



Young Chef

Residential Program

Your head start to a career
in Wine Tourism

The Young Chef program is an exciting 5 day enrichment program for secondary students wishing to gain hands-on cookery experience.

Students are trained in our industry standard kitchens by our executive chef in a range of cookery skills that enhance their school based studies as well as developing additional vocational skills for students wishing to follow a career as a chef.

By arrangement with the Southern Queensland Institute of TAFE, students may have the option of completing four competencies in cookery that contribute to a range of nationally recognised hospitality qualifications.



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Awards

- QCWT Certificate of Completion
- Statement of Attainment from the Southern Queensland Institute of TAFE (SQIT) for any national competencies successfully completed. The competency units that we expect students will complete are:
 - a. SITHCCC001A Organise and prepare food
 - b. SITHCCC002A Present food
 - c. SITHCCC004A Clean and maintain kitchen premises
 - d. SITHCCC007A Prepare sandwiches

Costs

- \$330 / student includes:
 - QCWT Certificate of Completion;
 - Training by accredited industry trainers;
 - Statement of Attainment for competencies achieved;
 - All meals;
 - All materials.*(Does not include accommodation.)*

Additional Information

- SITXOHS002A Follow workplace hygiene procedures is a prerequisite for the above competency units.
- Students prepare and serve a dinner on one night during the program.

Duration & Location

5 days (Monday – Friday)
Queensland College of Wine Tourism, Stanthorpe

Further Information

Please contact the Education and Training Manager at
Queensland College of Wine Tourism



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