

## Attachment D

### Online occupational products

DEWR has developed and maintains a suite of websites designed to provide comprehensive occupational labour market and training information as part of the Australian Workplace portal. The websites are accessed via the Australian 'Careers' and Australian 'Training' menu at the top of the Australian Workplace home page. Australian Careers has links to *Job Outlook*, *Job Explorer*, *Career Quiz* and *New Apprenticeships*.

- *Job Outlook* and *Australian Training* have links (right side navigation) that allow users to move easily between vacancies (Australian JobSearch), occupational trends and prospects (Job Outlook), education or training course information (Australian Training) or to explore occupational skills, knowledge and abilities (Job Explorer) for a particular occupation.

*Job Outlook* has comprehensive labour market information for around 400 occupations. Occupations can be selected by choosing from occupational categories – groups, then clusters and individual occupations. A keyword search and alphabetical list facility is also provided.

An overview of each occupation is presented with links to more detailed information. Most data displayed are from the ABS Labour Force Survey and are updated annually. Job Outlook has text, graphical and some tabular data including:

- description of main duties and tasks
- associated occupations
- age profile
- gender profile, including full time and part time employment levels
- education profile (employment by educational qualification and fields of study)
- current employment size, historical growth and levels
- unemployment
- employment by state
- employment by industry
- median weekly earnings
- prospects for the next five years
- sources of vacancies
- key indicators – a comparison of the occupation with all occupations

*Job Explorer* is a database, sourced originally from a USA application called O\*Net, which allows users to explore skills, knowledge, abilities, job environment and other useful characteristics associated with a selected occupation. It provides information on the importance and level of skills, knowledge and abilities required for approximately 900 occupations.

- Although originating in the US the data and occupational structure has been modified and mapped to the DEWR occupational structure. It is a particularly useful tool for career and employment advisers assisting jobseekers, students or school leavers to explore career options.
- *Job Explorer* complements *Job Outlook* and expands the user's understanding of the typical tasks and requirements for a wide range of occupations.

*Career Quiz* is a simple 15 question multiple choice checklist which is designed to help the user narrow down occupational and career choices, although it is not a professional career counselling tool (even though it has been designed by professional psychologists - it is a career interest reference tool only, not a psychological test).

*New Apprenticeships* is a search facility that uses the Australian JobSearch vacancy database to make it easier to find New Apprenticeships vacancies. The site also contains a link to the DEST website about New Apprenticeships and New Apprenticeships Centres.

*Australian Training* is a database of over 20,000 accredited courses and 2,500 Higher Education, VET and private training providers, linked to the Australian Job Search occupational structure. It provides the user with a facility to find courses that match the occupation they are interested in at their preferred location and /or institution. Detailed information is provided on:

- course attendance (full-time/part-time, duration)
- qualification (for example, degree, certificate level)
- description of course content
- subjects
- application and enrolment requirements
- entry requirements
- youth allowance eligibility
- domestic student fees (where applicable)
- international student fees (where applicable)
- HECS eligibility

All information in the database is part of the Australian Job and Course Explorer (OZJAC) research managed by the Good Guides Group. Courses are checked against the National Training Information Service (NTIS) database, managed by ANTA, to ensure that courses are accredited under the Australian Qualifications Framework.

The Australian Training database is updated on a weekly basis. The information on the Australian Training site is an important part of Training Credits, introduced from July 2002 under the Australians Working Together strategy. It will also assist jobseekers who have a Training Account to find relevant training (an initiative under the Active Participation Model that will commence from 1 July 2003).

- Attached is an outline of the occupational structure (groups and clusters) used on the Australian Workplace site and sample downloads (for Chefs) from *Job Outlook*, *Job Explorer* and *Australian Training*.

## DEWR OCCUPATIONAL STRUCTURE

### ■ACCOUNTING, FINANCE AND MANAGEMENT

[Accountants](#)  
[Accounts and Payroll Clerks](#)  
[Bookkeepers](#)  
[Finance, Banking and Insurance](#)  
[Human Resources, OH&S and Legal Managers](#)

### ■BUILDING AND CONSTRUCTION

[Boat Builders and Shipwrights](#)  
[Bricklayers and Stonemasons](#)  
[Building and Construction Professionals](#)  
[Cabinet Makers and Furniture Finishers](#)  
[Carpenters and Joiners](#)  
[Concreters and Construction Workers](#)  
[Glass Trades](#)  
[Painters and Decorators](#)  
[Plasterers](#)  
[Plumbers](#)  
[Tilers, Slaters and Floor Finishers](#)

