

# Suggested Student Activities

## HOSPITALITY – Kitchen Operations

Teachers delivering this course and workplace supervisors who have hosted their students recommend any of the following activities for students to complete during work placement. This is not a finite list, you may wish to offer other equally suitable activities relevant to the course.

Talking with the students should help reveal their level of confidence and maturity, their current strengths, their preferred competencies to work on and perhaps some areas to improve.

**NB: The activities include degrees of independent work – instruction and supervision must still be provided for the student.**

- Undertake WH&S induction training for the site
- Prepare appetizers, salads, sandwiches, stocks, sauces, soups, vegetables, eggs and farinaceous foods
- Use basic methods of cookery where practical
- Provide a link between the kitchen and service area
- Clean and maintain the premises in which work is performed
- Clean and store utensils used in the cooking process
- Observe and assist in cleansing and sanitising procedures used in the establishment
- Locate utensils, mechanical equipment or large fixed equipment that you have not used before. Identify what it is used for, how it is operated and its maintenance schedule.
- Investigate how the establishment controls pests, the methods used and the frequency
- Outline the procedures used for garbage control
- Document the procedures for stock rotation
- Become familiar with and document the various storage areas within the establishment e.g. refrigeration, dry storage
- Produce a flow chart for receiving and storing stock.
- Investigate the menus:
  - Who plans menus?
  - How often are they changed?
  - Seasonal menu changes
  - Types of menus offered

For great work placement support contact...

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