

Commercial Cookery Draft 2 Validation



SKILLSIQ

CAPABLE PEOPLE MAKE CLEVER BUSINESS



SkillsIQ Limited

- Not-for-profit organisation appointed by the Commonwealth Government as a Skills Service Organisation (SSO)
- Funded by the Commonwealth Department of Education, Skills and Employment to support 19 Industry Reference Committees in the people-facing industries, including tourism, travel and hospitality
- Develop national skills standards, to ensure skills are relevant for jobs in industry and to meet critical skills gaps and shortages
- Undertake workforce development and research projects and are active in government strategy and policy development

Our Industry Reference Committees

- Aboriginal and Torres Strait Islander Health Worker
- Aged Services
- Ambulance and Paramedic
- Children's Education and Care
- Client Services
- Community Sector and Development
- Complementary Health
- Dental
- Direct Client Care and Support
- Disability Support
- Enrolled Nursing
- First Aid
- Local Government
- Personal Services
- Public Sector
- Sport and Recreation
- Technicians Support Services
- Tourism, Travel and Hospitality
- Wholesale and Retail Services.



Key Players & Acronyms

Australian
Industry & Skills
Committee (AISC)

oversees
approval of
Training Package
Products

Industry
Reference
Committee (IRC)

oversees
development of
Training Package
Products

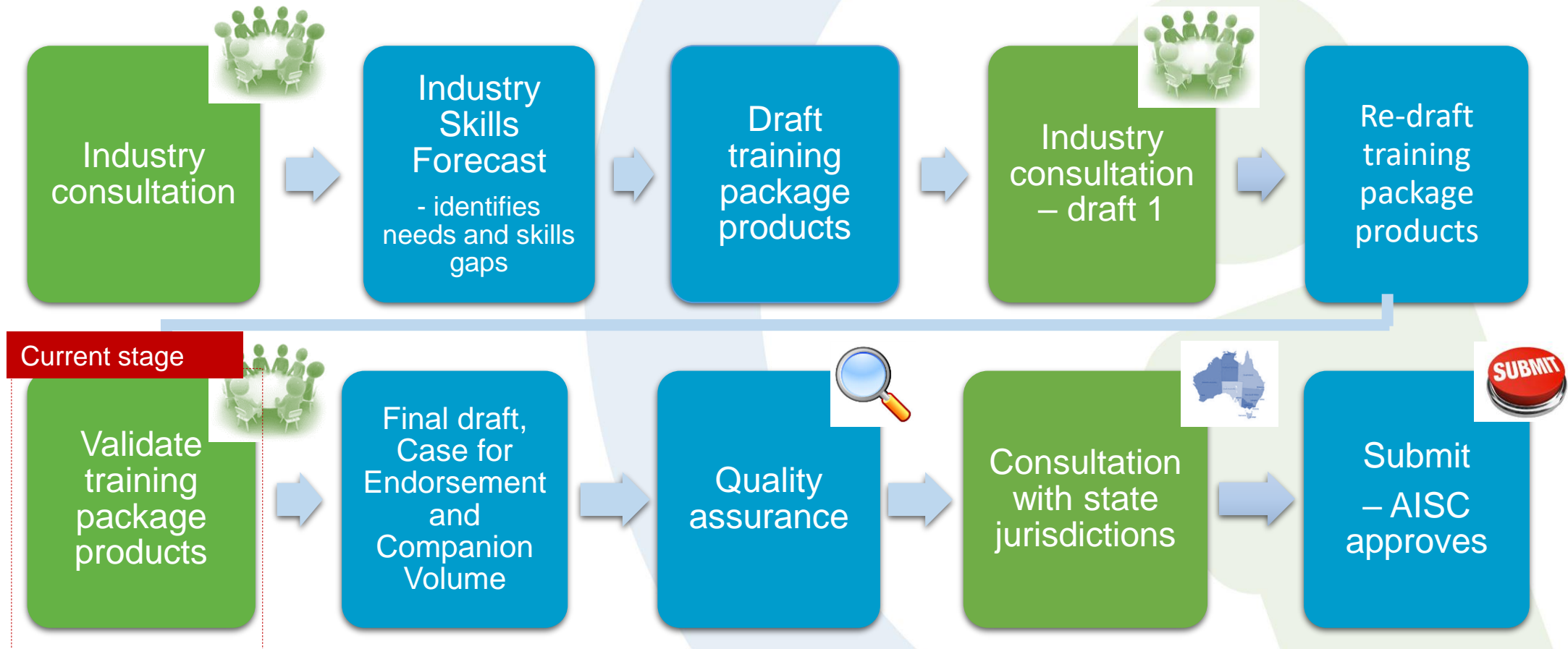
Technical
Advisory
Committee (TAC)

Provide specialist
knowledge and
make content
recommendations

Skills Service
Organisation
(SSO)

provide technical
and engagement
support to IRCs

Stages of review and development of training packages



Project Background

Employment projections for the Hospitality sector are strong, particularly for café, restaurant and accommodation services with regard to hospitality workers, food trade workers and accommodation and restaurant managers. The sector, however, is currently experiencing several challenges which are impacting workforce skills.