### ■CLEANING

[Caretakers and Handypersons](#)  
[Cleaners](#)  
[Laundry and Housekeeping](#)

### ■CLERKS, RECEPTIONISTS AND SECRETARIES

[Data Entry](#)  
[General Clerks](#)  
[Mail and Filing Clerks](#)  
[Office Assistants and Office Managers](#)  
[Production and Transport Clerks](#)  
[Receptionists](#)  
[Secretaries and Personal Assistants](#)

### ■COMPUTING AND IT

[IT Business Specialists](#)  
[IT Management](#)  
[IT Operations](#)  
[IT Other Occupations](#)  
[IT Systems Analysis and Design](#)  
[IT Systems Development](#)  
[IT Technical/Engineer](#)

### ■DRIVERS AND TRANSPORT

[Delivery Drivers](#)  
[Freight and Furniture Handlers](#)  
[Other Transport](#)  
[Taxi Drivers and Chauffeurs](#)  
[Truck Drivers](#)

### ■ELECTRICAL AND ELECTRONICS TRADES

[Electrical Trades](#)  
[Telecommunications and Electronics](#)

### ■ENGINEERING, SCIENCE AND THE ENVIRONMENT

[Engineers](#)  
[Science and Environment](#)

### ■FOOD, HOSPITALITY AND TOURISM

[Baking and Pastrycooking](#)  
[Bar Attendants](#)  
[Butchers and Slaughterers](#)  
[Chefs and Wine Makers](#)  
[Cooks](#)  
[Flight and Travel Attendants](#)  
[Hotel and Gaming Workers](#)  
[Hotel, Motel, Club and Restaurant Managers](#)  
[Kitchenhands](#)  
[Travel Agents and Tour Guides](#)  
[Waiters](#)

### GARDENING, FARMING AND FISHING

[Animal Workers](#)  
[Farm Workers and Farmers](#)  
[Fishing and Forestry Workers](#)  
[Gardeners and Nursery Workers](#)

### GOVERNMENT AND DEFENCE

[Defence](#)  
[Public Service](#)

### ■HEALTH, FITNESS, HAIR AND BEAUTY

[Beauty Therapists](#)  
[Hairdressers](#)  
[Health Support](#)  
[Medical Professionals](#)  
[Nurses and Nurses' Aides](#)  
[Sport and Fitness](#)

### ■LABOURERS, FACTORY AND MACHINE WORKERS

[Clothing and Textile Workers](#)  
[Construction and Earthmoving Labourers](#)  
[Factory Workers and Packers](#)  
[General Labourers](#)  
[Machine Operators](#)  
[Mobile Machine and Mining Workers](#)  
[Other Labourers](#)

### ■MARKETING AND SALES REPRESENTATIVES

[General Sales Representatives](#)  
[Marketing, PR and Advertising](#)  
[Real Estate and Property](#)  
[Technical Sales Representatives](#)  
[Telemarketing and Call Centres](#)

### ■MEDIA, THE ARTS AND PRINTING

[Media](#)  
[Printing](#)  
[The Arts](#)

### ■METAL AND ENGINEERING TRADES

[Boilermakers and Welders](#)  
[Metal Fitters and Machinists](#)  
[Other Metal and Engineering Trades](#)  
[Sheetmetal Workers](#)

### ■MOTOR VEHICLE SERVICE AND REPAIR

[Automotive Electricians](#)  
[Car Parts and Accessories](#)  
[Motor Mechanics](#)  
[Panel Beaters and Vehicle Painters](#)

### ■SALES ASSISTANTS AND STOREPERSONS

[Checkout Operators and Cashiers](#)  
[Other Retail](#)  
[Sales Assistants](#)  
[Shop Managers, Florists and Jewellers](#)  
[Storepersons](#)

### ■SOCIAL, WELFARE AND SECURITY

[Carers](#)  
[Security Officers, Guards, Police and Fire](#)  
[Social and Welfare](#)

### ■TEACHING, CHILD CARE AND LIBRARY

[Child Care](#)  
[Library](#)  
[Teachers, Tutors and Teachers' Aides](#)

## Job outlook - Chefs

<a href="#">WorkPlace</a>	<a href="#">JobSearch</a>	<a href="#">Careers</a>	<a href="#">Training</a>	<a href="#">VolunteerSearch</a>	<a href="#">WageNet</a>	<a href="#">Employment Services</a>	
		Wednesday, 14 August 2002 Over 8 million page accesses every week				     	
<a href="#">JobOutlook</a>	<a href="#">New Apprenticeships</a>	<a href="#">Job Explorer</a>	<a href="#">CareerQuiz</a>				
<a href="#">category search</a>	<a href="#">alpha search</a>	<a href="#">keyword search</a>	<a href="#">skill shortages</a>	<a href="#">good prospects</a>			

### Chefs

**Occupational Category** Food, Hospitality and Tourism

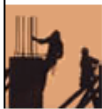
**Broad Occupation** Chefs and Wine Makers

CHEFS plan and organise the preparation and cooking of food in dining or catering establishments.



