

Hospitality, tourism, and events



Hospitality, cookery, and baking

Are you creative and able to work under pressure? A career in the hospitality industry may be for you!

Wodonga TAFE's Valleys Restaurant is one of the finest hospitality training facilities in Victoria, providing hospitality students with invaluable hands-on experience, from kitchen to front-of-house. There is also a separate space for barista, bakery, and patisserie training.

Contact us for more detailed course information, career opportunities, subject information, and entry requirements.

Phone 02 6055 6000 | **Email** bcsi@wodongatafe.edu.au | **Web** www.wodongatafe.edu.au

Course code	Course title	Info session	How to apply		Duration	Mode				
			VTAC	Direct		Apprenticeship	Traineeship	Full-time	Part-time	Distance education
SIT20307	Certificate II in Hospitality (Kitchen Operations)	•		•	6 months		•		•	
SIT30807	Certificate III in Hospitality (Commercial Cookery)	•		•	3 years	•			•	
SIT40407	Certificate IV in Hospitality (Commercial Cookery)	•		•	1 year				•	
SIT50307	Diploma of Hospitality	•	•		1 year			•		•
SIT60307	Advanced Diploma of Hospitality	•	•		18 months				•	
FDF30610	Certificate III in Retail Baking (Bread)	•		•	3-4 years	•			•	
FDF30510	Certificate III in Retail Baking (Cake and Pastry)	•		•	3-4 years	•			•	
FDF30710	Certificate III in Retail Baking (Combined)	•		•	3-4 years	•			•	
FDF30910	Certificate III in Food Processing (Sales)	•		•	3-4 years	•			•	

Certificate II in Hospitality (Kitchen Operations) SIT20307

This course enhances your opportunities to find work in the fast-growing and diverse hospitality industry. It also gives you a pathway to higher-level courses at Wodonga TAFE.

Certificate III in Hospitality (Commercial Cookery) SIT30807

This course prepares apprentices for careers in cookery in the hospitality industry. It is also suitable if you want to work as a cook, or are employed as a cook and want to formalise your workplace experience.

Certificate IV in Hospitality (Commercial Cookery) SIT40407

You gain this qualification with an additional 12 months' study to your existing Certificate III in Hospitality (Commercial Cookery).

Diploma of Hospitality SIT50307

This course offers opportunities for you to work as a manager of a department in a large hospitality enterprise, or to manage a small hospitality enterprise.

Christian Beattie is one of Wodonga TAFE's passionate teachers

Wodonga TAFE's apprentice chefs 'cooked up a storm' at the state final of the AUS-TAFE 2010 Culinary Trophy in Melbourne. The talented apprentices brought home a great result. First-year apprentice, Jamie Cox, won a bronze medal, and Jarrod Pimm won a silver medal. Second-year apprentice, Laurel Grose, also won a silver medal.

Wodonga TAFE's commercial cookery teacher, Christian Beattie, said, 'It was a great opportunity for regional students to compete in front of their industry peers at Fine Food Australia. The students have practised in their own time under the tuition of TAFE chefs. Their hard work has paid off as they were well prepared and, although nervous, competed to a strong standard'.

'Students were required to set up, prepare, cook, and serve two plates of each dish and then clean up in the two hours that they were allocated. They had to supply their own additional ingredients and, in the final challenge, the contestants had to work within a budget', Christian said.

Each competitor received a certificate of participation, and the winners were awarded medals. Each section winner also received a trophy and the two highest achievers from each year were chosen to attend the national finals.



Advanced Diploma of Hospitality SIT60307

This qualification enables you to work as a senior manager in any hospitality function area.

Certificate III in Retail Baking (Bread) FDF30610

This course prepares apprentices for careers in the retail baking industry. It is also suitable if you want to work as a baker, or if you are employed as a baker and want to formalise your workplace experience.

Certificate III in Retail Baking (Cake and Pastry) FDF30510

This course prepares apprentices for careers in the retail baking industry. It is also suitable if you want to work as a pastry cook or pastry chef, or if you are employed as a pastry cook or pastry chef and want to formalise your workplace experience.

Certificate III in Retail Baking (Combined) FDF30710

This course prepares apprentices for careers in the retail baking industry. It is also suitable if you want to work as a pastry chef and baker, or if you are employed as a pastry chef and baker and want to formalise your workplace experience.

Certificate III in Food Processing (Sales) FDF30910

This course prepares you for a career in the retail baking industry. It is also suitable if you are employed as a retail sales and trades assistant and want to formalise your workplace experience.



If you can stand the heat, get into the kitchen

With the success of shows such as *MasterChef* and *My restaurant rules*, the hospitality industry has been put under the spotlight, and it seems that people like what they see. No longer the province of students, backpackers, and aspiring actors, the hospitality industry is attracting people of all ages and backgrounds as a viable career path.

Hospitality is a dynamic industry of high turnover, long hours, high pressure, and demanding customers. If you like routine and regular hours and don't like people, this is definitely not the industry for you!

However, hospitality is also full of camaraderie and interesting personalities, and is ideal work for energetic extroverts. Even better, hospitality skills are highly transportable so you can take your skills overseas and work on an island resort.

