HOSPITALITY COURSES

AVTES
Provider No. 5090

HOSPITALITY

AVTES Hospitality trainers have extensive experience in the hospitality industry and can help you meet legislative requirements in your business.

- All courses are offered flexibly, which means we can deliver and assess the program at your workplace, on-the-job, at your convenience.
- We tailor the program to suit your business. If you have any other specific needs, AVTES is more than happy to design a program suitable for your business
- Group discounts apply – if you have a group that needs training, let us know and we can arrange a group rate.

"The workplace training model has been great for us because it means our staff can work and learn at the same time. It has been an efficient way to train new workers into highly trained staff."
Jayaweera Bandara, Supervisor, Fishtales Cafe

AVTES also offers the following Hospitality qualifications:

Nationally Recognised Training

Certificate II in Hospitality (Kitchen Operations)
Certificate II and III in Hospitality (Operations)
Certificate IV in Hospitality (Supervision)
Certificate III and IV in Hospitality (Commercial Cookery)
Diploma of Hospitality Management

FOOD SAFETY FOR SUPERVISORS

Every registered food business in Victoria requires a food safety supervisor as part of the Victorian Governments Food Safety Standards.

This course is designed for the supervisor in a commercial kitchen or other hospitality business and deals with the skills and knowledge required to follow the key hygiene procedures in the hospitality industry, as well as the implementation of Food Safety Procedures, and using the HACCP (Hazard Analysis and Critical Control Points) as a food safety regime. Upon completion participants will receive a Statement of Attainment of competency.

Cost: $400

RESPONSIBLE SERVICE OF ALCOHOL

If your work involves serving alcohol, legislation requires you to have completed a Responsible Service of Alcohol Certificate.

AVTES offers an accredited program that can be delivered and assessed in 3 hours. The unit deals with the skills and knowledge required to satisfy requirements for the responsible service of alcohol under Victorian legislation.

Cost: $100
***discounts apply to group bookings**

FOLLOW WORKPLACE HYGIENE PROCEDURES

Victorian Food Safety Standards require any location or event where food is served to the public to have a Food Safety Program. This course is suitable for those working in a school canteen, or those producing food for market stalls or school events. This unit deals with the skills and knowledge required to follow the key hygiene procedures which apply in the hospitality industry.

Cost: $150