



# Apprentice Chefs – Study with us!

## Certificate III in Hospitality (Commercial Cookery) Apprenticeship

### Stage 1

- Work with Colleagues & Customers
- Work in a Socially Diverse Environment
- Follow Workplace Health, Safety & Security Procedures
- Develop & Update Hospitality Industry Knowledge
- Follow Workplace Hygiene Procedures
- Organise & Prepare Food
- Present Food
- Receive & Store Kitchen Supplies
- Clean & Maintain Kitchen Premises
- Use Basic Methods of Cookery
- Prepare Appetisers & Salads
- Prepare Stocks, Sauces & Soups
- Prepare, Cook & Serve Food
- Prepare Sandwiches

### Stage 2

- Prepare Pastry, Cakes & Yeast Goods
- Prepare Hot & Cold Desserts
- Prepare & Cook Poultry & Game
- Prepare & Cook Seafood
- Select, Prepare & Cook Meat
- Prepare Foods According to Dietary & Cultural Needs
- Prepare Pates & Terrines
- Prepare, Cook & Serve Food for Menus
- Plan & Prepare Food for Buffets
- Prepare Vegetables, Eggs & Farinaceous Dishes

### Stage 3

- Plan & Control Menu Based Catering
- Promote Products & Services to Customers
- Implement Food Safety Procedures
- Develop a Food Safety Program
- Coach Others in Job Skills
- Communicate on the Telephone
- Deal with Conflict Situations



- ⌘ Off-the-job training: Quarterly Calendar of dates issued giving multiple options to the Employer
- ⌘ On-the-job assessment: every 8-12 weeks
- ⌘ Your dedicated Russo consultant assists with all aspects of your Apprenticeship from Sign-up through to Completion
- ⌘ Quality training at Sarina Russo Schools | Australia – 30 years experience in education, training and employment
- ⌘ Qualified trainers with industry experience
- ⌘ **Training is funded by the Department of Education & Training**

