

FLAVOURS OF ASIA - THAI (ROCKHAMPTON)

This short course celebrates and demystifies the flavours of Thai Cookery with both traditional and new recipes being used. Practical hints on using Thai ingredients and cookery methods will be explored - so come along and add Thai ingredients and cooking methods to your repertoire. Thai food is fresh, colourful, full of flavour and never boring or bland. Sampling this food is truly an adventure.

What will I receive?

Students will receive a Result of Assessment on completion. A Statement of Attainment is also available on request.

Can I go on to further training?

This course is designed for personal outcomes, rather than career outcomes, however as the course covers units from the national training package, you may receive recognition towards the Certificate II in Hospitality (Kitchen Operations).

How long will the training take?

Duration is six weeks, one night per week.

Where, when and how can I train?

General Public

Location	Notes
Rockhampton Campus	20/10/2009-24/11/2009, Part time, Night, On campus (Classroom / Training Facility), 6 weeks / 1 night per week, Tuesday 6:00pm-9:00pm

What else might I find useful?

Information about student support, recognition of prior learning, financial assistance, concessions, time to pay payment plans, study and library assistance can be found at: www.cq.tafe.qld.gov.au/students

To ensure a place in this course an enrolment form must be completed and full payment received. Enrolments can be made over the phone with a credit card, in person or via mail. Fees may be paid by credit card, cash, EFTPOS or money order.

Materials / Other Requirements:

Closed-in shoes, and bring an apron. You will not require containers for the dishes you prepare during class as packaging will be supplied by CQ TAFE.

Units of competency

Required Units

Unit	Description
SITHCCCo02A	Present food
SITHCCCo27A	Prepare, cook and serve food for food service
SITXOHS002A	Follow workplace hygiene procedures

How do I apply and where can I find more information?

Phone the Customer Contact Centre on 1300 CQ TAFE (1300 27 8233) or visit our website: www.cq.tafe.qld.gov.au

Please note: - While competencies listed in the brochure are offered by CQ TAFE, all may not be offered through individual campuses or during the current semester. Unit hours displayed are the typical supervised nominal hours for typical attendance but actual hours can vary. The information contained within this brochure was correct at the time of printing.
CQ TAFE Ref: SIT20307/973 Issue 10632 Updated: Monday, 3 August 2009 Generated: Tuesday, 15 September 2009