



Endless Opportunities

# IMVC TRAINING PROGRAMS



# Help your students to **KICK START** their career with an IMVC training program!

The IMVC works with schools and community groups across Melbourne, to develop and deliver a range of training programs, including:

- Accredited and pre-accredited training
- Re-engagement programs
- VET in Schools
- Programs for young people with disability
- Workplace Learning

Recent clients include:

- Melbourne Girls' College, Richmond
- University High School, Parkville
- Footscray City College, Footscray
- Princes Hill Secondary College, Carlton
- De La Salle College, Malvern
- Croxton School, Northcote

For more information on the programs available, or to discuss how the IMVC can help your school, contact Janine Livingston at [jlivingston@imvc.com.au](mailto:jlivingston@imvc.com.au) or call 03 9686 2354.

RTO Provider Number 21732

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## ABOUT THE IMVC

The IMVC is a leading provider of training and re-engagement programs across the inner Melbourne community. We work with schools and community groups to deliver high-quality, customised programs that deliver positive outcomes for young and marginalised members of the local community.

Since its inception in 1996, the IMVC has been a leader in the facilitation of VET in Schools (VETiS). We currently broker more than 30 VETiS programs to 79 schools across Melbourne, and provide ongoing support to industry and education stakeholders.

The IMVC is a Registered Training Organisation and Learn Local provider, and all programs are delivered in accordance with the Australian Qualifications Framework (AQF).

## IMVC TRAINING FACILITIES

### **Avidity | 129 Beaconsfield Parade | Albert Park**

Avidity is Australia's first social enterprise hair salon and training academy. The salon features the latest equipment, ensuring that learners are gaining the skills required to excel in the hair and makeup industry. Training is interactive and engaging, with a focus on providing learners with hands-on experience. Avidity is the venue for all Hair and Beauty programs.

### **Latte Lounge | 385 Queensberry Street | North Melbourne**

Located within St Joseph's Flexible Learning Hub in North Melbourne, Latte Lounge is equipped with the latest coffee machines and equipment, allowing learners to perfect their skills in a relaxed, supportive and engaging learning environment. Training at Latte Lounge is practical and hands-on, with a focus on engaging learners and inspiring them to develop practical hospitality and work skills. Latte Lounge is the venue for barista and hospitality programs.

# SHORT COURSES ACCREDITED

## RESPONSIBLE SERVICE OF FOOD (RSF)

SITXFSA101 - USE HYGIENIC PRACTICES FOR FOOD SAFETY

15 NOMINAL HOURS

The Responsible Service of Food (RSF) certificate is a requirement for people seeking employment in a food service or kitchen operations role within the food and hospitality industry. The course outlines the fundamentals of food safety, with a focus on correct storage temperatures, "danger" food, personal hygiene, cleaning food preparation areas and pest control.

This nationally accredited, 6.5 hour training program provides learners with a strong understanding of the safety and hygiene processes required to work in a commercial kitchen environment. Learners will be taught how to implement and follow hygiene procedures, as well as implement a food safety program.

Upon successful completion of this course, learners will receive a Statement of Attainment for unit SITXFSA101 Use hygienic practices for food safety.

**This course is recognised by local government as equivalent to the Food Safety Handler (Level 1). For more information, or for group bookings, contact the IMVC on 03 9686 2354 or email [reception@imvc.com.au](mailto:reception@imvc.com.au).**

### DATES

Group bookings available year-round

### COURSE LENGTH

6.5 hours

### LOCATION

This program can be delivered on-site at your commercial kitchen or at an IMVC supplied venue.

### FEES

\$90 per student  
(minimum 10 students)

## PREPARE AND SERVE ESPRESSO COFFEE

SITHFAB204 - PREPARE AND SERVE ESPRESSO COFFEE  
30 NOMINAL HOURS

Over one day, learners will become skilled in operating a commercial espresso machine, milk texturing, latte art and coffee design, while also learning about coffee roasting, blending and grinding.

