

# Hospitality Traineeship—Kitchen

## What does a Kitchen based trainee do?

Kitchenhands assist cooks and chefs in preparing and storing food, washing dishes and utensils, and cleaning work areas. A kitchenhand may perform the following tasks:

- wash and clean utensils and dishes that are returned to the kitchen and make sure they are stored appropriately
- handle, sort, store and distribute food items
- wash, peel, chop, cut and cook foodstuffs and help to prepare salads and desserts
- dispose of rubbish
- organise laundering of linen
- clean food preparation equipment, floors and other kitchen tools or areas.

Kitchenhands may be employed on a full-time, part-time, casual or seasonal basis and usually work in shifts. They must be prepared to work irregular hours and to stand for long periods. Protective clothing such as overalls or gloves may be provided. Kitchen hands must be able to use knives and other cooking equipment efficiently and safely.

## What personal attributes might a successful kitchen based trainee have?

- enjoy practical work good hand-eye coordination
- able to work quickly and safely
- good personal hygiene free from skin allergies to foods and detergents good communication skills
- able to work as part of a team



## How long does it take to complete a hospitality traineeship ?

Generally many traineeships are a one year term (full time), however this varies according to the Certificate level undertaken, the hours worked per week and the pace at which an individual is able to demonstrate competence in the units of training.

## How much does a trainee earn?

Whilst pay rates might vary depending on the actual work site, base weekly wage rates for a trainee is based on the appropriate state award or specific host Enterprise Agreement.

## What is group training and how does it work?

Group Training Organisations such as Novaskill, employ apprentices and trainees in many occupations for the entire duration of their training period. We then lease these apprentices and trainees out to other local businesses. This means that apprentices often get the opportunity to work with different businesses over their four-year training period, resulting in a broader range of skills and the development of strong industry contacts for employment as a tradesperson at the end of the training period

## How do I apply for employment with NovaSkill?

Watch our website for details—[www.novaskill.com.au](http://www.novaskill.com.au)

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