#### Occupation

**Size**  
Very Large  
48,900



#### Weekly

**Earnings**  
\$616 \*  
(before tax)



#### Job

**Prospects**  
Very Good



#### Key

**Indicators**



#### Main Employing

**Industries**  
Accommodation,  
Cafes and  
Restaurants



- ▶ Skill Shortages
- ▶ Good Prospects
- ▶ Further Information
- ▶ Vacancies for this Occupation
- ▶ Find Training for this Occupation
- ▶ Educational Profile for this Occupation
- ▶ Explore this job
- ▶ JobSearchIT



85.8 %  
**Working**  
**Full Time**



25-34 years  
(38.8%)  
**Main Age**  
**Group**



F 22.6%  
M 77.4%  
**Gender**  
**Breakdown**



Above Average  
**Unemployment**



**Regional**

\* These figures cannot be used in determining a particular wage rate or as an indication of what a person will earn in that job.



[Find vacancies for this occupation](#)



[Find training for this occupation](#)

#### TASKS MAY INCLUDE

- plan menus and order food supplies and monitor quality at all stages of preparation and presentation
- discuss food preparation issues with managers, Dietitians and other staff
- demonstrate techniques and advise on cooking procedures
- prepare and cook food

#### SKILL LEVEL

Entry to this occupation is generally through an AQF Diploma or higher qualification or at least 3 years relevant experience. In some instances relevant experience is required in addition to the formal qualification.

#### ASSOCIATED OCCUPATIONS

- Chef de Partie
- Commis Chef
- Demi Chef
- Executive Chef
- Head Chef
- Second Chef
- Sous Chef

## Key Indicators

**Occupation Category**  
**Broad Occupation**

Food, Hospitality and Tourism  
Chefs and Wine Makers

### Chefs



The graph shows 12 key indicators for this occupation - employment size, full-time share of employment, earnings, unemployment, historical employment growth (long-term, medium term and short-term), future employment growth (to 2007-08), mix of industries, job openings, vacancy level and overall job prospects. The graph presents the decile ranking for the occupation for each indicator - around 10 per cent (40) of the 400 occupations are in each decile.

<b>Chefs</b>	<b>Key Indicator</b>	<b>Rank (Decile)</b>	
	How many workers are employed in this occupation?	48,900	9
	What is the mix of full-time (FT) and part-time (PT) jobs?	85.8% FT 14.2% PT	6
	How much do full-time workers earn on average (before tax)?	\$616 per week	4
	How does unemployment compare with other occupations?	above average	7
	Long-term employment growth - 10 years (to February 2002)	6.3% a year	8
	Medium-term employment growth - 5 years (to February 2002)	9.5% a year	9
	Short-term employment growth - 2 years (to February 2002)	11.3% a year	9
	What is the likely future employment growth (to 2007-08)?	strong growth ++	10
	Is the occupation employed mainly in growth industries?	highly favourable	10
	Job openings from turnover - how many leave the occupation each year?	15.2%	7
	Vacancies - does the occupation have a high vacancy level?	high	8
	<b>JOB PROSPECTS</b>	<b>VERY GOOD</b>	<b>10</b>

## Chefs

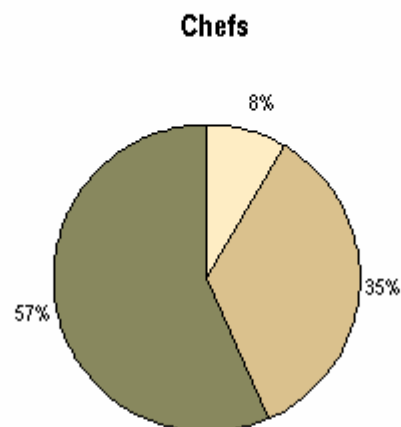
Job Prospects are :