This course is ideal for those looking to develop skills to transition into employment, or people just wanting to earn an accredited qualification in coffee making processes and techniques.

Upon completion of this course, learners will receive a Statement of Attainment for the unit SITHFAB204 - Prepare and Serve Espresso Coffee.

The above unit has a prerequisite unit of SITXOHS002A - Follow Workplace Hygiene Procedures or SITXFSA101 - Use hygienic practices for food safety. Learners will need to show evidence in the form of either an original Statement of Attainment or a Certified Copy to verify that they have been awarded one of the prerequisite units.

### DATES

Group bookings available year-round, or students can register for individual session through the IMVC website.

### COURSE LENGTH

6.5 hours

### LOCATION

This program can be delivered on-site if the school has commercial coffee machines, or at the Latte Lounge, North Melbourne

### FEES

\$125.00 per student  
(minimum 10 students)



# RESPONSIBLE SERVICE OF ALCOHOL (RSA)

SITHFAB201 - PROVIDE RESPONSIBLE SERVICE OF ALCOHOL  
10 NOMINAL HOURS

The Responsible Service of Alcohol (RSA) certificate is a requirement for anyone working in establishments where alcohol is served or sold. The RSA course provides students with the skills and knowledge required to serve and sell alcohol and contributes to a safe and enjoyable environment for patrons.

This short course is delivered face-to-face in a fun, interactive learning environment, with a focus on efficient certificate completion, meaning students can complete their training in just 4 hours.

The RSA course covers:

- Strategies for responsible service, harm minimisation and duty of care
- Alcohol and the law Standard drinks
- Drink driving issues
- Your legal responsibilities
- Recognise intoxication

This course is recognised by the Victorian Commission for Gambling and Liquor Regulation (VCGLR). Upon completion, learners will receive a Statement of Attainment for the unit SITHFAB201 - Provide Responsible Service of Alcohol, as well as their Responsible Service of Alcohol certificate from the Victorian Commission for gambling and Liquor Regulation.

The RSA certificate is available to individuals and for private groups. For group bookings, please contact the IMVC on 03 9686 2354 or email [reception@imvc.com.au](mailto:reception@imvc.com.au).

## **DATES**

Group bookings available year-round, or students can register for individual session through the IMVC website.

## **COURSE LENGTH**

4 hours

## **LOCATION**

This program can be delivered on-site or at the Latte Lounge, North Melbourne

## **FEES**

\$45.00 per student  
(minimum 10 students)

## HAIR AND BEAUTY CAREER TASTER

INCORPORATING UNITS COMMON TO SIB20110 CERTIFICATE II IN RETAIL MAKEUP & SKIN CARE & SIH20111 CERTIFICATE II IN HAIRDRESSING

The Hair & Beauty Taster gives learners the opportunity to gain an insight into the exciting field of hairdressing and beauty, while gaining valuable work skills and pathway support.

The program consists of face-to-face study, during which each learner will undertake three accredited units common to both the SIB20110 Certificate II in Retail Makeup & Skin Care and SIH20111 Certificate II in Hairdressing.

Learners who successfully complete this program can use the accredited units as credit towards their Certificate II in Hairdressing or Certificate II in Retail Makeup & Skincare in the future.

Learners will receive a Statement of Attainment at the completion of the course.

### DATES

Group bookings available year-round, or students can register for individual session through the IMVC website.

### COURSE LENGTH

60 hours

### LOCATION

This program can be delivered on-site, if the school has suitable space or at Avidity, Albert Park.

### FEES

\$480.00 per student (minimum 10 students)  
Includes tuition, resources, products and workbook.

### Accredited units covered:

VASS Code	Unit Name	Nominal Hours
SIBXFAS201A	Design and apply make-up	40
SIRXOHS001A	Apply safe working practices	20
SIHHHDS201A	Dry Hair to Shape	40
	Total	100



# HOSPITALITY CAREER TASTER

INCORPORATING UNITS COMMON TO SIT20213 CERTIFICATE II IN HOSPITALITY & SIT20312 CERTIFICATE II IN KITCHEN OPERATIONS

The Hospitality Career Taster gives learners an insight into the dynamic hospitality industry and allows them to gain a variety of practical and work skills relating to the food and hospitality industry.

