



Hospitality

Victorian TAFE International has developed a suite of micro-credentials for the Hospitality industry.

These resources have a range of applications:

- as a series of stackable and/or standalone non-accredited courses that may be aligned to recognition of prior learning or credits towards a qualification
- to meet the needs of industry and targeted cohorts (e.g. international offshore industry, clients, or students)
- to include digital badges aligned to recognised learning outcomes and excellence
- can be used across a variety of learning modes including traditional face-to-face learning (master class or workshop), a blended approach or fully online
- as taster courses and a marketing tool to attract international students to study with Victorian TAFEs.

These micro-credentials are targeted at students who have an interest in the food and culinary industry or for those who are currently working in the industry wishing to learn new skills.

Communication in the workplace for experienced hospitality workers

This micro-credential explores a variety of ways to communicate in the hospitality employment setting.

Targeted at current hospitality workers with varying levels of experience looking to understand and improve communication skills.

By the end of this micro-credential, the learner should be able to:

- define communication tools
- describe the benefits of effective communication skills
- describe the negative impact of poor communication
- use communication skills to encourage and motivate the team.

Introduction to the Meat Industry

This micro-credential explores the Australian meat industry and requirements for safety and sale.

By the end of this micro-credential, the learner should be able to:

- understand the meat industry in Australia and the link to the retail sector
- understand health and safety requirements for the meat industry
- prepare meat products for sale and distribution.

Value Add Meat Products

By the end of this micro-credential the learner will understand how to process a cut of meat in such a way that it becomes appealing to customers who will pay a premium price.

By the end of this micro-credential, the learner should be able to:

- describe value adding and its purpose
- identify some recipes for value-add products
- describe the use and meanings of marinades, stuffing, forcemeats, coatings, glazes and pastries
- explain the effect that value adding has to the shelf life of meat products
- how to store value add products.

Chocolate Moulds

This micro-credential explores tempering chocolate and filling chocolate moulds.

By the end of this micro-credential, the learner should have a clear understanding of:

- the importance of tempering chocolate
- methods of tempering chocolate
- how to use a chocolate mould
- using cocoa butter for spraying and garnishing moulds
- storing filled chocolate.

Longevity Catering in the Aged care sector

Aimed at individuals already working in catering operations who are required to use a range of cookery skills and methods to prepare food for the Aged Care sector.

This specialised micro-credential focuses on catering for the needs of people in aged care and covers how to:

- plan, cost, evaluate, monitor and modify meals and menus
- meet recommended dietary guidelines and individualising meal plans
- prepare foods for a range of clients to enhance the customer experience.

Food Sensory Analysis

This micro-credential looks at the basis of Food Sensory Analysis and covers:

- what is Food Sensory Analysis?
- various sensory tests and how they are used
- how the food and beverage industry use sensory evaluation
- the sensory properties of food
- the sensations and perceptions experienced while tasting foods
- beverage sectors that use sensory perception to understand the products they produce.

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