Our Food & Hospitality program has been structured to give you a strong foundation for employment in a dynamic and fast-paced industry.

You will develop practical skills in cooking method for a wide range of contemporary food combinations underpinned by sound food safety and hygiene practices.

This program features delivery of two qualifications. *Kitchen Operations* provides the foundation for a career working as a chef, while *Food Processing* opens up opportunities across a multitude of areas in the food industry.

You will study both these qualifications at St Patrick’s Technical College in our state-of-the-art kitchen with training by our own fully-qualified chef and food technologist.

### WHAT YOU’LL STUDY

All theory subjects at St Pat’s Tech are tailored specifically for your program. Pre-vocational training is TAFE accredited, industry relevant and highly practical.

#### TRADE THEORY SUBJECTS

- Numeracy for Work & Community
- English Pathways
- Scientific Studies

#### PRE-VOCATIONAL TRAINING

- Certificate II in Kitchen Operations (SIT20312)
- Certificate II in Food Processing (FDF20111)

You can get more information about these subjects and training packages at stpatstech.sa.edu.au

### WORKPLACE PRACTICES

St Pat’s Tech supports you as you move into the workplace.

You’ll take on *Workplace Practices*, which gives you the skills to work effectively in a team and allows you to gain a detailed understanding of your chosen trade.

You’ll study career planning, research, employability, interview and resume skills, self-evaluation and goal setting in a program that includes:

- Skills for Life
- **Work Experience** - to develop your skills in the workplace and experience your trade first-hand. Campus-based students undertake a minimum of six weeks’ Work Experience per year.

#### EARN WHILE YOU LEARN

As part of your program at St Patrick’s Technical College, we’ll support you to move into a School-based Apprenticeship as soon as you’re ready.

St Patrick’s Technical College is the School-based Apprenticeship specialist.

A School-based Apprenticeship (SbA) is a mix of academic, vocational education, training and employment.

Through your SbA at St Pat’s Tech, employment skills and real-world experience are an integral part of your school program.

As the SbA specialist, your program will be unlike that in any other school in South Australia. We provide you and your employer with unique FLEXIBILITY.

You can spend up to 40 weeks of your final school year full-time with an employer in paid work. This means you can finish the first year of your apprenticeship at the same time as completing your SACE.

You will be mentored by a member of the St Pat’s Tech team and when you graduate, you will automatically be upgraded to a full-time position.

This program is part of the St Pat’s Tech School of Community Services, Hospitality & Lifestyle. To see the other pathways available in this sub-school visit: stpatstech.sa.edu.au/programs

Call 8209 3700 or visit us online at stpatstech.sa.edu.au to arrange for an enrolment package to be sent to you.