



CAPABILITY STATEMENT

TAFE NSW – North Coast Institute, Cookery School

North Coast TAFE has been recognised by the Institute for Trade Skills Excellence as one of Australia's premier providers, and has been awarded **One Gold Star** under the Institute's Star Rating Scheme for its Cookery School at the Coffs Harbour Education Campus.

A summary of the TAFE NSW – North Coast Institute's strengths against the evaluation criteria are:

Training and assessment which focuses on enterprise and learner needs

North Coast TAFE's Cookery School has developed a number of strategies to provide flexibility and relevance in their programs. Workplace visits are undertaken at the end of each semester to provide opportunities for apprentices to broaden their cooking experience. The Cookery School has worked to provide flexibility for assessment, where transferring apprentices can negotiate to have previous skills assessed. Third year apprentices in particular have a range of opportunities to plan, cook and serve their own menus, with their employers invited to participate. These are used as opportunities for industry feedback on the cookery programs. The annual TAFE degustation dinner and luncheon are opportunities for apprentices to show their cooking and presentation skills.

Excellent trainers and assessors, and contemporary equipment

North Coast TAFE's Cookery School demonstrates a focus on building the skills of staff and ensuring their industry relevance. The school has two full time and five part time teachers and three of these are currently also working in industry. Teachers are also members of the Industry Advisory Board and part time staff are utilised as industry practitioners in the development, moderation and validation of student assessments. Students are regularly surveyed regarding their satisfaction with their training and the feedback is used to make required improvements. Opportunities are also taken to attend industry expos and other events to both market cookery as a career and bring new techniques back to the school. These are all aspects of their continuous improvement focus. The main training kitchen was recently refurbished.

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

North Coast TAFE's Cookery School has developed a range of relationships to support learners and promote cookery as a career. They participate in a number of annual careers expos and are currently developing specific activities for involvement in local schools. North Coast TAFE has developed positive relationships with local media to gain wide coverage of its activities in the cookery area. Relationships with a variety of Apprenticeship Centres, State Training Authority representatives and group training companies also support the programs.

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

For more information about the TAFE NSW – North Coast Institute and the Cookery School visit their website at <http://www.nci.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.