

Kitchen Operations

PROGRESSION GUIDE – ASbA QUALIFICATION

Working Together

The Tasmanian Department of Education is committed to working with Tasmanian businesses to promote and support Australian School-based Apprenticeships (ASbA), which support the engagement, retention, transition and skills development of young people. We understand the contribution this pathway can make towards growing Tasmania's skills base and increasing the capacity for Tasmanian businesses to meet ever changing skills demands.

The objective for the Department's ASbA team is to assist businesses to develop and implement workforce development models that enhance the engagement, employment and training opportunities for young people while they are still completing school. We recognise that Australian School-based Apprenticeships and Traineeships provide a valuable contribution to workforce development planning and are a "Smart Way to Learn and Earn" for our students.

A number of Tasmanian school and college students are ready for the opportunity to get a head start in their career. ASbAs provide a meaningful employment and education pathway for these students. It is a way to support students who are enthusiastic and work-ready with an opportunity to combine work and school – completing their education at the same time as undertaking a nationally recognised qualification whilst in paid employment.

ASbAs are a key Workforce Development Strategy – planning today for Tasmania's future workforce. Let us work with you to take the first step in attracting, developing and retaining your highly skilled future workforce.

Combining learning with "on-the-job" training makes for a well-rounded skill set.



Australian School-based Apprenticeship – Key Phases

PHASE 1	PHASE 2	PHASE 3
<p>PRE-EMPLOYMENT</p> <p>ASBA STUDENT:</p> <ul style="list-style-type: none"> » Preparation of ASbA student to be work ready » Conversation and information with employee, student, parents/guardians about ASbA » ASbA student may engage in a work experience/placement at business <p>EMPLOYER:</p> <ul style="list-style-type: none"> » Apprenticeship Centre engaged » Registered Training Organisation selected » ASbA qualification selected » Sign up ASbA student 	<p>EMPLOYMENT</p> <p>DOE ASBA TEAM:</p> <ul style="list-style-type: none"> » Supports ASbA student » Supports the business/industry » Reviews and monitors ASbA contract and compliance <p>SCHOOLS AND COLLEGES:</p> <ul style="list-style-type: none"> » Works with student on personal transition plan » Supports ASbA student towards TCE completion » Aligns courses and subjects that complement ASbA training <p>EMPLOYER:</p> <ul style="list-style-type: none"> » Ensures ASbA employment requirements are undertaken 	<p>POST EMPLOYMENT AND TRAINING</p> <ul style="list-style-type: none"> » Progression ASbA into: <ul style="list-style-type: none"> – Part-time Apprenticeship – Full-time Apprenticeship – Full-time Employment » Continue with Industry Professional training » Continue with ongoing training <ul style="list-style-type: none"> – Certificate IV – Diploma » Pathway into University studies

Kitchen Operations

Certificate II in Kitchen Operations is an entry-level qualification, which gives students an introduction to skills required to work in the hospitality industry. This qualification focuses on the skills needed to prepare and serve food. This certificate is suited to a person who has a genuine passion for food and cooking. This qualification can open up pathways into many areas of commercial cooking, catering, hospitality or progress to qualifying as a chef.

Progression

Progressing to Certificate III, students will build on their previous training to become competent cooks, enabling them to take on added responsibility. The focus of this certificate is on understanding the operational workings of a commercial kitchen and restaurant operations. Students will often work independently or with guidance to understand the day-to-day processes of a kitchen. Students who undertake this course will be capable of planning meals, preparing food to an industry-level standard and will understand how to work in a fast-paced environment.

Example ASbA Qualification Advancement

CERTIFICATE II	→	CERTIFICATE III	→	CERTIFICATE IV	→	DIPLOMA/ ASSOCIATE DEGREE	→	BEYOND
Certificate II in Kitchen Operations		Certificate III in Commercial Cookery		Certificate IV in Commercial Cookery		Diploma of Hospitality Management		Bachelor of Food Studies
Certificate II in Baking		Certificate III in Catering Operations		Certificate IV in Catering Operations		Advanced Diploma of Hospitality Management		Bachelor of Food and Nutrition
		Certificate III in Patisserie		Certificate IV in Patisserie		Advanced Diploma of Hospitality Management – Patisserie		Bachelor of Food Science
		Certificate III in Baking		Certificate IV in Hospitality				Bachelor of Business e.g International Restaurant Management
		Certificate III in Cake and Pastry		Certificate IV in Asian Cookery				Master of Food Systems and Gastronomy
		Certificate III in Hospitality						Masters of International Hospitality Management
		Certificate III in Asian Cookery						

* This is an example of Kitchen Services learning pathways a student may choose to follow.

Example Timeline ASbA Model

EXAMPLE START	→	COMMENCING	→	PROGRESSION
January Year 11		ASbA – 24 months while at school and 12 months full-time for the completion of Certificate II in Kitchen Operations		Progress to a Certificate III

* ASbA students can be in Year 10, 11 or 12 – timeline for completion may vary depending on start date and the above timeline is an example only.



