



**TAFE**  
NSW

RTO No. 9000

**BRIGHT HOSPITALITY  
TRAINING PROGRAM –  
CERTIFICATE II  
IN HOSPITALITY,  
BECOME EQUIPPED  
TO SECURE A JOB**

**Location:** Wesley Mission's  
Edward Eagar Lodge, Surry Hills

**Duration:** 7 weeks, including  
1 week's work experience

This unique hospitality training takes place in live commercial kitchens with world class chefs. Students gain the necessary kitchen skills and experience in food preparation, kitchen workplace safety, coffee making, RSA (Responsible Service of Alcohol), cleaning and front of house service to secure employment as a kitchen hand, waitperson, cook or apprentice.

**Outcomes:**

Certificate II in Hospitality  
(SIT20316)

Use hygienic practices for food safety (SITXFSA001)

Provide responsible service of alcohol (RSA) (SITHFAB002)

Statement of Attainment  
in Commercial Cleaning

**EDUCATE**



**WEEKS 1-2**

**Preparation for working  
in a commercial kitchen**

**Work place safety,  
food handling, working  
effectively with others**

**Coffee making, RSA**

**EXPERIENCE**



**WEEKS 3-4**

**Breakfast and morning  
tea service**

**Certificate II in Hospitality**

**Commercial cleaning  
skills**

**WEEKS 5-6**

**Dinner & afternoon  
tea service**

**Certificate II in Hospitality**

**Front of house, catering,  
food preparation**

**WEEK 7**

**Work Experience**

**Front of house, catering,  
food preparation**

**EMPLOY**



**GRADUATION**

**Work trials with  
our hospitality partners;  
Sydney's finest  
restaurants and bars**

# BRIGHT HOSPITALITY PRE-EMPLOYMENT TRAINING PROGRAM



## EDUCATE

### WEEK 1-2

#### Preparation for working in a commercial kitchen

Students learn the necessary theory and practices required to start working in the hospitality industry.

##### LEARNING AREAS

- a. Food safety handling (SITXFSA101)
- b. Work Health & Safety
- c. RSA (Responsible Service of Alcohol) certificate
- d. Coffee Making
- e. Work effectively with others
- f. Social and cultural awareness
- g. Client service
- h. Kitchen chemical safety
- i. Correct manual handling
- j. Understanding workplace rosters
- k. Correct kitchen uniform
- l. Stock management



## EXPERIENCE

### WEEKS 3-4

#### Breakfast service and hospitality

Students gain hands-on experience and education inside our commercial kitchen facility at Wesley Mission's Edward Eagar Lodge, where they prepare breakfast and morning tea service for the residents under the guidance of Bright Hospitality chefs.

##### LEARNING AREAS

- a. Prepare sandwiches
- b. Maintain the quality of perishable items
- c. Apply hospitality skills effectively
- d. Maintain cleaning storage areas
- e. Receive and store stock
- f. Clean kitchen premises and equipment
- g. Clean wet areas

### WEEKS 5-6

#### Dinner service, demonstration and assessment

Students prepare the dinner service at Wesley Mission for 5 shifts per week under the guidance of Bright Hospitality's chefs. They further reinforce skills and theory learned in previous weeks, demonstrating their ability to work in hospitality.







## WEEK 7

### Work Experience

Students apply their knowledge and skills through hands-on work experience with our training partners, some of Sydney's finest restaurants, bars and establishments:

- CatholicCare
- Dooleys
- Hyatt Regency
- Merivale
- Solotel
- The Star
- Trippas White Group

# EMPLOY



## GRADUATION

### Placement into work trials with our hospitality partners

Upon successful completion of training, graduates are placed into employment trials with our placement partners. If the candidate demonstrates the right attitude and skills, these work trials lead to successful employment.

Our placement partners represent a wide range of food and hospitality businesses from high pressure kitchens to hotels and individual restaurants, ensuring the best chance of a finding suitable job for each graduate. Once a graduate is successfully employed, Bright Hospitality continues to provide additional mentoring support to ensure long-term employment outcomes.





Ty Bellingham



Bright graduate Formum Fidelis

## Executive Chef

Ty Bellingham is one of Australia's most highly respected chefs. He has worked around the globe, including 14 years at Sailors Thai restaurant, where he held the role of Executive Chef for 6 years and was awarded a Chef's Hat for 3 consecutive years. Ty's gifts are not only his exemplary chef capabilities – he is also an extraordinary teacher, person and mentor to his students and fellow chefs.

Ty is supported by our highly experienced and capable team of Senior Trainers and Chefs; David Turner, Deanna Lea, Sara Sangiorgio, Pierre Wong and Ben Miles. Our team of chefs and trainers provide outstanding training in hospitality in a wonderful, unique environment.

## Our Training Premises

Our training is operated in partnership with Wesley Mission in the commercial kitchen at Edward Eagar Lodge in Surry Hills. Students prepare up to 150 meals per day for the residents of this facility, gaining on-the-job training and experience. This unique environment creates an immensely rewarding experience as students provide nourishing meals for those in need. Students gain additional work experience with our training partners, some of Sydney's finest restaurants, bars and establishments.

## Our Placement Partners

We partner with like-minded organisations who are passionate about delivering positive outcomes for people and industry. They are committed to supporting our graduates with pathways to employment.

## Our people

Bright graduates are hardworking and possess a unique set of skills, experience and attitude. They are job-ready and will be inspirational role models to other staff.



**bright**  
**hospitality**  
championing change

## Contact details

Please call us to find out more about our programs to support meaningful employment for everyone.

### Head Office

Suite 605, 107 Walker Street  
North Sydney NSW 2060

T 02 9922 2233

E enquiries@brighthospitality.org.au