The program consists of three accredited units common to both the SIT20213 - Certificate II in Hospitality and SIT20312 - Certificate II in Kitchen Operations, allowing them to move into an apprenticeship or further study in either area.

Upon completion, participants will receive certificates a Statement of Attainment.

Learners will receive a Statement of Attainment at the completion of the course.

## DATES

Group bookings available year-round, or students can register for individual session through the IMVC website.

## COURSE LENGTH

20 hours

## LOCATION

This program can be delivered on-site, if the school has suitable space, or at the Latte Lounge, North Melbourne.

## FEES

\$250.00 per student (minimum 10 students)  
Includes tuition, resources and workbook.

### Accredited units covered:

VASS Code	Unit Name	Nominal Hours
SITHFAB204	Prepare & Serve Espresso Coffee	30
SITHFAB201	Provide Responsible Service of Alcohol	10
SITXFSA101	Use hygienic practices for food safety	15
	Total	55

# SHORT COURSES PRE-ACCREDITED

## BARISTA BASICS

The Barista Basics course provides learners with the skills and experience required to enter the hospitality industry, for people that wish to be employed in a cafe or hospitality front of house environment.

This 4hr course will give you the basic skills in coffee making and covers:

- The history of coffee
- Preparing a range of common espresso coffees
- Texturing milk correctly
- Coffee machine operation
- Using & setting the coffee grinder
- Coffee presentation
- Cleaning & maintenance of equipment

At the conclusion of this course, you will be given a Certificate of Completion, listing the skills that you have learnt throughout the course.

### **DATES**

Group bookings available year-round, or students can register for individual session through the IMVC website.

### **COURSE LENGTH**

4 hours

### **LOCATION**

This program can be delivered on-site, if the school has commercial coffee machines, or at the Latte Lounge, North Melbourne.

### **FEES**

\$60.00 per student  
(minimum 10 students)



## ADVANCED BARISTA SKILLS

The Advanced Barista Skills Course flows on from Barista Basics and allows learners to refine their coffee skills. The course covers:

- Preparing a range of specialised espresso coffees
- Preparing your milk for coffee art
- Free pouring
- Coffee art techniques
- Practice each coffee on the menu
- One hour of free supervised practice

At the conclusion of this course, you will be given a Certificate of Completion, listing the skills that you have learnt throughout the course.

### DATES

Group bookings available year-round, or students can register for individual session through the IMVC website.

### COURSE LENGTH

3 hours

### LOCATION

This program can be delivered on-site, if the school has commercial coffee machines, or at the Latte Lounge, North Melbourne.

### FEES

\$45.00 per student  
(minimum 10 students)

## READY, SET, WORK!

This Work Readiness program allows learners to develop career exploration skills.

The course covers:

- Matching Skills to the Job
- The Job: Searching and Interpreting
- Who could employ me?
- How to write a resume
- Interview skills
- Mock Interviews
- Keeping your job – Classic mistakes

At the conclusion of this course, students will be given a Certificate of Completion, listing the skills that they have learnt throughout the course.

### DATES

Group bookings available year-round.

### COURSE LENGTH

20 hours

### LOCATION

This program can be delivered on-site.

### FEES

\$200.00 per student  
(minimum 10 students)

# CERTIFICATE COURSES

## BEAUTY BASES

### SIB20110 CERTIFICATE II IN RETAIL MAKEUP AND SKIN CARE

Beauty Bases provides students with a solid foundation in beauty theory and practice. The course is hands-on and focuses on enhancing students' employability through work skill development and practical training.

Students will learn how to design and apply makeup, design and apply makeup for photography, provide service to clients, demonstrate and merchandise skin care products and work effectively in the retail environment, while also gaining a strong knowledge of the beauty services industry.

