

# VET Information Session



**Hospitality and Kitchen Operations**

**Community Services**

Inner Melbourne VET Cluster

Thursday 6<sup>th</sup> October 2022

Presented by:

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# Who is IMVC?

We support young people on the journey of transition from school to work and independence.

Young people transitioning from dependence to independence

## Vocational Education & training

- VETDSS
- Short courses like MAP
- Certified courses for post-school learners

## Upskill for work

- Career exploration
- Work-readiness courses
- Jobs and career advice
- RSA, RSF

## Connect with industry

- Industry immersion
- Traineeships
- Mentoring

## Case-management services

- Jobseekers transitioning to work
- Young people living in of home care transitioning to living independently

## Advocacy

- for Jobseekers
- Contribute to the national youth and disability agendas and policies

## Link to services they might need

- Mental health support
- Housing services
- Health and wellbeing services
- Disability services

For more information on how IMVC supports young people please visit:  
[www.IMVC.com.au](http://www.IMVC.com.au)

# 2023 VET Programs

## In 2023, the Inner Melbourne VET Cluster will offer:

- Dual Program: Certificate II in Hospitality and Certificate II in Kitchen Operations (Partial Completion)
- Certificate III in Community Services (Incorporating Certificate II in Community Services)



## Dual Program - SIT20316 Certificate II in Hospitality and SIT20416 Certificate II in Kitchen Operations (Partial Completion)

The dual program provides an incredible opportunity for students to undertake two qualifications simultaneously – SIT20316 Certificate II in Hospitality and SIT20416 Certificate II in Kitchen Operations (partial completion) and receive additional credits towards their VCE/VCAL/VCE Vocational Major.

The dual program provides participants with an overview of the hospitality industry as well as the necessary training and skills development for the achievement of competence in both of the following:

- Food Preparation
- Food and Beverage Service

Upon successful completion, students will have expanded pathway choices with the opportunity to continue further studies (i.e., Units 3 & 4) in either the Kitchen Operations or Hospitality streams.

Please note: This course is subject to change in 2023

# Dual Program - SIT20316 Certificate II in Hospitality and SIT20416 Certificate II in Kitchen Operations (Partial Completion)

This qualification is suitable for individuals who:

- Like to work in a fast-paced environment
- Interested in cooking
- Creative and have a passion for food
- Interested in a career in the hospitality industry
- Can multitask and pay attention to detail
- Excellent time management skills
- Enjoy being well presented and have good personal hygiene
- Can listen and follow instructions



# Contribution to VCAL/VCE/Vocational Major

## **Dual Program - Hospitality and Kitchen Operations (Partial Completion)**

**VCE/VCAL/VM:** Students may be eligible to receive recognition of up to four units of credit for each stream: two units at the Units 1 & 2 level for each stream.

**ATAR:** Students wishing to receive an ATAR contribution for the Units 3 & 4 sequence must complete the second year of either stream and undertake scored assessment for the purposes of gaining a study score. This study score can contribute directly to the primary four or as a fifth or sixth study. VCAL and the VCE Vocational Major do not contribute towards an ATAR.

A Statement of Attainment (issued at the end of the first year) and a Certificate (issued at the end of the second year) listing all units of competency completed will be issued upon successful completion.

# Program Delivery – Hospitality and Kitchen Operations

Program	Venue	Day and Time
Dual Program (Partial Completion) – Hospitality and Kitchen Operations	The Little Kitchen That Could	Wednesday 2:00pm – 6:00pm

Please note: Students are required to complete an additional 12 Back of House service periods. This could be undertaken as part of a work placement or extra functions as a class.

# Course Outline – Hospitality and Kitchen Operations

Please refer to the information booklets for the course outline.



# Course Content – Hospitality and Kitchen Operations

## **Units 1 & 2 Hospitality (Front of House)**

Information and hands-on skills to prepare:

- A variety of sandwiches including but not limited to gourmet wraps, four-point, club, pinwheel, focaccia, finger, and open sandwiches
- Garnishes, layering, molding, piping, and portioning
- To meet and greet customers and resolve client complaints
- To operate an espresso machine to produce nine different styles of coffee
- Address cross-cultural and diversity needs in a culturally appropriate manner

## **Units 1 & 2 Kitchen Operations (Back of House)**

Students will learn to:

- Produce the following: simple dishes such as pastas, roasts, salads, different types of sandwiches and desserts
- Use basic cookery methods such as boiling, frying (deep & shallow), grilling, roasting, baking, poaching, braising, blanching, and stewing
- Adhere to food safety guidelines
- Use the following equipment: bain-marie, blenders, food processors, salamanders, slicers, steamers, pans, ovens, microwave, fryers, grills, whisks, and graters

# Some of our students' work!



# Work Placement Requirements – Hospitality and Kitchen Operations

40 hours of Front of House work placement is compulsory (i.e., 12 service periods).

