

Course Name:	Vocational Graduate Certificate in Culinary Arts and Kitchen Management Vocational Graduate Diploma of Culinary Arts and Kitchen Management				
National Course Code:	39195QLD - Certificate 39196QLD – Diploma				
Nominal Duration:	39195QLD - 240 hrs supervised with 100 hrs optional unsupervised 39196QLD - 480 hrs supervised with 100 hrs optional unsupervised				
Accreditation Dates	29.08.2006 – 28.08.2011				
Course Outcomes:	<p>39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management and 39196QLD Vocational Graduate Diploma of Culinary Arts and Kitchen Management differ from other higher education graduate qualifications at the same AQF level in that they:</p> <ul style="list-style-type: none"> • are more focused on industry outcomes with less emphasis on an academic discipline • offer a short-cycle Vocational Education and Training (VET) sector graduate pathway alternative to university • offer a VET sector pathway from Bachelor Degree for specialist industry or enterprise competencies. <p>On completion of these courses, it is expected graduates will be equipped with the vocational skills deemed essential for appointment to a range of senior management positions in an organisation, or for small business ownership of their own enterprise.</p> <p>The overall outcome for learners undertaking these courses is consistent with the distinguishing features of Vocational Graduate Certificates and Vocational Graduate Diplomas as outlined in the <i>Australian Qualifications Framework Implementation Handbook</i>. These are summarised as follows.</p> <table border="1"> <thead> <tr> <th>Vocational Graduate Certificate</th> <th>Vocational Graduate Diploma</th> </tr> </thead> <tbody> <tr> <td> <p>The competencies or learning outcomes enable an individual with this qualification to:</p> <ul style="list-style-type: none"> • Demonstrate the self-directed development and achievement of broad and/or specialised areas of knowledge and skills building on prior knowledge and skills. • Initiate, analyse, design, plan, execute and evaluate major, broad or specialised technical and/or management functions in highly varied and/or highly specialised contexts. • Generate and evaluate ideas through the analysis of information and concepts at an abstract level. • Demonstrate a command of wide-ranging, highly specialised technical, creative or conceptual skills in complex contexts. • Demonstrate responsibility and broad ranging accountability for personal outputs. • Demonstrate responsibility and broad ranging accountability for the structure, management and output of the work of others and/or functions. </td> <td> <p>The competencies or learning outcomes enable an individual with this qualification to:</p> <ul style="list-style-type: none"> • Demonstrate the self-directed development and achievement of broad and/or highly specialised areas of knowledge and skills building on prior knowledge and skills. • Initiate, analyse, design, plan, execute and evaluate major functions either broad and/or highly specialised within highly varied and/or highly specialised contexts. • Generate and evaluate complex ideas through the analysis of information and concepts at an abstract level. • Demonstrate an expert command of wide-ranging, highly specialised, technical, creative or conceptual skills in complex and/or highly specialised or varied contexts. • Demonstrate full responsibility and accountability for personal outputs. • Demonstrate full responsibility and accountability for all aspects of work of others and functions including planning, budgeting and strategy. </td> </tr> </tbody> </table> <p>© AQF Guidelines for the Vocational Graduate Certificate and Vocational Graduate Diploma (2005)</p>	Vocational Graduate Certificate	Vocational Graduate Diploma	<p>The competencies or learning outcomes enable an individual with this qualification to:</p> <ul style="list-style-type: none"> • Demonstrate the self-directed development and achievement of broad and/or specialised areas of knowledge and skills building on prior knowledge and skills. • Initiate, analyse, design, plan, execute and evaluate major, broad or specialised technical and/or management functions in highly varied and/or highly specialised contexts. • Generate and evaluate ideas through the analysis of information and concepts at an abstract level. • Demonstrate a command of wide-ranging, highly specialised technical, creative or conceptual skills in complex contexts. • Demonstrate responsibility and broad ranging accountability for personal outputs. • Demonstrate responsibility and broad ranging accountability for the structure, management and output of the work of others and/or functions. 	<p>The competencies or learning outcomes enable an individual with this qualification to:</p> <ul style="list-style-type: none"> • Demonstrate the self-directed development and achievement of broad and/or highly specialised areas of knowledge and skills building on prior knowledge and skills. • Initiate, analyse, design, plan, execute and evaluate major functions either broad and/or highly specialised within highly varied and/or highly specialised contexts. • Generate and evaluate complex ideas through the analysis of information and concepts at an abstract level. • Demonstrate an expert command of wide-ranging, highly specialised, technical, creative or conceptual skills in complex and/or highly specialised or varied contexts. • Demonstrate full responsibility and accountability for personal outputs. • Demonstrate full responsibility and accountability for all aspects of work of others and functions including planning, budgeting and strategy.
