



Food & Hospitality

SACE

Certificate II in Kitchen Operations

SbAT



ABOUT STPATSTECH

St Patrick's Technical College is a purpose-built, trades and technical training school for students in Year 11 and Year 12.

At StPatsTech students study a nationally-accredited technical qualification while completing the South Australian Certificate of Education (SACE). Our fully integrated courses mean you do not sacrifice your high school education while undertaking vocational training, either through one of our certificate courses or through our School-based Apprenticeship program.

All subjects at StPatsTech are specifically written with your technical training in mind. Our strong ties to industry ensures you are studying highly practical and relevant skills wanted by local employers.

WORK READY SKILLS

StPatsTech is focused on helping you move into the workforce. Our *Work Ready Skills* program gives you the edge when it comes to applying for a job.

- > Self-management
- > Communication
- > Planning and organising
- > Problem-solving
- > Teamwork

THE STPATSTECH DIFFERENCE

- > Direct industry support and input
- > 6-weeks of work experience per year
- > Extensive *Work Ready Skills* program
- > Flexibility and support for students and employers
- > School-based Apprenticeship experts
- > State-of-the-art workshops / facilities
- > Trade-qualified teachers / trainers

TAFE SA is responsible for the quality of accredited training and assessment provided and is responsible for the issuing of all qualifications and statements of attainment.

The St Patrick's Technical College Food & Hospitality program prepares you for a world of opportunities in the dynamic and fast-paced hospitality industry as an apprentice chef.

In the program you will learn about the importance of hygiene in the kitchen along with a wide range of basic cookery methods. Plus you will be introduced to menu development, dietary requirements and food safety.

This is a highly practical program with many opportunities to cater for events either on-site using the state-of-the-art StPatsTech training kitchen or hosted by our industry partners in their facilities.

Industry SACE

- > Essential Mathematics
- > Scientific Studies

Work Ready Skills

- > Essential English
- > Skills for Life
- > Community Studies
- > Workplace Practices
- > Cross-disciplinary Studies

Vocational Training

- > Certificate II in Kitchen Operations (SIT20416)

School-based Apprenticeship & Traineeship (SbAT)

Our apprenticeship program is the only one of its kind in South Australia. We allow you and your employer maximum flexibility so you both get the most out of your SbAT.

In Year 12 you can spend more than 40 weeks full-time with your employer in paid work. This means completing up to the first year of your apprenticeship at the same time as finishing your SACE with support from the College.

StPatsTech School-based Apprentices automatically upgrade to full-time apprenticeships after graduation.