- Workforce shortages in food trade occupations
- Skills training not reflective of current industry practices
- Transition of workers across the cookery sector
- Lack of business and commercial skills in graduates.

To address the workforce skills issues faced by the sector, the Tourism, Travel and Hospitality IRC is directing an update of the Training Package Products supporting job roles in the cookery and catering sectors.

This project is being overseen by the Tourism, Travel and Hospitality IRC.

Feedback received during the validation period will be collated and provided to the IRC for preparation of the final submission.

Draft 2 Training Package Products

- 9 qualifications
- 5 skill sets
- 68 Units of Competency.

Draft 2 content – What has changed?

Substantial changes were made to Qualification structures and the content of Units of Competency, in particular in relation to Assessment Requirements (Performance Evidence, Knowledge Evidence and Assessment Conditions) in response to the feedback received from Draft 1 public consultation.

The Certificate II in Asian Cookery is recommended for deletion.

Draft 2 content – What has changed?

Qualifications

- Changes to packaging rules and number of core and elective units
- Changes to total number of units required to complete some qualifications
- Changes to core units of competency
- Changes to elective units of competency

Skill Sets

- Removal of units not considered essential to skill set
- Updated units to current endorsed versions

Draft 2 content – What has changed?

Units of Competency

- Changes to titles for some units to reflect modified content
- Changes to application statements in some units to reflect modified content
- Addition of prerequisites for some units
- Changes to elements and performance criteria
- Updates to terminology
- Updates to foundation skills
- Removal of range of conditions for most units

Draft 2 content – What has changed?

Units of Competency

- Updates to performance evidence
- Removal of performance evidence requirement for customers in most units
- Updates to knowledge evidence
- Updates to assessment conditions, including equipment lists and assessor requirements
- Merge of SITXINV001 and SITXINV002
- Deletion of SITHCCC022

SkillsIQ Online Feedback Forum

<https://www.skillsiq.com.au/FeedbackForum>

- Be specific
 - Qualification, Unit of Competency, Skill Set
 - Elements & Performance Criteria, Performance Evidence, Knowledge Evidence, etc.
- Provide solutions
- Comment on what works well (as well as what doesn't)
- Check other comments – join an open thread
- Be professional! The Moderator will remove inappropriate content.

The screenshot shows the SkillsIQ website interface. At the top, there is a navigation menu with links for HOME, ABOUT US, INDUSTRY ENGAGEMENT, OUR TRAINING PACKAGES, RESOURCES, RESEARCH AND SUBMISSIONS, SKILLSIQ NSW ITAB, CURRENT PROJECTS, NEWS AND EVENTS, MARKETPLACE, FEEDBACK FORUM, COMMON QUESTIONS, and CONTACT US. The main content area displays the title 'Responsible Service of Alcohol Draft 1' under the 'Skill Set' category. Below the title, there is a 'Project Summary' section with a description of the project. A 'Unit of Competency' section is also visible, listing 'SITHFAB002 Provide responsible service of alcohol V1.0 (19)'. A 'Status - Open for Feedback' section is present, along with a note that users need to login to provide feedback. At the bottom, there is a 'Create a pdf of all documents in this project' button.

Next Steps – Public Consultation Draft 2

- **Public consultation period**

- Commenced on 7th June 2021
- Open until the 25th June 2021
- Consultation activities include webinars and the SkillsIQ Online Feedback Forum
- Feedback to be considered by the Tourism Travel and Hospitality IRC prior to finalisation and submission to the AISC

Contact us

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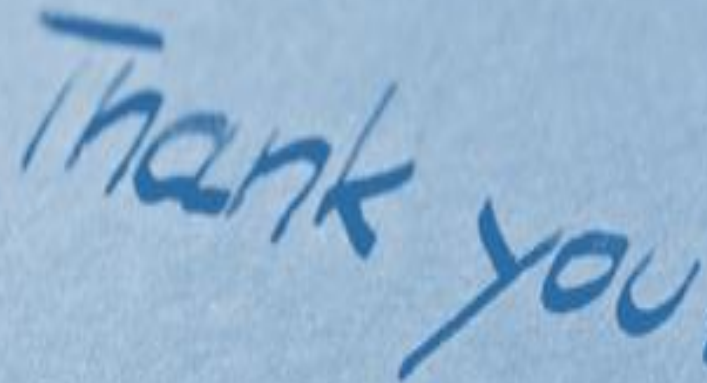
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Thank you