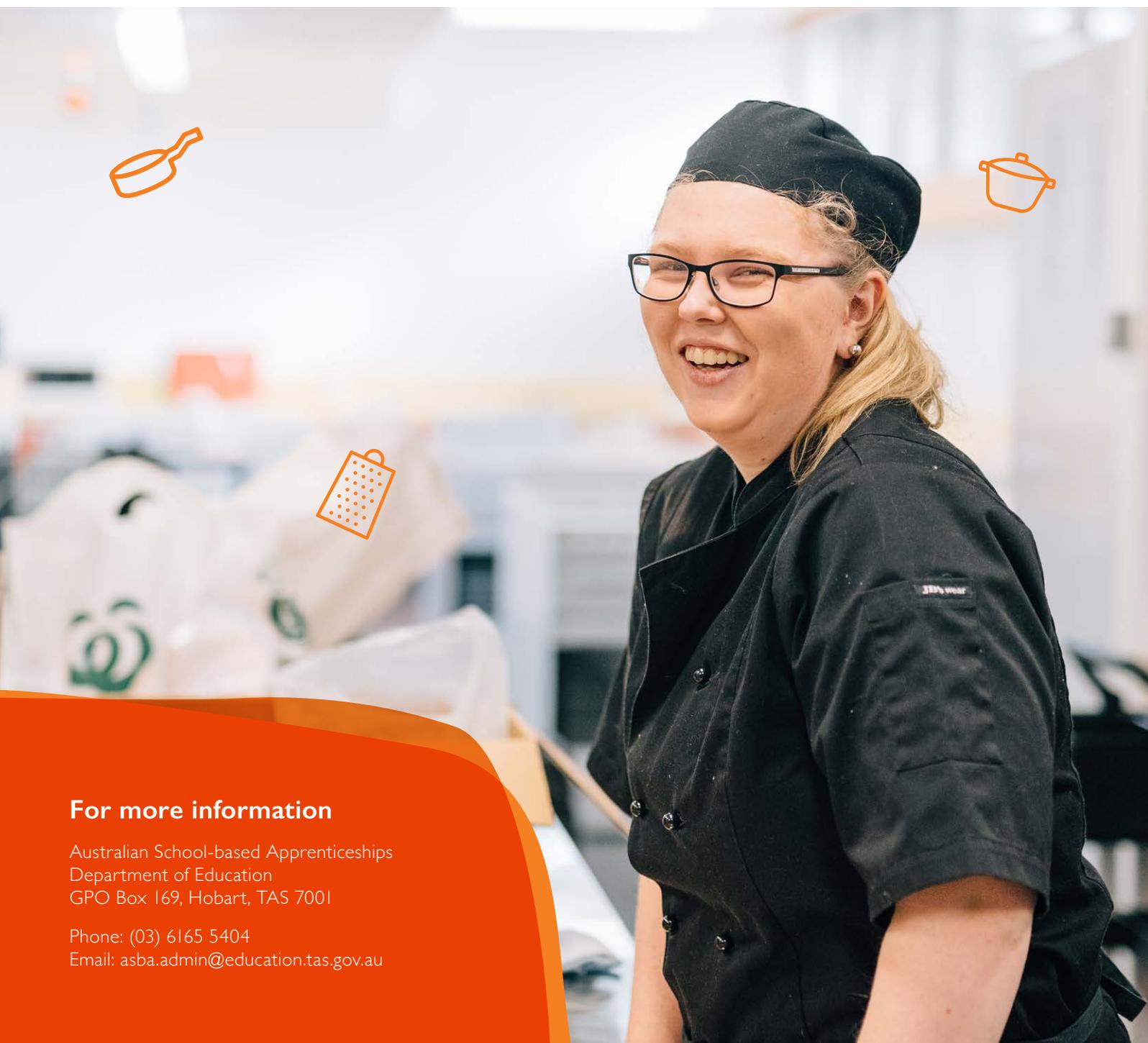


Example Complementary Subject Selections

POSSIBLE CHOICES

- » English Foundations 2
- » English Applied 2
- » English 3
- » Business Studies Foundation 2
- » Business Studies 3
- » Certificate II in Business
- » Certificate II in Skills for Work and Vocational Pathways
- » Workplace Maths 2
- » General Mathematics Foundation 2
- » General Mathematics 3
- » Food and Hospitality Enterprise 2
- » Food, Cooking and Nutrition 2
- » Food and Nutrition 3
- » Chemistry 3
- » Certificate I in Hospitality
- » Certificate II in Hospitality
- » Work Readiness 2
- » Career and Life Planning 2
- » Visual Art 2
- » Art Practice 2
- » Introduction to Sociology and Psychology 2
- » Certificate II in Tourism
- » Certificate II in Retail Services

* Please note, subject to change, not all subjects and courses are available in all regions, or at all Year 11 and 12 schools and colleges. Check with specific school/college for more details.



For more information

Australian School-based Apprenticeships
Department of Education
GPO Box 169, Hobart, TAS 7001

Phone: (03) 6165 5404

Email: asba.admin@education.tas.gov.au