Chef/cook

With master chefs, iron chefs, and celebrity chefs dominating our screens and bookshelves, chefs are the new superstars. However, it's not all fame and glory! There's a lot of grunt work and pressure, with hours spent on your feet in a hot and sometimes volatile kitchen. For those who are passionate about food and cooking, it's a great career that brings opportunities to work in different locations and types of establishments.

The standards for Australian chefs meet global industry standards. This means that your skills are recognised worldwide if you obtain your qualification in Australia.

Baker/pâtissier

Pâtissiers are fast becoming the latest hot celebrities. Just ask Adriano Zumbo, also known as 'the pâtissier of pain', who shot to national fame after his appearance on *MasterChef* that featured his diabolical croquembouche and macaroon challenges.

Source Chun, J 2011, 'If you can stand the heat, get into the kitchen', *career FAQs*, accessed March 2011 at www.careerfaqs.com.au/employment-news/1693/stand-the-heat-get-into-the-kitchen



Tourism and events

If you have an interest in cultures and places around the world, or enjoy travelling, you will find many opportunities in the truly global tourism and events industry, as more and more people travel the world for business or pleasure.

You will also have the opportunity to learn in Wodonga TAFE's purpose-designed Valleys Restaurant training complex. So, step on board to take up your career in the exciting world of tourism and events.

Contact us for more detailed course information, career opportunities, subject information, and entry requirements.

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Course code	Course title	Info session	How to apply		Duration	Mode				
			VTAC	Direct		Apprenticeship	Traineeship	Full-time	Part-time	Distance education
SIT20509	Certificate II in Holiday Parks and Resorts	•		•	6 months		•			•
SIT31209	Certificate III in Holiday Parks and Resorts	•		•	9 months		•			•
SIT40809	Certificate IV in Holiday Parks and Resorts	•		•	1 year		•			•
SIT50409	Diploma of Holiday Parks and Resorts	•	•		18 months					•
SIT30607	Certificate III in Events	•		•	6 months		•		•	
SIT50207	Diploma of Events	•	•	•	1 year			•	•	
SIT60207	Advanced Diploma of Events	•	•		18 months					•
SIT30207	Certificate III in Tourism (Retail Travel Sales)	•		•	6 months			•	•	
					1 year					•
SIT30407	Certificate III in Tourism (Visitor Information Services)	•		•	6 months		•			•
SIT40207	Certificate IV in Tourism	•		•	9 months					•
SIT50107	Diploma of Tourism	•	•	•	1 year			•	•	•
SIT60107	Advanced Diploma of Tourism	•	•	•	18 months			•	•	

Certificate II in Holiday Parks and Resorts [SIT20509](#)

This course gives you the skills and knowledge you need for entry-level administration and multi-skilled positions in the holiday park and resort industry.

Certificate III in Holiday Parks and Resorts [SIT31209](#)

This course builds on the certificate II course. Develop the skills you need to promote a range of information and services, enabling you to work in administration or across the operation of a holiday park or resort.

Certificate IV in Holiday Parks and Resorts [SIT40809](#)

This course gives you the skills you need to work as an assistant manager in the holiday park and resort industry.

Diploma of Holiday Parks and Resorts [SIT50409](#)

This course further builds your skills and knowledge to be able to work as a holiday park or resort manager or assistant manager, or as an operations manager for a large holiday park and resort.

Certificate III in Events [SIT30607](#)

Successful completion of this course may lead you to employment opportunities in administrative or operational events support roles in the community, cultural, hospitality, sporting, and tourism sectors.



Students from Wodonga TAFE's Diploma of Events

Wodonga TAFE's students helped the environment by creating one of the first 'sustainable classrooms' in their region. Learners enrolled in the Diploma of Events calculated their carbon footprint and then calculated how much offsetting they would need to do to make the six-week subject carbon-neutral.

During the experiment, the class calculated the emissions from activities including driving to and from class, using computers and projectors, and lighting and cooling. The students learned that it would take 34 trees to offset the emissions that they made.

The class ended up planting 40 trees on the campus, each with an estimated 80-year lifecycle. Everyone enjoyed the sustainability project, and many students integrated the practices at home and in the workplace.



Diploma of Events SIT50207

This course provides you with the skills and knowledge you need to work across a broad range of event management areas including professional conference organisation, exhibition and event management companies, sporting associations, community organisations, and hospitality and cultural venues.

Advanced Diploma of Events

SIT60207

This course provides you with the skills and knowledge you need to work across a broad range of event management areas such as event or venue management, conference management, or exhibitions management

Certificate III in Tourism (Retail Travel Sales) SIT30207

This course is specifically designed by local travel agents to provide you with the skills and knowledge you need to work as a travel consultant in a range of retail travel sectors, particularly in travel agencies and travel-related companies.

Certificate III in Tourism (Visitor Information Services) SIT30407

This course provides you with the skills you need to work as an information officer, a booking agent, or a sales consultant in the visitor information sector of the tourism industry.

Briony Willett is one of Wodonga TAFE's passionate students

'I was able to complete my course via distance education. Being a mother of two and still being able to work and study was a great option for me. Wodonga TAFE also recognises prior learning and has some of the best facilitators in Victoria so I was very fortunate.'