 **MORE Information about Job Prospects >>>**

- Job prospects for Chefs are VERY GOOD.
- Employment growth for Chefs to 2007-08 is expected to be STRONG. Employment in this very large occupation (48,900 in February 2002) rose strongly in the past five and ten years, with very strong growth in the past two years. Employment in this occupation benefits from strong growth in the hospitality sector. There are national skill shortages for Chefs.
- Chefs have an above average proportion of full-time jobs (86 per cent) and earnings are below average - in the fourth decile. Unemployment for Chefs is above average.
- Chefs are employed in several industries, especially cafes and restaurants, accommodation, pubs, taverns and bars, clubs (hospitality), other business services and hospitals and nursing homes. The mix of industries employing Chefs is very favourable for employment growth prospects.
- The vacancy level for Chefs is HIGH. Vacancies arising from job changing (Chefs changing employers) are expected to provide 57 per cent of vacancies, compared with 35 per cent from job openings (Chefs leaving the occupation) and 8 per cent from new jobs (employment growth for Chefs).

**Sources of Job Openings (%)**



-  **New jobs - employment growth**
-  **Job openings - workers leaving occupation**
-  **Job changing - within occupation**

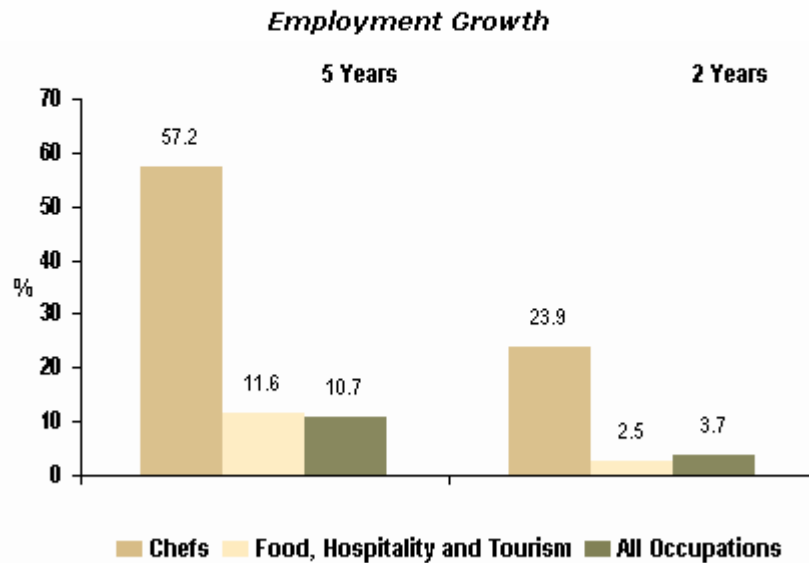
The graph shows, for this occupation, a split of vacancies (share - per cent) into three main sources: new jobs (employment growth), job openings (workers leaving the occupation) and job changing (workers changing jobs but remaining in the same occupation). Source: DEWR estimates of future employment growth, DEWR consultancy with CEET.

WorkPlace	JobSearch	<b>Careers</b>	Training	VolunteerSearch	WageNet	Employment Services
		Wednesday, 17 July 2002     				Over 12,500 education and training courses
<a href="#">JobOutlook</a>   <a href="#">New Apprenticeships</a>   <a href="#">Job Explorer</a>   <a href="#">CareerQuiz</a>	<a href="#">category search</a>   <a href="#">alpha search</a>   <a href="#">keyword search</a>   <a href="#">skill shortages</a>   <a href="#">good prospects</a>					

## Employment & Unemployment

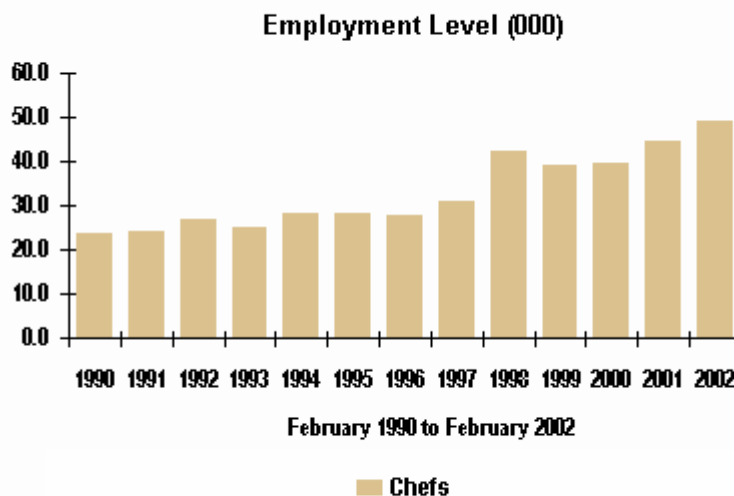
**Occupation Category** Food, Hospitality and Tourism  
**Broad Occupation** Chefs and Wine Makers

### Chefs



The graph shows employment growth (per cent) over the past five years and two years for this occupation, compared with its broader occupational group and all occupations. Source: ABS Labour Force Survey, Australia - to February 2002. DEWR trend data.

