

Whether you're wanting a full-time job, a career in hospitality, or a skilled job while you build your career;

The workplace skills and confidence you will gain through your apprenticeship will provide a solid foundation for many different careers.

## What's your next step?

If you've been inspired by the TV shows, now you have the chance to participate directly in the exciting food industry. The Federal Government lists cooks and chefs on the National Skills Needs List. What does this mean? It means there's plenty of jobs, but not enough qualified and experience staff to fill them.

#### Cue opportunity for you - hence take the first steps today!

- 1. Fill out a Redmako Learning Expression of Interest (EOI) Form (available on our website) OR phone us to register your interest
- 2. We'll help you find a job, if required, then coordinate your sign-up into your exciting new Apprenticeship
- 3. We'll commence your apprenticeship and your journey within this exciting industry!



Call our friendly staff today on 1300 857 806

www.redmako.com.au











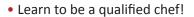




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**Commercial Cookery** 





- Fast-track your career
- Earn a Nationally-Recognised qualification
- Expand your potential
- Grow in skills and confidence
- Government-subsidised training
- Open doors to greater career opportunities
- Learn with the best hospitality trainers!



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# SIT30816 Certificate III in Commercial Cookery

## Who can apply?

Eligibility criteria for Government subsidies:

- School students in grades 10-12
- Non-School based employees\*
- Australian Citizens



#### What will I learn?

Learn to be a fully-qualified chef! You'll learn all the fundamental skills of the trade, including:

 How to prepare appetisers, stocks, sauces, soups, farinaceous dishes, hot and cold desserts, pastries, cakes, yeast goods, vegetables, fruit and eggs

• How to select, prepare and cook poultry, seafood and meat

• How to plan and prepare food for buffets

Much more!

## Training with Redmako

- Learn from passionate Trainers with diverse backgrounds across the hospitality industry
- Often 1:1, face to face learning with your Trainer
- Training in your workplace
- No boring text books or classrooms
  - Dedicated Tutor to support you in-between Training Sessions
  - Innovative & engaging online Learning Management System
  - Flexible training that fits around your schedule

### What's involved?

- Training & Assessment is conducted vocationally (in your workplace) – if you don't have a workplace yet, we'll help you find a suitable Employer
- You'll have a supervisor in the workplace responsible for mentoring you + a Redmako Learning Trainer who visits you each month for specialised training
- Earn while you learn yes, you get paid to undertake your Apprenticeship
- Assessment is a blend of online activities & quizzes + practical

want
more info?
visit
www.redmako.com.au



\*Depending on eligibility, different training and funding opportunities are available. For Non-school based students you must be working Part time or Full time (ie not Casual)