

Training Package

THH02 Hospitality

Qualifications

THH22002 Certificate II in Hospitality
(Kitchen Operations)

Competencies

- THHCO01B Develop and update Hospitality Industry knowledge
- THHGH01B Follow workplace hygiene procedures
- THHBKA01B Organise and prepare food
- THHBKA02B Present food
- THHBKA03B Receive and store kitchen supplies
- THHBKA04B Clean and maintain kitchen premises
- THHBCC01B Use basic methods of cookery
- THHBCC02B Prepare appetisers and salads
- THHBCC00B Prepare sandwiches
- THHBCC03B Prepare soups, stocks and sauces
- THHBCC04B Prepare vegetables, eggs and farinaceous dishes
- THHBCC05B Prepare and cook poultry and game



Description

This Toolbox takes an activity and problem-based approach to the delivery of online learning resources. Each unit in the Toolbox presents teachers and learners with a series of learning activities mapped to performance criteria for that unit of competency. Each activity is a discrete entity that can be completed alone, or in conjunction with other activities in that unit to form a meaningful learning experience.

The Kitchen Operations Toolbox is designed for students either currently working in a commercial kitchen or looking to gain entrance into this field.

The Toolbox is based around a metaphor of Jacob’s, a restaurant in the town of Sherrindale. Students are required to help out in the kitchen by solving a series of problems. The Toolbox gives students a base for completing practical tasks in either their workplace or training kitchen.

Students are given access to information on kitchen operations within the restaurant including experts, magazines, slideshow demonstrations and can leave the restaurant and go to the Café Strip where they can get information on how other restaurant types operate.

Toolbox Website

For further information, online previews, support and purchasing, visit:
<http://www.flexiblelearning.net.au/toolbox>