



Sandybeach Centre

2 Sims Street, Sandringham VIC 3191
Telephone: 03-9598 2155 Fax: 03-9598 3917
Email: admin@sandybeach.org.au
Webpage: www.sandybeach.org.au

FOOD PREPARATION AND PRESENTATION (including Sandwich Making)

Course Objective

This course will give you the skills, knowledge and confidence that you need to apply for the many positions available as Sandwich Hands. The course will teach you to prepare a variety of sandwiches, how to achieve a professional product and how to present items for service. The course also includes cleaning and sanitising of kitchen and equipment areas as per the standards required under the Victorian Food safety Act of 1984 (amended in 2001 to incorporate Food Safety Plans).

Course Content

Areas covered are preparation and use of equipment, preparation of ingredients for menu items, portion and plating of food, cleaning and maintaining kitchen premises, preparation, presentation and storage of sandwiches.

Units of competency covered are:

SITHCCC001A- Organise and prepare food

SITHCCC002A- Present food

SITHCCC004A- Clean & maintain kitchen premises

SITHCCC007A- Prepare Sandwiches

These units are nationally accredited units of competency from the Tourism, Hospitality and Events Training Package.

Selection Criteria

Pre-requisites are the successful completion of SITXOHS002A (or THHGHS01B) Follow Workplace Hygiene Procedures (Food Handlers) and a good understanding of written and spoken English.

Access and Equity

The principles of Access and Equity will be applied in the selection of students and in the delivery of the training and assessment service

Recognition of Prior Learning (RPL)

Sandybeach Centre recognises AQF qualifications and Statements of Attainment issued by other registered training organisations.

You may be eligible for Recognition of Prior Learning or Current Competence if you can demonstrate the required skills and competencies based on any formal or informal education you have completed.

Language, Literacy & Numeracy Support

Sandybeach Centre acknowledges that all vocational education and training includes language, literacy & numeracy tasks. Support may be available to meet course requirements and participants requiring support are encouraged to enrol in our language and literacy classes.

How to Enrol

Enrolments are made direct to Sandybeach Centre

Course Commencement and Delivery

Refer Sandybeach Centre Course & Event Guide or webpage for details.

Assessment

Assessment is consistent with the Australian Quality Training Framework which covers direct delivery. Assessments will be planned, conducted and validated by appropriately qualified staff. On satisfactory completion students will be issued with a Statement of Attainment.

Fees and Charges

Refer to our course guide or website for course fee. The total enrolment fee includes all handouts, manual and assessments. This course is state government funded by ACFE (Adult Community and Further Education).

Refund Policy

Refer to our course guide or website for details under ACFE funded courses.

Employability Skills

Employability Skills are embedded in the training and assessment of national training package qualifications. Information on the Employability Skills relevant to this qualification can be obtained by visiting the following website and keying in the national code for the qualification: <http://employabilityskills.training.com.au>.

Further Study Links

On completion of these units students may choose to continue studies as a food supervisor or undertake other studies within the Tourism, Hospitality and Events Training Package.

Contact:

Sandybeach Centre

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