



The Coastal Cookery is a joint initiative between Maroochydore State High School, Burnside State High School and Nambour State College.

For further information contact:

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To order uniforms contact:

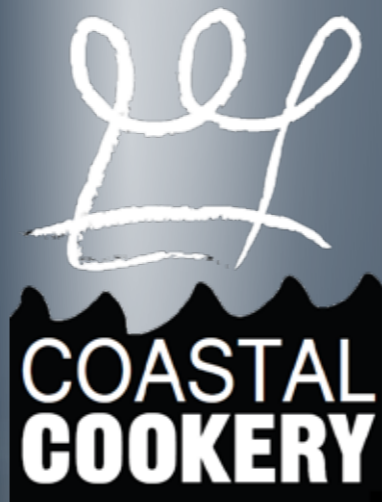
Hip Pocket Workwear and Safety
 278 Nicklin Way
 Warana QLD 4575
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MAROOCHYDORE STATE HIGH SCHOOL
 STRIVE AND SERVE



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Course Information

Trade Training Centre



Located at Maroochydore State High School, the Coastal Cookery Trade Training Centre offers high-quality trainers, facilities and programs for students to progress within their commercial cookery career pathway.



MAROOCHYDORE STATE HIGH SCHOOL
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Course Outline – SIT20421 Certificate II in Cookery

Core Units: To achieve a Certificate II in Cookery 13 units must be completed.

SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXWHS005	Participate in safe work practices
SITHKOP009	Clean kitchen premises and equipment
SITXINV006	Receive, store and maintain stock
SITHCCC023	Use food preparation equipment
SITHCCC034	Work effectively in a commercial kitchen
SITHCCC024	Prepare and present simple dishes
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC025	Prepare and present sandwiches
SITHCCC028	Prepare appetisers and salads
SITHCCC026	Package prepared foodstuffs
SITXCOM007	Show social and cultural sensitivity



Program objectives

- Train students in a broad range of areas within the hospitality industry focussing on commercial cookery.
- Develop natural talent and desire of students in the field of commercial cookery.
- Provide opportunities for students to develop work ready skills for the hospitality industry.
- Assist students if they wish to complement their studies by gaining employment as apprentices and trainees in the hospitality industry.
- Deliver nationally accredited certificate level training to participating students.
- Support students through the crucial first level of their apprenticeship.

During the program, students:

- remain enrolled at and attend their own school.
- attend the Coastal Cookery Trade Training Centre approximately one day per week to do their off the job training.
- can do on the job training.
- will start a career pathway in a very high demand skill area.
- will experience what a career pathway in Commercial Cookery looks like before completing school.
- who successfully complete the course will possibly gain four credits towards their QCE (dependent on certificate combination), and will be awarded a Certificate II in Kitchen Operations.



Training

TAFE Queensland will be the training provider in the Coastal Cookery Trade Training Centre. You will receive a copy of your training schedule on your Induction Day at the start of the year.

Please note: During the course of the training period Coastal Cookery Trade Training students are NOT permitted to access the Canteen or any other facility on the grounds of Maroochydore State High School. Students **must** remain at the centre at all times.

Attendance times

Off the job training

Students are expected to attend their off the job training at the Coastal Cookery Trade Training Centre one day per week – 9am to 2.30pm approximately.

On the job training

Students can participate in a range of functions or their casual employment (Back of house - BOH).

All information is correct at time of printing and may be subject to change.



Uniform requirements

Please note that uniforms need to be purchased and ready to go within two weeks of starting.

Students of the Coastal Cookery Trade Training Centre are always required to wear a chef uniform for practical classes. You can order and purchase your uniform directly from Hip Pocket Workwear (contact details overleaf). Let them know that you are part of the Coastal Cookery Trade Training Centre Program situated at Maroochydore State High School. Uniforms are available for purchase now.

Hip Pocket Chef Pack

The Hip Pocket Chef pack includes: Chef's Jacket (white), Pants (check), Polo shirt, Cap (black), Apron long (black) Cost \$130.00 (approximately) includes embroidery.

Shoes

Steel cap shoes/boots are not a requirement of the uniform but it is **essential** that non-slip enclosed shoes are to be worn at all times when training in the Coastal Cookery Trade Training Centre kitchen. Sneakers and joggers **are not** acceptable when training in the kitchen.

Chef Starter Kit (Optional)

An optional 21-piece Chef Starter kit is also available through Hip Pocket Workwear if you wish to purchase it. This kit is not a requirement but an optional purchase. Contact Hip Pocket Workwear for further details.

