



Career News 2019 #5



CareerNews Key Dates & Reminders



2019 VCE and Careers Expo

Learn about; VCE subjects, tertiary courses, careers, employment opportunities and gap year options.

When/time: Thurs 2nd & Fri 3rd May from 9am until 3pm.

Sat 4th & Sun 5th May (10am-4pm)

Where: Station St, Caulfield Racecourse, Caulfield.

Admission: \$10 online p/p or \$12 at the door. Family and school group options available.

For details visit:

<https://www.vceandcareers.com.au/>

Inside Monash Seminars

When: Running from March – August. Spend 90 minutes with an academic, a current and a past student on campus and discover what it's really like to study at Monash.

To view the dates visit:

<https://www.monash.edu/inside-monash>

Monash Information Evenings

When: Running from March until September from 6.30pm – 8pm. Sessions will be held at various locations across Victoria. For further details and to register please visit:

<https://www.monash.edu/information-evenings>

Victoria University Information Evenings

When: Running from 30th of April through to the 25th June.

These evenings will feature a broad range of VU's undergraduate course offerings.

To register for the course areas that interest you visit:

<http://study.vu.edu.au/information-sessions>

News & Updates

Chisholm Institute

Tech Games Fest (TGF 2019)

High school students, their parents and the tech-loving general public are invited to join Chisholm for their TGF 2019.

This year the three-day event will share info on:

- Employment and study opportunities in ICT, workshops, presentations and tournaments
- Latest games, Esports, robotics, cosplay and pop culture, games development, and board games
- Drones, cyber security, AR and VR and programming
- Software and hardware.

When: Saturday 29th June to Monday 1st July.

Time: 10am to 6pm

Where: Chisholm TAFE, Building D, Fletcher Road, Frankston.

To register visit:

<https://www.eventbrite.com.au/e/tgf-2019-tech-games-fest-attendee-registration-tickets-48399057885>

Chisholm Berwick Centre for Health

Chisholm recently announced that their \$15 million dollar Centre for Health in Berwick is now operational. The purpose built Centre for Health is a dedicated teaching and simulation facility for students in Nursing, Community Services and Allied Health courses.

Students and staff now have access to the latest technology and learning spaces, providing an engaging and immersive experience, so that when students are ready to transition to the workplace, they're already very familiar with the environment. The new facility has four replica hospital wards, each with six patient beds to create a true-to-life simulated environment. There are 13 Specialized Laerdal Simulation Mannequins which can be programmed to respond to treatment and medication, explain their symptoms and use AI technology to engage in a real-time conversation.

The Berwick Centre for Health is the first of two developments redefining health delivery at Chisholm, with a second facility nearing completion at Chisholm's Frankston campus.

Victoria University

Update

Getting Work Ready with VU Polytechnic

VU Polytechnic's courses, including Free TAFE are currently open for application. With courses in health, business, trades, hospitality, sport and more. Visit this link to discover more and register:

<https://www.vupolytechnic.edu.au/about/information-sessions>

Advanced UCAT Preparation

The National Institute of Education's (NIE) Intensive 2-day Workshop in Melbourne is coming up on the 25th & 26th of May.

Time: 10.30am - 5.00pm

Location: TBA

Those wishing to undertake the test this year or next year are encouraged to attend, but places are limited. For more information, please visit:

<https://www.nie.edu.au/products-listing/product/85-kaplan-s-ucac-classroom-course-conducted-by-nie?idU=1>

Helpful Quizzes and Links

Are you not really sure what your career goals and plans are as yet? You are not alone. While you're unsure, it's helpful to do some research. Undertake some career quizzes, have a think about your skills and abilities and how you like to spend your time. Here are some great websites to get you started:

- My Future - <https://myfuture.edu.au/>
- Skills Road - <https://www.skillsroad.com.au/my-account/my-careers-quiz>
- Care Careers - <https://www.carecareers.com.au/quiz/career-quiz>
- Job Outlook - <https://joboutlook.gov.au/careerquiz.aspx>
- Good Education Group - <https://www.goodeducation.com.au/good-careers-guide/>



Career Focus – Food Chef

With a 16.7% projected increase in employment growth in the next 5 years*, becoming a Chef may be a career you wish to pursue if food is your passion.

Chefs plan and organise the preparation and cooking of food in a number of settings including; restaurants, cafés, resorts, retirement homes, hospitals and hotels.

Chefs:

- Plan menus and determine food and labour costs.
- Recruit and train staff.
- Plan staff rosters and supervise the activities of cooks and assistants.
- Discuss food preparation issues with managers, dietitians and other staff members.
- Order food, kitchen supplies and equipment.
- Demonstrate techniques to cooks and advise on cooking procedures.
- Prepare and cook food.
- Explain and enforce hygiene regulations.
- Freeze and preserve foods.