The program also enables students to learn valuable work and life skills, such as time management, communication and personal development skills, allowing them to transition into employment or further education.

Learners are required to undertake 40 hours of work placement to complete their qualification. The IMVC will assist the school to connect with the local Workplace learning Coordinator to assist in securing a work placement to reinforce their learning.

#### COURSE STRUCTURE

Three hours per week for one school year

#### LOCATION

Can be delivered on-site if the school has a suitable space, or at Avidity, Albert Park.

If the school is unable to provide a suitable space, and would like assistance in developing a suitable studio, IMVC are available to assist with this development.

#### FEES

**Tuition fee** \$1025.00

**Materials fee** \$425.00

**Total** \$1450 per student (minimum 10 students)

#### PATHWAYS

The Certificate II in Retail Makeup and Skin Care will enable students to undertake a traineeship, entry level employment, an apprenticeship or further study in makeup, cosmetics or beauty.



## ENROLMENT TYPE VFE contribution to VCAL/VCE

**VCAL** This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL.

**VCE** VCE credits are available through block credit. Only credit at Units 1-2 level is available.

**ATAR** There is no ATAR contribution. This subject does not have a study score and therefore cannot contribute towards the student's primary four.

## UNITS OF COMPETENCY

VASS Code	Unit Name	Nominal Hours
SIRXOHS001A	Apply safe working practices	20
SIRXCLM001A	Organise and maintain work areas	20
SIBXFAS201A	Design and apply makeup	40
SIRXCOM001A	Communicate in the workplace	40
SIRXIND001A	Work effectively in a retail environment	45
SIBBFAS201A	Demonstrate retail skin care products	25
SIRXMER001A	Merchandise products	30
SIRXRPK002A	Recommend hair, beauty and cosmetic products and services	25
SIRXSL001A	Sell products and services	20
SIBXCCS201A	Conduct financial transactions	25
SIBXCCS202A	Provide service to clients	30
SIRXINV001A	Perform stock control procedures	35
SIRXRSK001A	Minimise theft	20
SIBXFAS202A	Design and apply makeup for photography	30
SIRXMER005A	Create a display	35
	Total	440

## SALON START

### SIH20111 CERTIFICATE II IN HAIRDRESSING

Salon Start provides learners with a broad overview of hairdressing, allowing them to develop creative and practical skills, within a real salon setting. The program is hands-on and has a strong employability skills focus.

Learners will be trained on how to prepare clients for salon services, how to maintain tools and equipment, drying hair to shape, recommending products and working effectively in the retail environment, all whilst gaining knowledge of the hairdressing industry.

The Salon Start program also enables learners to gain valuable work and life skills such as time management, communication and personal development, which will assist them in transitioning into employment or further education.

Learners are required to undertake 40 hours of work placement to complete their qualification. The IMVC will assist the school to connect with the local Workplace learning Coordinator to assist in securing a work placement to reinforce their learning.

**ENROLMENT TYPE** VFE contribution to VCAL/VCE

**VCAL** This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL.

**VCE** VCE credits are available through block credit. Only credit at Units 1-2 level is available.

**ATAR** There is no ATAR contribution. This subject does not have a study score and therefore cannot contribute towards the student's primary four.

#### COURSE STRUCTURE

Three hours per week for one school year

#### LOCATION

Can be delivered on-site if the school has a suitable space, or at Avidity, Albert Park.

If the school is unable to provide a suitable space, and would like assistance in developing a suitable studio, IMVC are available to assist with this development.

#### FEES

**Tuition fee** \$960.00

**Materials fee** \$230.00

**Total** \$1190 per student  
(minimum 10 students)

#### PATHWAYS

The Certificate II in Hairdressing will enable students to undertake entry level employment, an apprenticeship, or further study in hairdressing.