Vocational Graduate Certificate	Vocational Graduate Diploma				
<p>The competencies or learning outcomes enable an individual with this qualification to:</p> <ul style="list-style-type: none"> • Demonstrate the self-directed development and achievement of broad and/or specialised areas of knowledge and skills building on prior knowledge and skills. • Initiate, analyse, design, plan, execute and evaluate major, broad or specialised technical and/or management functions in highly varied and/or highly specialised contexts. • Generate and evaluate ideas through the analysis of information and concepts at an abstract level. • Demonstrate a command of wide-ranging, highly specialised technical, creative or conceptual skills in complex contexts. • Demonstrate responsibility and broad ranging accountability for personal outputs. • Demonstrate responsibility and broad ranging accountability for the structure, management and output of the work of others and/or functions. 	<p>The competencies or learning outcomes enable an individual with this qualification to:</p> <ul style="list-style-type: none"> • Demonstrate the self-directed development and achievement of broad and/or highly specialised areas of knowledge and skills building on prior knowledge and skills. • Initiate, analyse, design, plan, execute and evaluate major functions either broad and/or highly specialised within highly varied and/or highly specialised contexts. • Generate and evaluate complex ideas through the analysis of information and concepts at an abstract level. • Demonstrate an expert command of wide-ranging, highly specialised, technical, creative or conceptual skills in complex and/or highly specialised or varied contexts. • Demonstrate full responsibility and accountability for personal outputs. • Demonstrate full responsibility and accountability for all aspects of work of others and functions including planning, budgeting and strategy. 				

<p>Entry Requirements:</p>	<p>39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management</p> <p>Learners may enter 39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management through a number of entry points which demonstrate their potential to undertake study at graduate level, including:</p> <ul style="list-style-type: none"> • successful completion of THH31502 Certificate III in Hospitality (Commercial Cookery) or THH32902 Certificate III in Hospitality (Catering Operations) or equivalent trade recognition in the commercial cookery industry which may include successful completion of an internationally recognised programme • in addition to the above, a minimum of 1 year fulltime industry experience or part-time equivalent – for example, in a position of commis chef or higher • current employment in the industry (not a mandatory stipulation but well regarded) • in the opinion of the RTO Director, eligible for entry where a range of qualifications and/or industry experience indicate a reasonable opportunity for success in the course. <p>The CDAC has advised that the applicant may be subject to an application and selection process, including an interview.</p>
	<p>39196QLD Vocational Graduate Diploma of Culinary Arts and Kitchen Management</p> <p>Learners may enter 39196QLD Vocational Graduate Diploma of Culinary Arts and Kitchen Management through a number of entry points which demonstrate their potential to undertake study at graduate level, including:</p> <ul style="list-style-type: none"> • successful completion of 39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management <p>OR</p> <ul style="list-style-type: none"> • successful completion of THH31502 Certificate III in Hospitality (Commercial Cookery) or THH32902 Certificate III in Hospitality (Catering Operations) or equivalent trade recognition in the commercial cookery industry which may include successful completion of an internationally recognised programme • in addition to the above, a minimum of 1 year fulltime industry experience or part-time equivalent – for example, in a position of commis chef or higher • current employment in the industry (not a mandatory stipulation but well regarded) • in the opinion of the RTO Director, eligible for entry where a range of qualifications and/or industry experience indicate a reasonable opportunity for success in the course. <p>The CDAC has advised that the applicant may be subject to an application and selection process, including an interview.</p>
<p>Requirements To Receive The Qualification:</p>	<p>To be eligible to receive the award 39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management, learners are required to complete four (4) core units of competency as described in the course structure.</p> <p>To be eligible to receive the award 39196QLD Vocational Graduate Diploma of Culinary Arts and Kitchen Management, learners are required to complete eight (8) core units of competency as described in the course structure.</p>

Exit Points:	<p>Learners who exit before completion of 39196QLD Vocational Graduate Diploma of Culinary Arts and Kitchen Management and who have met the requirements of the Vocational Graduate Certificate are eligible to receive 39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management.</p> <p>Learners who exit either course prior to completion will receive a Statement of Attainment for those competencies attained.</p>																																																																																										
