

Cooks to Chefs Upgrade Program

Requirements for enrolment:

- **Candidates must be Australian Citizens or Permanent Residents**
- Candidates require a minimum of five years practical experience in a commercial kitchen
- Candidates are required to submit a portfolio of their experience on application to establish eligibility for the program. The **portfolio** should contain but is not limited to a resume, samples of menu development, testimonials, photographic documentation of food production, written evidence of current employment within the industry for five years (e.g. dated references, pay advice)
- Enrolment procedure includes a form filled in by the employer granting access to premises by a licensed AHRP/ACCESS workplace assessor appointed by R&C NSW
- We would envisage that successful candidates commit to train an apprentice/trainee on completion of the qualification
- During the course, students undertake written and practical assessment to provide evidence of competence in all units
- All candidates who have previously achieved competence in any relevant module can be granted credit transfer on producing evidence of competence in the form of a transcript from another Registered Training Organisation
- All candidates will be advised of Recognition of Prior Learning (RPL) procedures and offered the option of applying for RPL
- A comprehensive manual is dispatched to the student. The manual contains all relevant, written materials for the program
- Students will be required to obtain a copy of the text book *Cookery for the Hospitality Industry* by Graham Dodgshun & Michel Peters by Cambridge University Press. Available by order from Dymocks or Angus & Robertson
- R&C NSW will provide the service of a 'help desk' with personal liaison with each student to monitor progress throughout the program, including a formal and informal mentoring process. Participants will be encouraged to contact R&C NSW immediately when they have questions regarding their training
- The program will take up to 6 months to complete and will be delivered in Flexible Delivery Format
- Some units of competence may be delivered in a classroom situation e.g. Safe Food Handling (THHGHS01B Follow Workplace Hygiene Procedures), this course is of one day duration