## UNITS OF COMPETENCY

VASS Code	Unit Name	Nominal Hours
BSBSUS201A	Participate in environmentally sustainable work practices	20
SIHHBAS201A	Perform shampoo and basin services	30
SIHHOHS201A	Apply salon safety procedures	20
SIHHIND201A	Maintain and organise tools, equipment and work areas	20
SIRXCOM001A	Communicate in the workplace	40
SIRXIND001A	Work effectively in a retail environment	45
SIHHCCS201A	Greet and prepare clients for salon services	10
SIHHHDS201A	Dry hair to shape	40
SIHHHDS202A	Apply hair braiding techniques	30
SIRXMER001A	Merchandise products	30
SIRXRPK002A	Recommend hair, beauty and cosmetic products and services	25
SIRXSLS001A	Sell products and services	20
SIHHCLS201A	Apply hair colour products	30
	Total	360



## HAIR & BEAUTY DUAL PROGRAM

SIB20110 CERTIFICATE II IN RETAIL MAKEUP AND SKIN CARE &  
SIH20111 CERTIFICATE II IN HAIRDRESSING

Interested in a career in hair and beauty, but not sure which career path is for you? Want to enhance your career options and gain a wealth of knowledge and practical skills?

This exciting dual program brings together both the Makeup and Hairdressing accredited programs, providing learners with the skills and experience required to pursue a variety of careers within the hair and beauty industry.

The program brings together practical skills in hairdressing and makeup, and transferable work skills that can be applied in any customer focused retail environment. The program is hands on and learners will gain practical experience in designing and applying makeup, drying hair to shape, preparing clients for salon services, merchandising products and selling products and services.

Learners are required to undertake 80 hours of work placement to complete their qualification. The IMVC will assist the school to connect with the local Workplace learning Coordinator to assist in securing a work placement to reinforce their learning.

**ENROLMENT TYPE** VFE contribution to VCAL/VCE

**VCAL** This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL.

**VCE** VCE credits are available through block credit. Only credit at Units 1-2 level is available.

**ATAR** There is no ATAR contribution. This subject does not have a study score and therefore cannot contribute towards the student's primary four.

### COURSE STRUCTURE

Three hours per week for two school years

### LOCATION

Can be delivered on-site if the school has a suitable space, or at Avidity, Albert Park.

If the school is unable to provide a suitable space, and would like assistance in developing a suitable studio, IMVC are available to assist with this development.

### FEES

**Tuition fee** \$1745.00

**Materials fee** \$655.00

**Total** \$2400.00 per student  
(minimum 10 students)

### PATHWAYS

The dual program will enable students to undertake entry level employment, an apprenticeship, or further study in the hair and beauty fields.



## UNITS OF COMPETENCY

VASS Code	Unit Name	Nominal Hours
BSBSUS201A	Participate in environmentally sustainable work practices	20
SIBBFAS201A	Demonstrate retail skin care products	25
SIBXCCS201A	Conduct financial transactions	25
SIBXCCS202A	Provide service to clients	30
SIBXFAS201A	Design and apply makeup	40
SIBXFAS202A	Design and apply makeup for photography	30
SIHHBAS201A	Perform shampoo and basin services	30
SIHHCCS201A	Greet and prepare clients for salon services	10
SIHHCLS201A	Apply hair colour products	30
SIHHHDS201A	Dry hair to shape	40
SIHHHDS202A	Apply hair braiding techniques	30
SIHHIND201A	Maintain and organise tools, equipment and work areas	20
SIHHOHS201A	Apply salon safety procedures	20
SIRXCLM001A	Organise and maintain work areas	20
SIRXCOM001A	Communicate in the workplace	40
SIRXIND001A	Work effectively in a retail environment	45
SIRXINV001A	Perform stock control procedures	35
SIRXMER001A	Merchandise products	30
SIRXMER005A	Create a display	35
SIRXOHS001A	Apply safe working practices	20
SIRXRPK002A	Recommend hair, beauty and cosmetic products and services	25
SIRXRSK001A	Minimise theft	20
SIRXSLS001A	Sell products and services	20
	Total	640