Course Structure:	<p>4.1 Course structure</p> <p>39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management is comprised of:</p> <ul style="list-style-type: none"> 4 Core units of competency <table border="1" data-bbox="464 568 1394 949"> <thead> <tr> <th colspan="4">39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management Core Units of Competency</th> </tr> <tr> <th>Competency Code</th> <th>Competency Title</th> <th>Pre-requisites</th> <th>Nominal Hours (Supervised)</th> </tr> </thead> <tbody> <tr> <td>KM801A</td> <td>Manage staff performance in a professional cookery team</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM802A</td> <td>Manage finances in professional cookery</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM803A</td> <td>Conduct innovative marketing practices in a professional cookery environment</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM804A</td> <td>Research and apply culinary art techniques</td> <td>Nil</td> <td>60</td> </tr> <tr> <td colspan="3">TOTAL CORE HOURS</td> <td>240</td> </tr> </tbody> </table> <table border="1" data-bbox="464 976 1394 1061"> <thead> <tr> <th colspan="3">Optional Delivery Requirement</th> </tr> <tr> <th>Code</th> <th>Name</th> <th>Hours</th> </tr> </thead> <tbody> <tr> <td>VPC100</td> <td>Vocational Placement</td> <td>100 hours</td> </tr> </tbody> </table> <p>The vocational placement component may be utilised where a candidate is not currently in full-time, part-time or casual paid employment and requires exposure to a workplace environment in order to assist attainment of competency. Registered Training Organisations (RTOs) that utilise vocational placement as part of their delivery strategy must ensure that a vocational placement scheme application is lodged as required by the <i>Vocational Education, Training and Employment Act 2000</i>.</p> <p>39196QLD Vocational Graduate Diploma of Culinary Arts and Kitchen Management is comprised of:</p> <ul style="list-style-type: none"> 8 Core units of competency <table border="1" data-bbox="464 1308 1394 1883"> <thead> <tr> <th colspan="4">39196QLD Vocational Diploma of Culinary Arts and Kitchen Management Core Units of Competency</th> </tr> <tr> <th>Competency Code</th> <th>Competency Title</th> <th>Pre-requisites</th> <th>Nominal Hours (Supervised)</th> </tr> </thead> <tbody> <tr> <td>KM801A</td> <td>Manage staff performance in a professional cookery team</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM802A</td> <td>Manage finances in professional cookery</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM803A</td> <td>Conduct innovative marketing practices in a professional cookery environment</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM804A</td> <td>Research and apply culinary art techniques</td> <td>Nil</td> <td>60</td> </tr> <tr> <td>KM901A</td> <td>Provide strategic leadership in professional cookery</td> <td>KM801A</td> <td>60</td> </tr> <tr> <td>KM902A</td> <td>Develop and apply entrepreneurial strategies in a professional cookery environment</td> <td>KM802A KM803A</td> <td>60</td> </tr> <tr> <td>KM903A</td> <td>Develop innovative ideas in a professional cookery environment</td> <td>KM803A</td> <td>60</td> </tr> <tr> <td>KM904A</td> <td>Apply creative food design principles</td> <td>KM804A</td> <td>60</td> </tr> <tr> <td colspan="3">TOTAL CORE HOURS</td> <td>480</td> </tr> </tbody> </table> <table border="1" data-bbox="464 1917 1394 2002"> <thead> <tr> <th colspan="3">Optional Delivery Requirement</th> </tr> <tr> <th>Code</th> <th>Name</th> <th>Hours</th> </tr> </thead> <tbody> <tr> <td>VPC100</td> <td>Vocational Placement</td> <td>100 hours</td> </tr> </tbody> </table>	39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management Core Units of Competency				Competency Code	Competency Title	Pre-requisites	Nominal Hours (Supervised)	KM801A	Manage staff performance in a professional cookery team	Nil	60	KM802A	Manage finances in professional cookery	Nil	60	KM803A	Conduct innovative marketing practices in a professional cookery environment	Nil	60	KM804A	Research and apply culinary art techniques	Nil	60	TOTAL CORE HOURS			240	Optional Delivery Requirement			Code	Name	Hours	VPC100	Vocational Placement	100 hours	39196QLD Vocational Diploma of Culinary Arts and Kitchen Management Core Units of Competency				Competency Code	Competency Title	Pre-requisites	Nominal Hours (Supervised)	KM801A	Manage staff performance in a professional cookery team	Nil	60	KM802A	Manage finances in professional cookery	Nil	60	KM803A	Conduct innovative marketing practices in a professional cookery environment	Nil	60	KM804A	Research and apply culinary art techniques	Nil	60	KM901A	Provide strategic leadership in professional cookery	KM801A	60	KM902A	Develop and apply entrepreneurial strategies in a professional cookery environment	KM802A KM803A	60	KM903A	Develop innovative ideas in a professional cookery environment	KM803A	60	KM904A	Apply creative food design principles	KM804A	60	TOTAL CORE HOURS			480	Optional Delivery Requirement			Code	Name	Hours	VPC100	Vocational Placement	100 hours
39195QLD Vocational Graduate Certificate in Culinary Arts and Kitchen Management Core Units of Competency																																																																																											
Competency Code	Competency Title	Pre-requisites	Nominal Hours (Supervised)																																																																																								
KM801A	Manage staff performance in a professional cookery team	Nil	60																																																																																								
KM802A	Manage finances in professional cookery	Nil	60																																																																																								
KM803A	Conduct innovative marketing practices in a professional cookery environment	Nil	60																																																																																								