### Chefs



The graph shows the employment level ('000) for this occupation for February, 1990 to 2002. Source: ABS Labour Force Survey, Australia - DEWR trend data.

## Chefs



The graph shows unemployment for this occupation (decile ranking) compared to unemployment for its broader occupational group and all occupations. Source: ABS Labour Force Survey, Australia - average May, August, November 2001, and February 2002.

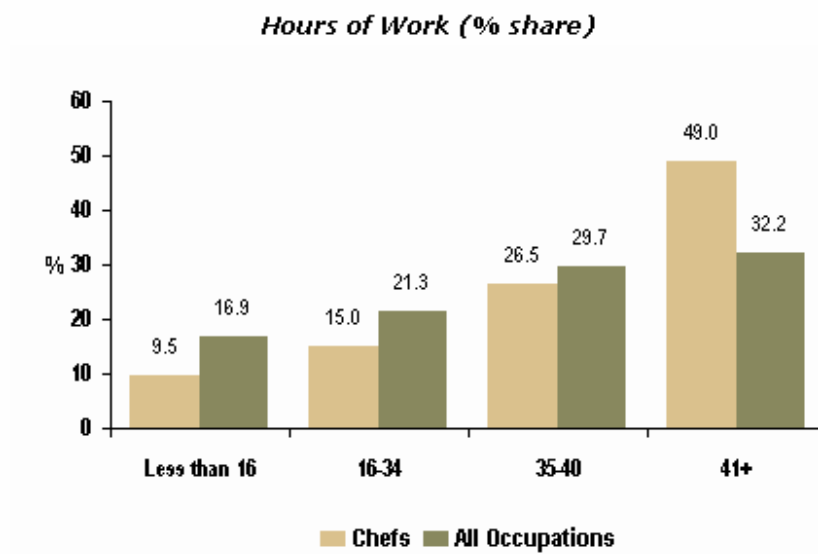
## Chefs



The graph shows weekly earnings - for full-time work and before tax - for workers of all ages for this occupation, compared with its broader occupational group and all occupations. Earnings for 20 to 24 year olds are shown for comparison. These figures cannot be used in determining a particular wage rate or as an indication of what a particular person will earn in that job. Source: ABS Employee Earnings, Benefits and Trade Union Membership, August 2001.

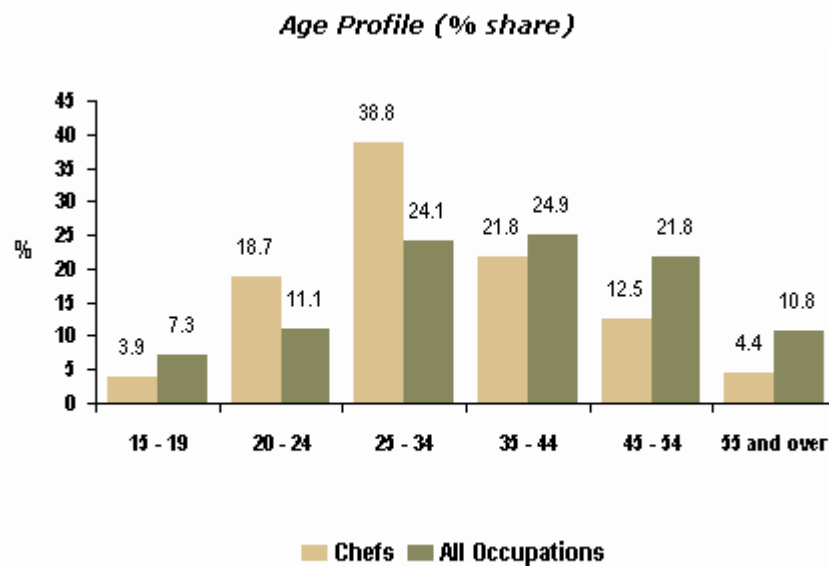


## Chefs



The graph shows the share of employment (per cent) by weekly hours worked for this occupation, compared with all occupations. Source: ABS Labour Force Survey, Australia - average 2001.