## HOSPITALITY DUAL PROGRAM - UNITS 1 & 2

SIT20212 CERTIFICATE II IN HOSPITALITY &

SIT20312 CERTIFICATE II IN KITCHEN OPERATIONS (PARTIAL COMPLETION)

The dual program provides an incredible opportunity for students to undertake two qualifications simultaneously - SIT20312 Certificate II in Kitchen Operations (partial completion) and SIT20212 Certificate II in Hospitality, while also receiving additional credits towards their VCE/VCAL.

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 Food Preparation and 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

Students will be required to undertake a compulsory 40 hour back-of-house placement and an additional 40 hour front-of-house placement in commercial premises with an operational bar and dining area before the end of October 2015.

Students will also be required to complete four units online by the end of July 2015.



### COURSE STRUCTURE

Four hours per week for one school year

### LOCATION

Can be delivered on-site provided that the school has a suitable space.

If the school is unable to provide a suitable space, and would like assistance in developing a suitable kitchen, IMVC are available to assist with this development.

### FEES

**Tuition fee** \$1165.00

**Materials fee** \$385.00

**Food costs** to be managed by school estimated at \$200 per student

**Total** \$1550.00 per student (minimum 10 students)

### PATHWAYS

Certificate II in Kitchen Operations (Units 3 & 4/ Second Year)

Certificate III in Hospitality

Certificate IV in Hospitality

Diploma of Hospitality

(Management)

Advanced Diploma of

Hospitality (Management)

Bachelor of Applied Science

(Hospitality Management)

### ADDITIONAL REQUIREMENTS

Students are required to wear a full chef's uniform during practical classes. Uniforms will be provided by the IMVC. Students will also need to wear a white shirt and black pants during their front of house practical placement.

### Enrolment type VES

**VCAL** This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL.

**VCE** Students will be eligible for up to four units of credit for each stream. Two units at Units 1 and 2 level for each stream.

**ATAR** Students wishing to receive an ATAR contribution for the Units 3 and 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.

## UNITS OF COMPETENCY

VASS Code	Unit Name	Nominal Hours
SITXFSA101	Use hygienic practices for food safety	15
SITXWHS101	Participate in safe work practices	12
SITHIND202	Use hospitality skills effectively	0
SITHCCC103	Prepare sandwiches	10
SITHCCC102	Prepare simple dishes	25
SITHCCC101	Use food preparation equipment	25
SITHKOP101	Clean kitchen premises and equipment	13
SITHFAB201	Provide responsible service of alcohol	10
SITHCCC201	Produce dishes using basic methods of cookery	45
SITXINV202	Maintain the quality of perishable items	10
BSBWOR203B	Work effectively with others	15
SITXCCS303	Provide service to customers	25
SITXCOM201	Show social and cultural sensitivity	20
SITXCCS202	Interact with customers	20
SITHIND201	Source and use information on the hospitality industry	25
	Total	270

## KITCHEN OPERATIONS - UNITS 1 & 2

SIT20312 CERTIFICATE II IN KITCHEN OPERATIONS (PARTIAL COMPLETION)

This program provides students with the skills and knowledge to be competent in a range of kitchen functions and activities to work in various hospitality enterprises where food is prepared and served. Upon successful completion students will be eligible to receive a statement of attainment for SIT20312 in Kitchen Operations.

Students will be required to undertake a minimum of 40 hours back-of-house work placement in each year.

### ENROLMENT TYPE VES

**VCAL** This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL.

**VCE** Students will be eligible for one Unit 1 & 2 sequence upon successful completion of the program.

**ATAR** Students wishing to receive an ATAR contribution for the Units 3 and 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.

### COURSE STRUCTURE

Three hours per week for one school year

### LOCATION

Can be delivered on-site provided that the school has a suitable space.

If the school is unable to provide a suitable space, and would like assistance in developing a suitable kitchen, IMVC are available to assist with this development.