KM804A	Research and apply culinary art techniques	Nil	60																																																																																								
TOTAL CORE HOURS			240																																																																																								
Optional Delivery Requirement																																																																																											
Code	Name	Hours																																																																																									
VPC100	Vocational Placement	100 hours																																																																																									
39196QLD Vocational Diploma of Culinary Arts and Kitchen Management Core Units of Competency																																																																																											
Competency Code	Competency Title	Pre-requisites	Nominal Hours (Supervised)																																																																																								
KM801A	Manage staff performance in a professional cookery team	Nil	60																																																																																								
KM802A	Manage finances in professional cookery	Nil	60																																																																																								
KM803A	Conduct innovative marketing practices in a professional cookery environment	Nil	60																																																																																								
KM804A	Research and apply culinary art techniques	Nil	60																																																																																								
KM901A	Provide strategic leadership in professional cookery	KM801A	60																																																																																								
KM902A	Develop and apply entrepreneurial strategies in a professional cookery environment	KM802A KM803A	60																																																																																								
KM903A	Develop innovative ideas in a professional cookery environment	KM803A	60																																																																																								
KM904A	Apply creative food design principles	KM804A	60																																																																																								
TOTAL CORE HOURS			480																																																																																								
Optional Delivery Requirement																																																																																											
Code	Name	Hours																																																																																									
VPC100	Vocational Placement	100 hours																																																																																									

	<p>The vocational placement component may be utilised where a candidate is not currently in full-time, part-time or casual paid employment and requires exposure to a workplace environment in order to assist attainment of competency.</p> <p>RTOs that utilise vocational placement as part of their delivery strategy must ensure that a vocational placement scheme application is lodged as required by the <i>Vocational Education, Training and Employment Act 2000</i>.</p>
<p>Human Resource Requirements:</p>	<p>Human Resources</p> <p>All RTOs conducting these courses must ensure that trainers meet the requirements of Standard 7 “<i>The competence of RTO staff</i>” within the <i>AQTF Standards for Registered Training Organisations</i>.</p> <p>The CDAC identified that, during the initial stages of the accredited period, there may be a scarcity of individuals who hold formal credentials at the relevant AQF levels. Consequently the CDAC has provided the following guidance:</p> <ul style="list-style-type: none"> • Vocational competence at the AQF levels of Vocational Graduate Certificate and/or Vocational Graduate Diploma can be substantiated through holding post-graduate qualifications relevant to the particular unit(s) of competency, or evidence of an extensive career history at a senior level in the professional cookery industry (eg executive chef) with workplace experience in the particular unit(s) of competency, or a combination of both. <p>Ideally, those who have an extensive career history with workplace experience in the particular unit(s) of competency will have their skills and knowledge verified through an RPL process.</p> <p>As required for the Disability Standards for Education 2005, Registered Training Organisations must ensure that trainers possess current skills to meet the needs of diverse learners particularly people with a disability. This can be demonstrated through achievement of TAAENV402A <i>Foster and promote an inclusive learning culture</i> or evidence of equivalent skills.</p>
<p>Physical Resources:</p>	<p>Physical Resources</p> <p>All RTOs delivering the course must have access to the facilities, equipment, training and assessment materials required to provide the training and/or assessment services within its scope of registration and scale of operations, to accommodate client numbers, client needs, delivery methods and assessment requirements (including off-campus and on-line delivery), in accordance with the requirements of Standard 9.4 within the <i>AQTF Standards for Registered Training Organisations</i>.</p> <p>Facilities and equipment required include:</p> <ul style="list-style-type: none"> • kitchens equipped to commercial industry standards in terms of equipment, utensils, layout and functionality • access to food ingredients necessary for production of menu items • computers with relevant software (eg wordprocessing, spreadsheets, project management, database), internet access and printing facilities • food presentation equipment including photographic cameras, props and photographic software programs.