

Position Title: Apprentice Chef

Location: Wagga Wagga

Course Name: Certificate III in Commercial Cookery

Duration: 3 years

POSITION OVERVIEW:

The purpose of an apprenticeship is to provide the individual with the opportunity to develop skills and knowledge in a particular trade through completing on the job training with a host employer and completing an approved course of formal training through a registered training provider such as TAFE.

As an Apprentice Chef you will work within the kitchen of cafes, restaurants, hotels, clubs and similar enterprises and perform roles including preparing food, catering a range of dishes, planning menus and controlling costs.

CORE REQUIREMENTS

To fulfill the training requirements of an Apprenticeship or Traineeship you will;

- Abide by terms and conditions of the Training Contract
- Commit to and complete the RTO endorsed training plan in the time allocated
- Enroll and attend vocational training; complete theory based assessments and demonstrate skills through competency based assessments to the best of your ability
- Comply with legislation relevant to your trade, in particular the Apprenticeship & Traineeship Act and the Work Health & Safety Act
- Complete GTES induction and take WH&S test prior to commencing work

EXPERIENCE AND TRAINING

Essential Criteria:

- A willingness to develop skills and knowledge in this trade
- The ability to listen and follow instructions and ask for help when necessary
- The desire to make a positive contribution to the Host Employers workplace by being punctual, interested and adhering to workplace policies and procedures
- Act responsibly and safely in the workplace
- Develop an effective working relationship with your Field Officer through regular communication and participation in field visits
- Fill in timesheets correctly and on time

Desirable:

- Understanding of apprenticeship and traineeships
- Work experience in chosen trade

LINE MANAGEMENT AND REPORTING RELATIONSHIPS

An Apprentice is employed by GTES and has regular communication with GTES through their Field Officer. In the workplace the Apprentice reports to the Host Employer or supervisor appointed by the Host Employer. An Apprentice must develop effective working relationships with:

- GTES Field Officer
- Host Employer
- Colleagues in the workplace
- TAFE Teachers

DUTIES AND RESPONSIBILITIES

- Organise and prepare food
- Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Prepare appetizers and salads
- Prepare stocks, sauces and soups
- Prepare vegetables, fruit, eggs and farinaceous dishes
- Select, prepare and cook poultry
- Select, prepare and cook seafood
- Select, prepare and cook meat
- Prepare hot and cold desserts
- Prepare pastries, cakes and yeast goods
- Develop cost-effective menus
- Prepare, cook and serve food for food service
- Prepare, cook and serve food for menus
- Prepare foods according to dietary and cultural needs
- Develop and update hospitality industry knowledge
- Work with colleagues and customers
- Work in a socially diverse environment
- Deal with conflict situations
- Implement food safety procedures
- Coach others in job skills
- Follow health, safety and security procedures
- Follow workplace hygiene procedures
- Apply first aid
- Handle and serve cheese
- Provide first aid
- Select catering systems