





PAID TRAINEESHIP

Thinking about working in hospitality?

We can help you get there!



Start Date: Tuesday 27th February 2024

The Tom Quinn Community Centre has a commercial kitchen and a garden café on site. The café is a modern fully equipped unit set in the Community Centre's gardens. Trainees will have the opportunity to work in this beautiful environment to deliver hospitality service to customers and to build skills and knowledge of kitchen tasks and café work.

Earn while you Learn!

Ongoing support is provided by the Café Team Leader and Trainer both in a practical capacity while on-the-job and in allocated theory sessions covering the six units of competency required for a Certificate I in Hospitality.

- Achieve your First Aid Certificate
- Learn customer service skills
- Apply safe work and food safety practices
- Learn to operate a range of commercial kitchen appliances
- Prepare and present a variety of meals
- Language, literacy and numeracy support
- Tailored support to be job ready and identify future work opportunities









Eligibility

- Queensland residents
- Aged 15 years or older
- An Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on a pathway to permanent residency, or a New Zealand citizen

You will also be required to have:

- A full COVID-19 Vaccination
- Working with Children (Blue Card) for participants over 18 years

How long is the traineeship? 22 Weeks

Traineeship places are limited

FOR MORE INFORMATION ON HOW TO APPLY CONTACT US ON

Q 07 4153 3557

🔁 tqcc.reception@salvationarmy.org.au

1 8 Killer Street, Bundaberg Central

