



## CAPABILITY STATEMENT

### William Angliss Institute of TAFE, Cookery

William Angliss 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 school situated in Melbourne.

A summary of William Angliss Cookery's strengths against the evaluation criteria are:

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

William Angliss Institute's Cookery programs demonstrate strengths in consultation and communication with all its stakeholders, ensuring the industry relevance of its training. It demonstrates clear processes to support identification of suitable businesses for apprentices and sources regular feedback from apprentices, industry and staff to ensure continuous improvement of its training and processes. Consultation with industry enterprises is used to facilitate greater understanding of the employer and apprentices' roles in the apprenticeship and also to negotiate the most effective location and timetabling for the training.

Industry visits are conducted at least twice annually to ensure the progress of apprentices and trainees and to reinforce the understanding of employer responsibilities in the apprenticeship relationship. All cookery staff are involved in an annual review of all modules and programs to ensure their industry and learner relevance.

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

Regular contact between teachers and their managers is used to identify personal development requirements, with a strong focus on ensuring the most up-to-date skills in the cookery team. Cookery staff are involved in a range of 'return to industry' activities at least every three years and individuals have been successful with Fellowships and scholarships to enhance their knowledge. These experiences are shared with other staff and students. Equipment and facilities are replaced on a regular basis and they are reflective of contemporary facilities in the workplace. The relevance of facilities, programs and trainer skills is also supported by strong involvement by staff members in industry networks, activities and associations.

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

The Great Chefs program is an innovative initiative, where guest chefs are invited to share their area of expertise with staff and students. This provides apprentices and teaching staff experience with well-known industry practitioners and exposes them to opportunities within the industry. Often these chefs become sessional teachers on a regular basis. The School has developed a positive off-the-job learning

environment that encourages apprentices to attend the training. Open days with potential apprentices and their parents are conducted to encourage involvement.

**For more information about the** William Angliss Cookery programs **visit their website at** <http://www.angliss.vic.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.