Often chefs are required to work shiftwork including weekends and public holidays, sometimes on a 24 hour rotating roster. The work may be quite busy, especially at peak hours of the day and/or night. So during these periods, it is important to be able to concentrate under pressure. The range of duties carried out by chefs vary according to where they work and specific role they are appointed to.

In larger establishments, the Chef de Cuisine or Head Chef generally does more supervising than cooking. Senior chefs have to attend staff meetings, where they discuss problems related to their areas, and receive or issue instructions to other managerial staff. In small restaurants, the head chef may prepare food, assisted by other cooks or apprentices. As well as expert cooking knowledge, chefs involved in supervision need a general knowledge of the skills and activities of all their workers. Chefs who have management responsibilities may also perform duties such as complaints resolution and maintenance of financial records.

Chef Specialisations are –

- **Chef de Cuisine** (Head Chef - menu creation, management of kitchen staff, ordering and purchasing of inventory and plating design).
- **Chef de Partie** (a cook who is in charge of one area of a restaurant's kitchen. In smaller kitchens, he or she may work alone, while in larger ones, a Chef de Partie may supervise others working at the same station).
- **Commis Chef** (a basic chef in kitchens who works under a chef de partie. They will learn a specific station's/ranges or sections responsibilities and operation. A Commis Chef may have recently completed formal culinary training or still undergoing training).
- **Demi Chef de Partie** (is responsible for keeping a portion of line cooks or station chefs' on time and organized during production).
- **Sous Chef/Second Chef** (A Sous Chef is second in command after the Executive Chef in a professional kitchen).

To become a chef, it is important to; have a high level of cleanliness, enjoy cooking, be able to organise efficient work schedules, have good interpersonal, communication and customer service skills, are able to work as a leader and as part of a team, are punctual, are able to work under pressure and stay calm in difficult situations.

There are different qualifications and apprenticeship opportunities depending on what type of chef you want to become whether it be a qualified Chef via an apprenticeship, a pastry chef or commercial cook.

To become a qualified chef in Australia, it takes approximately 3 years to complete your training and make the transition from apprentice to qualified chef. This training is usually made up of working four days a week in a restaurant and one-day attending class at TAFE or college.

In addition to TAFE, culinary schools or specialised colleges are an alternative way to get cooking qualifications. Many of these institutes are highly regarded in the world of culinary arts and have excellent campuses to facilitate your learning. Like TAFE courses, culinary schools also require a combination of practical industry placement and class work. Remember: Entry requirements and costs of courses may vary, so make sure you do your research before making your final decision.

Below is a list of institutions that offer pathway courses and apprenticeships in Victoria:

Institution	Campus	Course	Duration
Academia Australia	Melbourne	Cert III in Commercial Cookery – VET	1 Year
		Certificate IV in Commercial Cookery - VET	1.5 Years
Acknowledge Education	Melbourne	Cert III in Commercial Cookery – VET	1 Year
		Certificate IV in Patisserie - VET	1.5 Years
Box Hill Institute	Box Hill	Diploma of Hospitality Management (Specialising in Commercial Cookery) – VET	2 Years
		Diploma of Hospitality Management (specialising in Patisserie) - VET	2 Years
Chisholm Institute	Dandenong, Frankston, Mornington Peninsula, Workplace.	Cert III in Commercial Cookery Cert III in Commercial Cookery - Apprenticeship	Full Time – 11 mths Part Time – 3 years
	Dandenong	Cert III in Patisserie	Full Time – 8 mths Part Time – 2 Years
	Dandenong, Frankston, Workplace.	Cert IV in Commercial Cookery	Full Time – 6 mths Part Time – 2 years
	Dandenong, Frankston.	Cert IV in Patisserie	Full Time – 10 mths Part Time – 2 years
Holmesglen Institute (Le Cordon Bleu Culinary Arts – Moorabin)	Moorabin & Waverley	Certificate IV in Commercial Cookery	1 Year
	Waverley	Certificate IV in Patisserie	1 Year
Melbourne Polytechnic	Prahan, Preston	Certificate III in Commercial Cookery - VET	1 Year
Victorian Institute of Technology	Melbourne CBD	Certificate III in Commercial Cookery - VET Certificate IV in Commercial Cookery - VET	1 Year
William Angliss Institute	Melbourne & Lilydale	Cert III in Commercial Cookery - VET Certificate IV in Commercial Cookery – VET Cert IV in Commercial Cookery - Apprenticeship	1 Year 1.5 Years 3 Years
	Melbourne	Certificate II in Kitchen Operations – VCAL/VET Certificate IV in Patisserie/Certificate III in Commercial Cookery – VET Certificate III in Commercial Cookery & Certificate IV in Patisserie - VET	1 Year 1.5 Years 1.5 years

Note:

* NA – Not applicable.

* As subjects, course structures and requirements can vary between institutions, it is necessary to contact your chosen institution for further information.

Sources: <http://lmip.gov.au/default.aspx?LMIP/EmploymentProjections>,
www.goodcareersguide.com.au

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