

# FOOD LOVERS AND FLAVOUR CREATORS.

Love food, cooking and getting creative with new flavours? Like planning, organising and working in a team? Enjoy thinking and working on your feet? Are you a positive people-person with plenty of energy and a keen eye for detail? Can you keep a cool head when the heat's turned up? And does the flexibility of working shifts, late nights or early mornings appeal to you? Yes?

**THEN YOU'RE LOOKING IN THE RIGHT DIRECTION.**

## ♥ LOVE

Food and cooking  
Exploring cuisines and cultures  
Working with your hands  
Planning and organising  
Teamwork and meeting people

## 🧠 STRENGTHS

Creativity  
Thinking/working on your feet  
Keeping cool under pressure  
Attention to detail

## ✓ PREFER

Flexible hours (part-time, full-time, shifts, late nights, early mornings)

## 👎 DEAL BREAKERS

Boring, average 9-to-5

## WHERE COULD YOUR CREATIVITY TAKE YOU?

When you think of food and beverage your first thoughts are likely to lead you to restaurants, cafes and bars. And there's a whole lot of pathways to explore right there. But beyond that, think patisseries, wineries, breweries, distilleries, clubs, hotels, resorts and cruise ships. Think artisan and entrepreneur. Think catering for sporting and music events, food and arts festivals, weddings and functions.

- Restaurants, cafes and patisseries
- Bars, wineries, breweries and clubs
- Hotels, resorts and cruise ships
- Events catering (sports, music, arts, weddings, functions)
- Food artisan or entrepreneur



## GET HANDS ON IN THE KITCHEN.

### COOK/CHEF

- Prepare food to the Head Chef's standard
- Washing, peeling, chopping and slicing
- Cooking, mixing, blending, tasting and plating up
- Maintaining hygiene and organising the fridge/pantry

### PASTRY CHEF

- Creating and decorating desserts, cakes, cookies and savory pastries
- Combining the science of cooking with the fine artistry of patisserie
- Maintaining hygiene and organising the fridge/pantry

## CREATE THE CROWD-PLEASERS AND EVENT SHOWSTOPPERS.

### CATERER

- Design and create menus for events and functions
- Source ingredients, prepare and cook
- Transport food, tables and catering equipment
- Organise/assist with food serving and cleaning up

## COOK YOUR WAY TO THE TOP.

### EXECUTIVE CHEF

- Leader of big professional kitchens/restaurant chains
- Key decision-maker in menu design and planning
- Oversee kitchen costs, profitability and staff training

### SOUS CHEF

- Hands-on role, second in charge in the kitchen
- Prepare, cook and present food to the Head Chef's standard
- Organise and coordinate kitchen staff



## WHERE TO FROM HERE? EXPLORE YOUR PATHWAYS.

### VOCATIONAL TRAINING

- Certificate II in Kitchen Operations (Code SIT20416)
- Certificate III in Commercial Cookery (Code SIT30816)
- Certificate IV in Commercial Cookery (Code SIT40516)
- Certificate II in Asian cookery (Code SIT20516)
- Certificate III in Asian cookery (Code SIT31116)
- Certificate III in Catering operations (Code SIT30916)
- Certificate IV in Catering operations (Code SIT40616)
- Certificate III in Patisserie (Code SIT31016)
- Certificate IV in Patisserie (Code SIT40716)

### APPRENTICESHIPS

- Patisserie Certificate III in Patisserie (Code SIT31016)
- Chef Certificate III in Commercial Cookery (Code SIT30816)
- Chef-Asian Certificate III in Asian Cookery (Code SIT31116)

### APPRENTICESHIPS AND TRAINEESHIPS

Giving you the opportunity to combine practical experience at work with structured training. You enter a formal training contract with an employer that leads to a nationally recognised qualification. And you spend most of your time in paid employment.

### TRAINEESHIPS

- Commercial Cookery Certificate II in Kitchen Operations (Code SIT20416)
- Chef De Partie Certificate IV in Commercial Cookery (Code SIT40516)
- Catering Operations Certificate II in Kitchen Operations (Code SIT20416)
- Catering Operations Certificate III in Catering Operations (Code SIT30916)
- Asian Cookery Certificate II in Asian Cookery (Code SIT20516)
- Patisserie Certificate II in Kitchen Operations (Code SIT20416)

WANT TO EXPLORE MORE?  
HEAD TO [HTTP://THECAREERS.GUIDE/](http://thecareers.guide/)



FutureNow.