

The Institute of Hospitality in HealthCare Ltd (IHHC)

The IHHC is the peak industry body, for professionals employed in the Food and Hotel Service sectors of health and aged care facilities.

Nationally and internationally recognised as a proactive association for the advancement of professional standards, the IHHC is dedicated to the pursuit of excellence in the health and aged care industries and actively promotes professional development, setting of standards and guidelines within catering and Hotel Services.

The IHHC is actively involved in the decision making process for the development of the Food Safety Standards, National Cookery Curriculum and the curriculum for aged care chefs. We look forward to working in partnership with TAFE SA as we strive for excellence in our industry.

Maggie Beer Foundation

The Maggie Beer Foundation was established in May 2014 with one purpose – to improve the food experience for everyone as they age. The Foundation's vision is to make sure these holistic and rich food experiences continue for every Australian as they age.

The Maggie Beer Foundation and TAFE SA are working together to ensure the Certificate III in Catering Operations qualification has been developed to meet industry needs, particularly for the aged care sector to ensure students are receiving the relevant skills required to excel in this industry.



TAFE SA

As South Australia's largest training provider, TAFE SA offers a suite of more than 1,000 nationally accredited courses. Each year we enrol over 80,000 students, in qualifications ranging from Certificate I level through to Degrees and Vocational Graduate Diplomas.

Our core business is the design and facilitation of high quality teaching and learning programs and services for a diverse customer base – locally, nationally and internationally.

We strive to deliver lifelong learning that sustains communities and builds workforce capability and individual capacity.

Strong working relationships with business and industry means that TAFE SA courses are designed to provide you with real-world skills.

Contact information

TAFE SA Metro

Belinda McPherson
T 08 8348 4337
E belinda.mcpherson@tafesa.edu.au

TAFE SA Regional

Nigel Blake
T 08 8348 2679
E nigel.blake@tafesa.edu.au

tafesa.edu.au/cookery



This course is funded through the Government of South Australia's WorkReady initiative. Eligibility criteria apply, incidental fees may apply. For more information visit tafesa.edu.au

CRICOS Code: 00092B | RTO Code: 41026 | Information current November 2015



Aged Care Cooks and Kitchen Assistant Program



Aged Care Cooks and Kitchen Assistant Program

The qualifications offered in the Aged Care Cooks and Kitchen Assistant Program will not only provide you with the skills and knowledge required to work successfully in aged and healthcare catering services, but also enable you to enrich the lives of many vulnerable people through the provision of high quality food and the delivery of passionate client service. These study pathway options will also prepare you for work in other catering businesses and provide you with the opportunity to add to your previous cookery qualifications.

You can choose from the following qualifications:

Certificate III in Commercial Cookery SIT30813

Possible job roles: Commercial Cook in Aged and Healthcare

Course content: You will need to complete 22 core units and 3 elective units including, produce meat dishes; produce seafood dishes and produce cakes, pastries and breads

Fee: visit tafesa.edu.au

Certificate III in Catering Operations SIT31013

Possible job roles: Food Service Assistant or Kitchen Assistant in an Aged Care facility

Course content: You will need to complete 13 core units and 8 elective units including, use food preparation equipment; produce dishes using basic methods of cookery; use hygienic practices for food safety and participate in safe food handling practices.

Fee: \$1,465 – \$3,299. Indicative price only. Visit tafesa.edu.au

Dual qualification

The opportunity to gain a Dual Qualification in Certificate III in Catering Operations SIT31013 and Certificate III in Commercial Cookery SIT30813

To gain a Certificate III in Commercial Cookery SIT30813 you will need to complete an additional 5 core plus 1 elective unit after completing Certificate III in Catering Operations SIT31013.

Enhancing Your Cookery Skills and Knowledge

This accredited short course will assist qualified cooks who hold a Certificate III in Commercial Cookery in the aged and health care sectors, in advancing their cookery skills and knowledge.

Course content: Plan and evaluate meals and menus to meet recommended dietary guidelines HTLNA302D; Plan and modify meals and menus according to nutrition care plans HLTNA303D; Plan meals and menus to meet cultural and religious needs HTLNA304D.

Fee: visit tafesa.edu.au

Maggie Beer



“It would come as no surprise that I’ve loved food all my life. It’s my joy, and sometimes my heartache, but we can fix that, and together, we can improve the health, happiness and quality of life of every older Australian.

This is the opportunity for you to excel in the aged care industry, providing you with the education you require to make a difference in aged care kitchens; the opportunity to provide you with the much needed training that isn’t available in the current course.

It is time for aged care chefs and cooks to be given the skills required for this incredibly complex field and to be recognised for the wonderful work they do.”

Simon Bryant



“During my TAFE training there was so much more value offered than just learning skills and techniques I needed for my future career.

The camaraderie and networks that were established, the pride in my industry that was fostered and the realisation that I was part of a greater guild of craftsmen and the passion that was seeded and desire to honour the title of “chef”.

If we are to continue to make some positive inroads – and many have already been made by great service providers and individuals- across the growing aged care sector I feel that training is the real key to unlocking the potential in both new young entrants and established existing staff (by way of ongoing retraining) across the industry.”