



## PREPARE FOR A CAREER IN **HOSPITALITY**

Practical activities to develop skills and knowledge in a food and beverage environment.

Learn to work with others in a diverse industry developing customer service and communication skills.

Learn and reflect by applying thinking and problem-solving skills and plan and applying time management strategies.



### Gain skills and experience working at ITeC's new student cafe **The Fox & The Miller**

*The Fox & The Miller Cafe will be operating out of ITeC's Hospitality Training Kitchen. Run by ITeC's Hospitality students. Students will be responsible for stock, taking orders, meal preparation and cooking, customer service and much more. Running the cafe will give students valuable "real life" hands on training experience to get job ready for work in the hospitality industry.*



## FOOD/DRINKS PREPARATION & CUSTOMER SERVICE:

Learn the fundamentals of food and drink preparation including how to operate a commercial coffee machine by creating silky and luscious coffee. Learn to deliver a high quality customer service, preparing and presenting simple dishes, sandwiches, appetisers, salads and more and preparing a variety of non-alcoholic beverages using industry standard equipment. Develop your skills to anticipate and solve problems that may arise with operational service activities.

## FOOD SAFETY AND EQUIPMENT:

You will learn the importance of food safety through maintaining a clean working environment, maintaining equipment to retain correct functionality and cleanliness, observing food hazards, and demonstrating how to eliminate them, understanding the importance of following hygiene procedures, being aware of bacterial hazards and use hygienic practices for food safety.

## WHS AND LEGISLATION:

Understand the importance of legislative requirements in the workplace and learn how to apply them (the rules and regulations), and about workplace practices when working in the diverse Hospitality Industry and how to work safely and ensure the safety of everyone in the team and your customers.

**Duration:** 14 weeks Full-time

5 days per fortnight Face-to-Face practical training plus 7 to 10 hours each week self-directed study and activities. Days will vary - refer to course schedule.

**Class Session Times:** 9am to 4.30pm each day.

**Cost:** FREE or LOW COST\* (*eligibility criteria applies*)

**Location:** ITeC's modern Hospitality and Kitchen Training Facilities at Coniston (*Wollongong*)

**Commences:** Contact us for start dates or visit [www.illawarraitec.edu.au](http://www.illawarraitec.edu.au)

**More Details:** Call ITeC today on (02) 4223 3100 or email [itec@illawarraitec.edu.au](mailto:itec@illawarraitec.edu.au) for further information about the course, costs and course commencement dates.

*\* This training is subsidised by the NSW Government*

*Also delivered in the Workplace as a Traineeship OR School-based Traineeship (SBAT). Employer incentives may apply.*

## CAREER OPPORTUNITIES

The job roles may include chef, waiter/waitress, sandwich artist, cook, barista and many more.



***On successful completion of this course you will receive the SIT30622 Certificate III in Hospitality.***

**02 4223 3100**

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