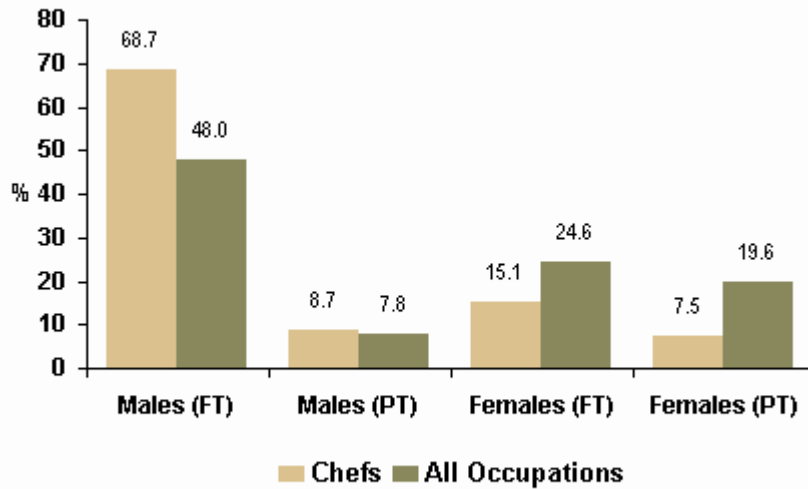
## Chefs



The graph shows the share of employment (per cent) by age group for this occupation, compared with all occupations. Source: ABS Labour Force Survey, Australia - average 2001.

## Chefs

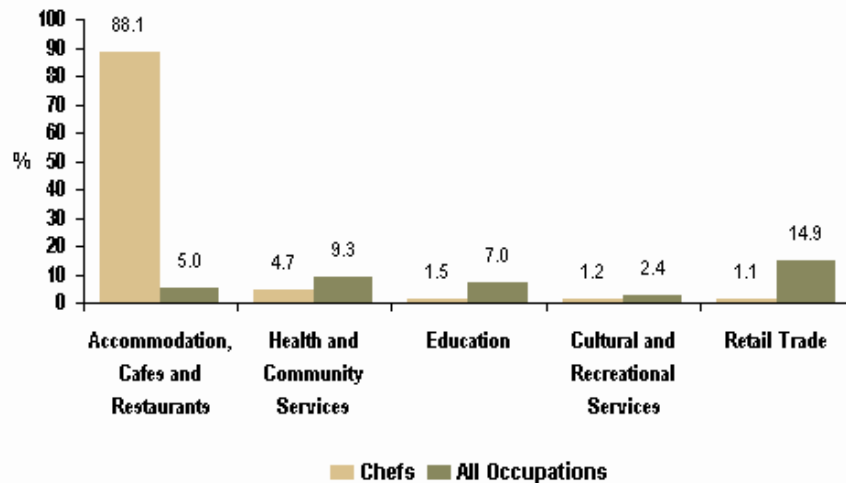
*Male/Female (% share)*



The graph shows the share of employment (per cent) for males and females, employed full-time/part-time, for this occupation compared with all occupations. Source: ABS Labour Force Survey, Australia - average 2001.

## Chefs

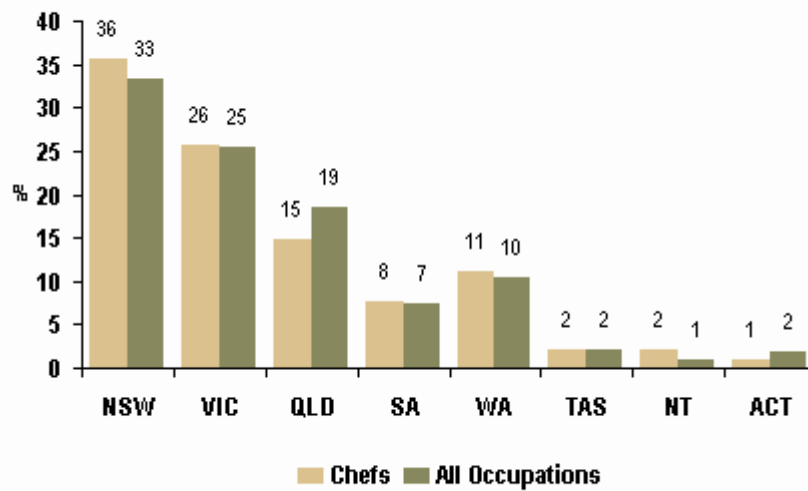
*Main Employing Industries (% share)*



The graph shows, for this occupation, the industries (up to five) with the largest share of employment, compared with the share for all occupations. The industries are based on the Australian and New Zealand Standard Industrial Classification (ANZSIC). Source: ABS Labour Force Survey, Australia - average 2001.

