



IN PARTNERSHIP
WITH

livefit
NUTRITION

“EXPRESSION OF INTEREST”
HOSPITALITY
PART QUALIFICATION
FEE FREE*

INFORMATION
SESSIONS:

THURSDAY
29TH OCTOBER 2020

9.50AM
OR
11.50AM

Austrain Academy is partnering with a local employer **Live Fit Nutrition** to provide an introduction to the food service industry and an opportunity to gain “in demand skills”.

This will include a mix of theory, practical and on-site training.

There may be up to four (4) weeks work experience.

There are many employment opportunities in this industry and this course may result in employment and traineeship / apprenticeship pathways for suitable students.

COURSE DATES:

**THE PROGRAM WILL COMMENCE ON THURSDAY
12TH NOVEMBER 2020 AND WILL RUN FOR
APPROXIMATELY SIX (6) WEEKS
BEING TWO (2) TO (4) DAYS @ WEEK.**

THIS INCLUDES WORK EXPERIENCE.

**STUDENTS MUST BE AVAILABLE TO ATTEND AN
INFORMATION SESSION AND
ALL SCHEDULED TRAINING DAYS.**

AUSTRAIN ACADEMY

UNIT 7/77 MONTAGUE STREET
NORTH WOLLONGONG

✉ info@austrainacademy.com.au

1300 20 40 20

RTO ID 91269

**Complete an expression
of interest via the link
<https://bit.ly/3eHUIU5>**

NOTE - Completion of the above form and attendance at an information session is not a guarantee of enrolment in this course.

The program will include the following nationally accredited units:

- SITXFSA001 USE HYGIENIC PRACTICES FOR FOOD SAFETY
- SITXFSA002 PARTICIPATE IN SAFE FOOD HANDLING PRACTICES
- SITXWHS001 PARTICIPATE IN SAFE WORK PRACTICES
- SITHKOP001 CLEAN KITCHEN PREMISES AND EQUIPMENT
- SITXINV002 MAINTAIN THE QUALITY OF PREISHABLE ITEMS

* no student fees for eligible participants

[Check eligibility](#)

- This training is part of SIT30816 Certificate III in Commercial Cookery and is subsidised by the NSW Government