### FEES

**Tuition fee** \$880.00

**Materials fee** \$270.00

**Food costs** to be managed by school estimated at \$200 per student

**Total** \$1150.00 per student (minimum 10 students)

### PATHWAYS

Certificate II in Kitchen Operations (Units 3 & 4/ Second Year)

Certificate IV in Hospitality Diploma of Hospitality (Management)

Advanced Diploma of Hospitality (Management)

Bachelor of Applied Science (Hospitality Management)

### ADDITIONAL REQUIREMENTS

Students are required to wear a full chef's uniform during practical classes. Uniforms will be provided by the IMVC.

## UNITS OF COMPETENCY

VASS Code	Unit Name	Nominal Hours
SITXFSA101	Use hygienic practices for food safety	15
SITXWHS101	Participate in safe work practices	12
SITHCCC102	Prepare simple dishes	25
SITHCCC101	Use food preparation equipment	25
SITHKOP101	Clean kitchen premises and equipment	13
SITHCCC201	Produce dishes using basic methods of cookery	45
SITXINV202	Maintain the quality of perishable items	10
BSBWOR203B	Work effectively with others	15
SITHIND201	Source and use information on the hospitality industry	25
	Total	185



## KITCHEN OPERATIONS - UNITS 3 & 4

### SIT20307 CERTIFICATE II IN KITCHEN OPERATIONS

This program provides students with the skills and knowledge to be competent in a range of kitchen functions and activities to work in various hospitality enterprises where food is prepared and served. Upon successful completion students will be eligible to receive the Certificate II SIT20312 in Kitchen Operations.

Students will be required to undertake a minimum of 40 hours back-of-house work placement in each year.

All students enrolling in this course will be required to attend a compulsory induction for the first week.

#### ENROLMENT TYPE VES

**VCAL** This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL.

**VCE** Students will be eligible for one Unit 3&4 sequence upon successful completion of the program.

**ATAR** Students wishing to receive an ATAR contribution for the Units 3 and 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.

**Prerequisite - Students must have a** Statement of Attainment, showing competent in all units contained in Units 1&2 SIT20312 Certificate II in Kitchen Operations.

#### COURSE STRUCTURE

Four hours per week for one school year

Five day intensive holiday block, usually conducted in June

Six hours of school functions

#### LOCATION

Can be delivered on-site provided that the school has a suitable space.

If the school is unable to provide a suitable space, and would like assistance in developing a suitable kitchen, IMVC are available to assist with this development.

#### FEES

**Tuition fee** \$1165.00

**Materials fee** \$385.00

**Food costs** to be managed by school estimated at \$300 per student

**Total** \$1550.00 per student (minimum 10 students)

#### PATHWAYS

Certificate II in Kitchen Operations (Units 3 & 4/ Second Year)

Certificate IV in Hospitality  
Diploma of Hospitality (Management)

Advanced Diploma of Hospitality (Management)  
Bachelor of Applied Science (Hospitality Management)

#### ADDITIONAL REQUIREMENTS

Students are required to wear a full chef's uniform during practical classes. Uniforms will be provided by the IMVC.

## UNITS OF COMPETENCY

VASS Code	Unit Name	Nominal Hours
SITHCCC027A	Prepare, cook and serve food for food service	50
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	45
SITHCCC006A	Prepare appetisers and salads	25
SITHCCC008A	Prepare stocks, sauces and soups	35
SITHCCC013A	Prepare hot and cold desserts	50
SITHCCC010A	Select, prepare and cook poultry	25
	Total	230

Other programs in the areas of hairdressing, makeup, hospitality, career pathway planning and event management can be designed to your needs. Please contact us to discuss.

To schedule training, or discuss the training opportunities available to your school, please contact:

Janine Livingston  
Youth and Community Transitions Manager  
E: [jlivingston@imvc.com.au](mailto:jlivingston@imvc.com.au)  
T: 03 9686 2354

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