

## LEARN TO COOK ITALIAN

*If you've had enough of pre-prepared sauces, the same old pasta fillings and over-priced ready meals, then it's time to get serious about the Italian in your kitchen.*

*From antipasti to pasta making, to classics like risotto and gnocchi as well as authentic sauces and magnificent main dishes, our Italian cookery short course is a gastronomically gladiatorial one for Italian food fanatics. The course is almost entirely hands-on so you will be involved with the preparing of dishes throughout. During the course you will be producing fresh pasta, homemade breads, authentic Italian pizzas, and flavoursome sauces as well as a delicious dessert such as tiramisu or zabaglione. During the course you will learn numerous cookery techniques that underpin this vibrant, popular cuisine.*

### Am I eligible?

There are no entry requirements.

### What will I receive?

Statement of Attainment for competencies achieved is 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 usually six weeks, one night per week for three hours.

### 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?

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.

Information about student support, recognition of prior learning, financial assistance, study and library assistance can be found at:

[www.cq.tafe.qld.gov.au/students](http://www.cq.tafe.qld.gov.au/students)

### 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
SITHCCC005A	Use basic methods of cookery
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
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](http://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: SIT20307/974 Issue 10633 Updated: Monday, 3 August 2009 Generated: Thursday, 1 October 2009