assessment:

Assessment may involve a combination of demonstration of practical tasks, assignments, and quizzes.



## EDUCATION

### CREDIT IN THE VCE

Students who complete this certificate are eligible for four units credit towards their VCE: two units at Units 1 and 2 and a Units 3 and 4 sequence.

VCE Students may undertake scored assessment as part of this course, which contributes to their ATAR result. The scored assessment is based on a series of three school assessed tasks and a 90 minute examination.

### VCAL

This program is suitable for the industry skills component of a VCAL course.

### AWARD

On Successful completion of this program students will be awarded SIT20312 Certificate II in Hospitality (Kitchen Operations).

Students who partially complete this qualification will receive a statement of attainment listing units successfully completed.

### DELIVERY

**Location:** 9 Hightech Place, Lilydale. 3140.

**When:** Ranges TEC delivers VET courses on Wednesdays and Thursdays. Course times are announced in September each year.

**Course duration:** 62 weeks (over 8 school terms)

### REQUIREMENTS

#### Workwear:

- Steel cap, slip resistant, leather boots
- Double-breasted traditional white Chef jacket, long sleeve with buttons
- Traditional checked Chef pants
- White Chef apron, ¾ length
- White Chef cap.
- A hair net worn under the chef's cap is required for hair longer than shoulder length.

If you attend Ranges TEC classes without the appropriate clothing you will be excluded from practical classes.

#### Stationery & equipment:

- Pencil case with pens, pencils eraser, sharpener, highlighter & ruler,
- A4 4 ring binder (28-50ml) and binder book

All necessary equipment will be available for student use in the Ranges TEC kitchen.

## ENROLMENT

### a. Full time Ranges TEC students:

Talk to the Ranges TEC Director or your home room teacher about your Cert II course preference and how that fits with your overall learning plan at Ranges TEC.

### b. (1 day per week) VET students:

Apply to have your name added to the list for Cert II courses at Ranges TEC through the VET coordinator at your home school.

Students who are not from VET cluster schools can contact Ranges TEC office directly: Ph. 9738 7100.

If there are places available, you will be invited to submit a Ranges TEC enrolment form and attend orientation in December, prior to the beginning of the course.

## COURSE COST

a. **Full time Ranges TEC students:** Fees of Cert II courses delivered at Ranges TEC are included in the overall Ranges TEC tuition & materials fee.

### b. (1 day per week) VET students:

Tuition fee: **\$1500pa** and Materials fee: **\$450pa.**

Ranges TEC will either invoice students directly or students will receive payment instructions via their home schools. (Most home schools have their own arrangements for invoicing students. Please refer to your home school for details).

If more than one year level of a Cert II course is undertaken, extra fees will apply.



**RECOGNITION OF PRIOR LEARNING** Students who feel that they have previous education or work skills may apply to the VET Coordinator to have their current competencies assessed. More information about RPL is available in the Ranges TEC Student Handbook

**Recognition of AQF Qualifications & Statements of Attainment** If you have already successfully completed a unit/course at another RTO you don't have to do it again. One of the most important features of the Australian Quality Training Framework is the mutual recognition of training organisations and qualifications including Statements of Attainment. As a registered training organisation Ranges TEC must accept the credentials issued by another registered training organisation based in any State/Territory of Australia. Ranges TEC undertakes to ensure that all Certificates and Statements of Attainment issued by any other registered training organisation are accepted as valid. Equally, the Qualifications and Statements of Attainment issued by Ranges TEC will be recognised Australia wide under these arrangements.

**COMPLAINTS POLICY** Students who feel that they have been unfairly treated as part of their enrolment or during their studies may access the Complaints and Appeals policy through the Ranges TEC website:

**EQUITY AND ACCESS** Equity is a term used to cover issues relating to access to VET, participation in VET, and achievement of outcomes in VET. Equity issues range from providing a supportive learning environment to adjusting assessments to meet individual circumstances. Basically, equity refers to the ability to achieve results in training and to receive training in an inclusive environment with inclusive materials. An inclusive environment or set of materials is one that acknowledges and values the differences between people and cultures. It includes rather than excludes.

Ranges TEC is committed to ensuring that all prospective clients are able to participate and have the opportunity to build on their potential, make choices and receive responsive and appropriate products and services. Whilst the destination for all learners may be the same (i.e. demonstrating competence to the standard required), the journey may be different. Ranges TEC aims to ensure equity by being flexible and responsive and avoiding a 'one size fits all' solution to training and assessment.