



## CAPABILITY STATEMENT

### TAFE NSW – Hunter Institute, Cookery

The Hunter Institute has been recognised by the Institute for Trade Skills Excellence as one of Australia's premier providers, and has been awarded **Two Gold Stars** under the Institute's Star Rating Scheme for its Cookery programs situated in the Hunter valley, New South Wales.

A summary of the Hunter Institute Cookery's strengths against the evaluation criteria are:

#### *Training and assessment which focuses on enterprise and learner needs*

The Hunter Institute Cookery School has developed processes to maintain regular interaction with enterprises, based on open relationships and effective communication. This process occurs formally through a range of industry advisory groups and informally through regular ad hoc communication with enterprises. This industry consultation process is also used to design and modify delivery models of off-the-job training and for complementing on-the-job support to learners.

Hunter's introduction of e-learning processes has provided additional tools for apprentices and enterprises to take control of the off-the-job learning and to ensure development of skills relevant to the workplace context.

#### *Excellent trainers and assessors, and contemporary equipment*

Hunter Cookery staff demonstrated a strong commitment to maintaining industry relevant technical skills and some have been involved in return to industry activities or are still currently working in the industry. Supervising chefs are also involved in off-the-job training and assessment so that they are continually focussed on the requirements of learners and the industry.

A great strength is the strong industry involvement in networks, with teachers involved in a range of both formal and informal networks. The faculty seeks and uses industry input when making decisions regarding equipment necessary for training, thereby ensuring it has state-of-the art facilities. These industry networks are also used to recruit potential trainers from industry.

#### *Support to enable enterprises and learners get the most out of the apprenticeship/ traineeship*

Hunter maintains a strong focus on promoting the benefits of training to employers in the cookery and catering fields, with industry sessions conducted regularly to introduce courses to prospective client employers.

Most importantly, they provide a range of processes to support apprentices in their learning and involvement with the Cookery School.

**For more information about the** Hunter Institute Cookery programs **visit their website at** <http://www.hunter.tafensw.edu.au>

The **Institute for Trade Skills Excellence** is an initiative of Australian industry and Government established to promote the trades and recognise those registered training organisations (RTOs) truly focused on industry's needs and achieving excellent results.

How does it work? ... Under the **Star Rating Scheme**, individual faculties or schools within RTOs are evaluated by the Institute using industry experts and industry designed criteria. Those considered excellent are awarded one gold star, two gold stars or three gold stars by the Institute. The Institute issues a **Capability Statement** for each RTO which it publishes to explain the school or faculty's strengths and the level of service an employer can expect to receive.

Quite simply, where RTOs are doing great things, the Institute wants to ensure industry knows about it, and so an employer looking to select an RTO for their apprentice or trainee, can make an informed choice.