## Chefs

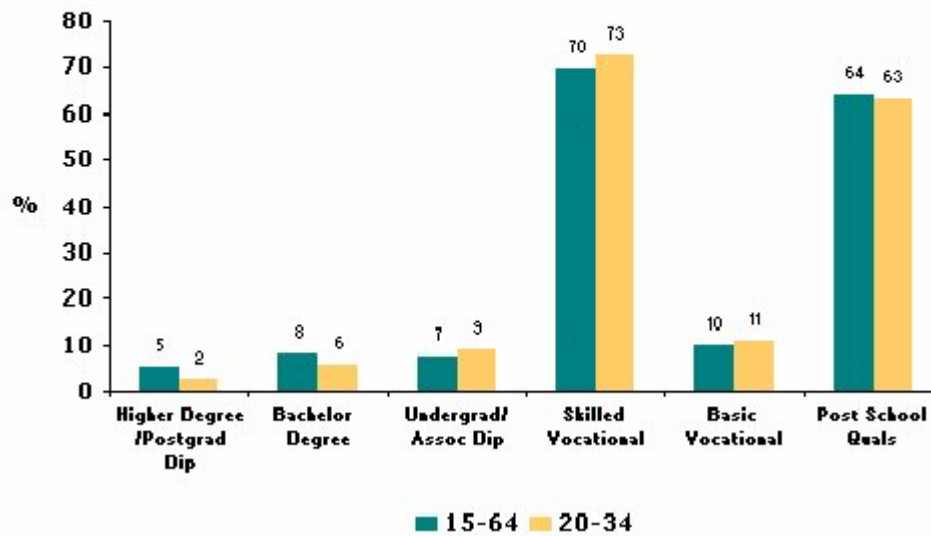
*Employment by Region (% share)*



The graph shows the State share of employment (per cent) for this occupation, compared with all occupations. Source: ABS Labour Force Survey, Australia - average 2001.

## Chefs

*Educational Profile - Australia*






The graph shows for the occupation the percentage of employed persons with post-school qualifications, for those aged 15-64 years and 20-34 years and, for those with post-school qualifications, the percentage share of employed persons by type of qualification. Source: ABS Transition from Education to Work, May 2000.

The educational profile shows that 64 per cent of Chefs hold post-school qualifications: 70 per cent of these have skilled vocational qualifications, 10 per cent have basic vocational qualifications and 8 per cent have bachelor degrees.

The main fields of study for Chefs are Food and Hospitality (81 per cent) and Management (5 per cent).

For younger workers (20 to 34 year olds), a similar proportion (63.3 per cent) has post-school qualifications, and the main qualification is skilled vocational (72.7%).

## Job Explorer - Chef

<a href="#">WorkPlace</a>	<a href="#">JobSearch</a>	<a href="#">Careers</a>	<a href="#">Training</a>	<a href="#">VolunteerSearch</a>	<a href="#">WageNet</a>	<a href="#">Employment Services</a>
		Tuesday, 11 February 2003 Over 12,500 education and training courses				     
<a href="#">JobOutlook</a>	<a href="#">New Apprenticeships</a>	<a href="#">Job Explorer</a>	<a href="#">Career Quiz</a>			
<a href="#">alpha search</a>	<a href="#">keyword search</a>	<a href="#">category search</a>				

### Chefs

**Occupational Category**

Food, Hospitality and Tourism

**Broad Occupation**

Chefs and Wine Makers

**Occupation**

Chefs

<p><b>S Skills</b></p> <ul style="list-style-type: none"> <li>● Coordination</li> <li>● Management of Material ...</li> <li>● Management of Personnel ...</li> <li>● Speaking</li> </ul> <p><a href="#">&gt;more</a></p>	<p><b>K Knowledge</b></p> <ul style="list-style-type: none"> <li>● Administration and ...</li> <li>● Personnel and Human ...</li> <li>● Economics and Accounting</li> <li>● Education and Training</li> </ul> <p><a href="#">&gt;more</a></p>	<p><b>A Abilities</b></p> <ul style="list-style-type: none"> <li>● Oral Expression</li> <li>● Information Ordering</li> <li>● Problem Sensitivity</li> <li>● Deductive Reasoning</li> </ul> <p><a href="#">&gt;more</a></p>
<p><b>I Interests</b></p> <ul style="list-style-type: none"> <li>● Enterprising</li> <li>● Realistic</li> <li>● Artistic</li> <li>● Social</li> </ul> <p><a href="#">&gt;more</a></p>	<p><b>J Job Environment</b></p> <ul style="list-style-type: none"> <li>● Indoors, Environmentally ...</li> <li>● Spend Time Using Your ...</li> <li>● Contact With Others</li> <li>● Coordinate or Lead Others</li> </ul> <p><a href="#">&gt;more</a></p>	<p><b>W Work Values</b></p> <ul style="list-style-type: none"> <li>● Authority</li> <li>● Moral Values</li> <li>● Responsibility</li> <li>● Achievement</li> </ul> <p><a href="#">&gt;more</a></p>
<p><b>A Activities</b></p> <ul style="list-style-type: none"> <li>● Communicating with ...</li> <li>● Monitor Processes, ...</li> <li>● Identifying Objects, ...</li> <li>● Getting Information</li> </ul> <p><a href="#">&gt;more</a></p>	<p><b>T Tasks</b></p> <p>Direct the preparation, seasoning, and cooking of salads, soups, fish, meats, vegetables, desserts, or other foods. May plan and price menu.</p> <p><a href="#">&gt;more</a></p>	<p><b>R Related Occupations</b></p> <p><a href="#">&gt;more</a></p>

