

## Do you currently work as a cook or chef or front of house in hospitality and have dreams of being the best in the business?

**'Appetite for Success' is an 18 month (3 semester) professional development program that will build tomorrow's leaders. It offers you access to international networks, industry exposure and access to industry mentors, on-the-job, practical training, national qualifications and the chance to have your skills formally recognised at the highest level. The unique design of the program requires minimal off-the-job training and puts you in constant touch with some of the current leaders in food development and service.**

### Participant Information

You will access benefits such as ...

- Nationally recognised qualification, Diploma of Hospitality (at a rate faster than other training methods)
- The opportunity to meet and network with industry icons and business contacts
- Advanced specialist culinary and hospitality skills
- Industry recognition (as a leader in your field)
- Personalised support from a dedicated mentor (both at work and during training sessions)
- Professional support for your career

Upon completion of the 18 months, participants will be able to be involved in Appetite for Success Alumni to enable ongoing networking and professional developments.

### Workshops

The program requires attendance of 3 one day workshops per semester. Workshops could include master classes, cooking competitions, key skills training and physical learning activities.

### Tasks

A small number of practical activities are undertaken by participants either whilst on-the-job or in their own time. These activities earn credit towards the qualification offered and significantly reduce the amount of formal classroom and after hours study required.

Over the 18 months (3 semesters) tasks will vary. Semester one will have a key focus upon personal development. Semester two and three will hold a higher professional development focus.

### Individual Learning Plans

Each program participant is able to tailor the content to meet their own specific requirements and experience. Assistance is provided to create a tailored plan. Recognition of prior learning gained from past and ongoing work experience will be fully taken into account to build formal higher level qualifications.

Review meetings are kept to a minimum but form a compulsory part of the program to ensure you are participating, progressing and learning at a rate you are comfortable with.

### The Learning Community

Program participants, instructors and mentors work as a team to design and complete the course.

Interactivity between participants is also highly valued and a critical factor to accelerated learning and gaining practical outcomes. This can occur face-to-face or via telephone, email or the Internet.

Six, 1-hour sessions are also allocated with your program mentor each year. These can also be held at your workplace.

### Assessment and Qualification

The program is mainly based upon workplace activities and minimal workshops, which combine to provide credits for Diploma in Hospitality Management. Opportunities will also exist for you to be involved in additional training activities and industry forums.

### Costs

The program is heavily supported by industry and Government and therefore participation costs will be restricted to around \$560.00 per semester.

## For further information

Phone: (07) 5459 3000 or  
email: [afs.scit@det.qld.gov.au](mailto:afs.scit@det.qld.gov.au)

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Whilst it is not mandatory, gaining the approval and support of your employer may increase your chances of participating as many program components are based at your workplace.

## Eligibility

If you currently work in hospitality as a cook or chef or in front of house hospitality and have trade qualifications or equivalent up to certificate III (other recognised qualifications or suitable industry experience) you are eligible to nominate for this program.

Nominations will be considered on a case-by-case criteria and everyone is encouraged to submit. Nomination forms are available by phoning **5459 3000** and asking for the Program Coordinator for Appetite for Success.

Nominations and the selection process will commence in late 2010 with the program delivery starting in February 2011.

## Nomination and Selection Procedures

Participants will be selected from the nominations received and places are strictly limited.

Ideally, participants will be supported by their employers, however, this is not mandatory and they can be self nominated.

Nominations will be assessed by a panel, comprising of industry representatives and Sunshine Coast Institute of TAFE.

The selection process includes –

- 1 – Review of nomination form
- 2 – Panel interview
- 3 – Short nominee presentation
- 4 – Reference checks

## Selection Criteria

Participants are sought with the following attributes –

- a positive attitude, energy and enthusiasm
- a commitment to personal development
- identified professional goals
- high personal organisational skills
- effective communication skills
- ability to attend program activities
- regular access to a computer
- basic computing skills

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