**Please discuss work placement arrangements with your VET Coordinator.**



# Clothing Requirements – Hospitality and Kitchen Operations

- Students are required to wear a full chef's uniform during practical classes. Uniforms can be purchased from the IMVC.
- Closed toed black shoes are to be worn in both the kitchen and in Front of House areas.
- Students will also need to wear a white shirt, black pants and footwear during their Front of House practical placement.



# More of our students' work!





## CHC32015 Certificate III in Community Services (Incorporating CHC22015 Certificate II in Community Services)

- This program offers students the opportunity to learn about the community services sectors such as youth work, aged care assistance, disability support services, counselling services, drug and alcohol services and maternal and child health.
- Skills will be developed in communication, working with diversity, daily work routines, workplace health and safety, administration support and responding to clients.



# CHC32015 Certificate III in Community Services (Incorporating CHC22015 Certificate II in Community Services)

This qualification is suitable for individuals who:

- Enjoy working with people
- Are patient and like helping people
- Are interested in supporting children, elderly people, refugees and asylum seekers, people with disabilities or mental health concerns
- Care about current community issues





# Contribution to VCE/VCAL/Vocational Major

## Community Services

**VCE/VCAL/VM:** Students may be eligible to receive recognition of up to three units at the Units 1 & 2 level, and a VCE VET Units 3 & 4 sequence.

**ATAR:** Students wishing to receive an ATAR contribution for the Units 3 & 4 sequence must undertake scored assessment for the purposes of gaining a study score. This study score can contribute directly to the primary four or as a fifth or sixth study. VCAL and the VCE Vocational Major do not contribute towards an ATAR.

# Program Delivery – Community Services

<b>Program</b>	<b>Venue</b>	<b>Day and Time</b>
CHC32015 Certificate III in Community Services (Incorporating CHC22015 Certificate II in Community Services)	The Little Kitchen That Could	Tuesday 2:30pm - 6:30pm

# Course Outlines – Community Services

Please refer to the information booklets for the course outlines.

# Course Content – Community Services

Sample competencies include:

- Work with diverse people
- Communicate and work in health or community services
- Organise and complete daily work activities
- Respond to client needs
- Work within a community development framework
- Implement participation and engagement strategies

# Program Requirements – Community Services

## Work Placement Requirements

Little Kitchen/Youth2Industry College students will not be required to undertake work placement; however, students must attend an Industry Immersion Program.



# Attendance and Punctuality Requirements

## **Attendance**

Students must attend all classes. An allowance of two absences a Semester or four for the year is allocated to students. An additional two approved absences is allowed for school camps, excursions etc. Where possible, students need to notify their VET Coordinators, trainers and/or their workplace in advance.

## **Punctuality**

All students are expected to arrive on time to class. Students who arrive late will miss class content and will be required to catch up in their own time to complete the work.

**Missing one class of VET is equal to missing a week of school.**

# Reports

- Schools will receive an interim VET report at the end of Term 1.
- Semester reports are distributed at the end of Semester 1 and 2.
- Statements of Results (issued at the end of the first year) and Certificates (full completion courses issued at the end of the second year) listing all units of competency upon satisfactorily completed.
- These are sent directly to the student's home school.

Please note, for partial completion courses only a statement of attainment can be issued. Certificates may not be sent until the following year, in accordance with graduation processes from the various training providers.

# Program Costs

All VET programs facilitated through the IMVC attract costs. Through the clustering arrangement these costs are kept to a minimum where possible.

**Please note:** Please contact your school's VET Coordinator. All fees will be invoiced to schools after Census date usually in March. Once a student has commenced the course, the fees will not be refunded.



# Communicating to Students

All correspondence and administrative issues will be communicated to students via their school-based VET Coordinator.

Occasionally, it may be appropriate to contact the student via SMS (e.g. to inform of a cancelled class) or email.

Parents must communicate directly with their school VET Coordinator and not initiate direct communication with VET trainers.

# Confirming Expressions of Interest

Expression of Interests will be processed in late October.

Schools will be notified in November of the status of their students' Expressions of Interest.

Letters should be sent to students and parents by schools confirming enrolments by the end of November or early December.

# Questions

Further course information can be found  
in the Information Booklets and the  
2023 VET Course Guide here:

[www.courseguide.imvc.com.au](http://www.courseguide.imvc.com.au)