'My course covered a large range of subjects, from accounting and office tasks to cleaning and managing staff. In the tourism industry, you need to be diverse in your job skills. You manage people, clean cabins, and do anything and everything in between. 'That's not in my job description' does not apply to holiday park and resort workers!'

'I am continuously using the skills that I gained at Wodonga TAFE to help manage the park. I am now achieving my goals and that gives me the confidence to handle any situation in the job roles I undertake.'

'My advice for prospective students is 'just do it' ... you'll never look back! Completing a course at Wodonga TAFE will open many doors for your career but, more importantly, it will give you the boost you may need to re-enter the workforce or the confidence to grow as a person and fulfil your dreams.'



Certificate IV in Tourism SIT40207

Successful completion of this course may lead you to find work in a variety of tourism organisations with a specific focus on sales and marketing in the tourism industry.

Diploma of Tourism SIT50107

This course provides you with the skills to work in any sector of the tourism industry as a manager or owner-operator of any style of small tourism business.

Advanced Diploma of Tourism

SIT60107

Successful completion of this course may lead you to management opportunities in a range of tourism operations including travel agencies, visitor information services, attractions, regional tourism organisations, local government, or travel-related companies.



Bernie Jones is one of Wodonga TAFE's passionate teachers

Competition is strong among prospective candidates for highly-sought-after tourism and events roles in the Albury Wodonga region. What skills will help you to secure that dream job?

'What we are seeing is that employers want our students to have industry experience', said Bernie Jones, events management teacher at Wodonga TAFE. 'Our teachers are continually building strong relationships with industry to ensure that students have opportunities to gain real-world experience as part of their course. Our trainee program, industry visits, and regular teacher secondments all build and maintain links with industry.'

Event management students spend time in Melbourne on industry excursions, attending workshops at iconic venues like the Flemington Racecourse, Melbourne Centre, Federation Square, and Etihad Stadium.

These visits allow teachers and students to stay informed and network with some of the industry's key influencers. These field trips are also valuable professional development opportunities for teachers.



career maps

events

Certificate III

- Event assistant
- Conference or exhibitions assistant

Diploma

- Event coordinator
- Venue coordinator
- Conference or exhibitions coordinator

Advanced diploma

- Event manager
- Venue manager
- Conference or exhibitions manager coordinator

holiday parks and resorts

Certificates II and III

- Administrative assistant
- Operations assistant

Certificate IV

- Assistant manager

Diploma

- Caravan park manager
- Assistant manager
- Operations manager

hospitality

Certificates II and III

- Cook
- Pastry cook or chef
- Baker
- Retail sales or trades assistant

Diploma

- Restaurant manager
- Kitchen manager
- Front-office manager
- Housekeeper
- Chef

Advanced diploma

- Food and beverage manager
- Area or operations manager
- Rooms division manager

tourism

Certificate III

- Travel consultant
- Booking agent
- Sales consultant

Certificate IV

- Sales coordinator
- Sales executive
- Promotions officer

Diploma

- Visitor information centre manager
- Tour operator
- Reservations manager

Advanced diploma

- Managerial opportunities in travel agencies, visitor information services, and attractions

Skills Recognition Centre

Recognition of prior learning (RPL) is a formal assessment process that measures the skills and knowledge you have already gained from previous study, training, work, or life experiences. Your skills and experience are mapped against the course in which you want to enrol. If your skills are recognised against elements in the course, you will not have to undertake training in these areas. This can save you time and money.

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Wodonga TAFE 87 McKoy Street, Wodonga |

Phone 02 6055 6920

Email skillsrecognition@wodongatafe.edu.au |

Web www.wodongatafe.edu.au/skillsrecognition



Qualifications in hospitality, tourism, and events

Hospitality, cookery, and baking

Certificate II in Hospitality (Kitchen Operations)

Certificate III in Hospitality (Commercial Cookery)

Certificate IV in Hospitality (Commercial Cookery)

Diploma of Hospitality

Advanced Diploma of Hospitality

Certificate III in Retail Baking (Bread)

Certificate III in Retail Baking (Cake and Pastry)

Certificate III in Retail Baking (Combined)

Certificate III in Food Processing (Sales)

Tourism and events

Certificate II in Holiday Parks and Resorts

Certificate III in Holiday Parks and Resorts

Certificate IV in Holiday Parks and Resorts

Diploma of Holiday Parks and Resorts

Certificate III in Events

Diploma of Events

Advanced Diploma of Events

Certificate III in Tourism (Retail Travel Sales)

Certificate III in Tourism (Visitor Information Services)

Certificate IV in Tourism

Diploma of Tourism

Advanced Diploma of Tourism

Learner services

Wodonga TAFE is committed to ensuring you have full access to a range of services to help you during your studies. To find out more about these services, please refer to the front section of the course guide folder or go to www.wodongatafe.edu.au/studentsservices.



For more information and applications contact

Wodonga TAFE

Phone 02 6055 6606

Email courseinfo@wodongatafe.edu.au

Web www.wodongatafe.edu.au