## Chefs

### Occupational Category

Food, Hospitality and Tourism

### Broad Occupation

Chefs and Wine Makers

### Occupation

Chefs

#### details of Skills

Skills are developed capacities that facilitate learning and the performance of activities that occur across jobs. The most important skills for this occupation are shown below.

Skill	Level ?	Description
Coordination		Adjusting actions in relation to others' actions.
Management of Material Resources		Obtaining and seeing to the appropriate use of equipment, facilities, and materials needed to do certain work.
Management of Personnel Resources		Motivating, developing, and directing people as they work, identifying the best people for the job.
Speaking		Talking to others to convey information effectively.
Time Management		Managing one's own time and the time of others.
Instructing		Teaching others how to do something.
Active Learning		Understanding the implications of new information for both current and future problem-solving and decision-making.
Management of Financial Resources		Determining how money will be spent to get the work done, and accounting for these expenditures.
Mathematics		Using mathematics to solve problems.
Monitoring		Monitoring/Assessing performance of yourself, other individuals, or organizations to make improvements or take corrective action.
Active Listening		Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
Equipment Selection		Determining the kind of tools and equipment needed to do a job.
Judgment and Decision Making		Considering the relative costs and benefits of potential actions to choose the most appropriate one.
Operations Analysis		Analysing needs and product requirements to create a design.
Complex Problem Solving		Identifying complex problems and reviewing related information to develop and evaluate options and implement solutions.
Learning Strategies		Selecting and using training/instructional methods and procedures appropriate for the situation when learning or teaching new things.
Reading Comprehension		Understanding written sentences and paragraphs in work related documents.
Social Perceptiveness		Being aware of others' reactions and understanding why they react as they do.
Writing		Communicating effectively in writing as appropriate for the needs of the audience.
Critical Thinking		Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.

[go to job outlook](#)

[return to job explorer summary](#)

## Chefs

**Occupational Category**

Food, Hospitality and Tourism

**Broad Occupation**

Chefs and Wine Makers

**Occupation**

Chefs

### details of Knowledge

Knowledges are organised sets of principles and facts that apply to a wide range of situations. The most important knowledge areas for this occupation are shown below.

Administration and Management		Knowledge of business and management principles involved in strategic planning, resource allocation, human resources modeling, leadership technique, production methods, and coordination of people and resources.
Personnel and Human Resources		Knowledge of principles and procedures for personnel recruitment, selection, training, compensation and benefits, labor relations and negotiation, and personnel information systems.
Economics and Accounting		Knowledge of economic and accounting principles and practices, the financial markets, banking and the analysis and reporting of financial data.
Education and Training		Knowledge of principles and methods for curriculum and training design, teaching and instruction for individuals and groups, and the measurement of training effects.
Mathematics		Knowledge of arithmetic, algebra, geometry, calculus, statistics, and their applications.
English Language		Knowledge of the structure and content of the English language including the meaning and spelling of words, rules of composition, and grammar.
Production and Processing		Knowledge of raw materials, production processes, quality control, costs, and other techniques for maximizing the effective manufacture and distribution of goods.
Clerical		Knowledge of administrative and clerical procedures and systems such as word processing, managing files and records, stenography and transcription, designing forms, and other office procedures and terminology.
Customer and Personal Service		Knowledge of principles and processes for providing customer and personal services. This includes customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.
Psychology		Knowledge of human behaviour and performance; individual differences in ability, personality, and interests; learning and motivation; psychological research methods; and the assessment and treatment of behavioural and affective disorders.
Biology		Knowledge of plant and animal organisms, their tissues, cells, functions, interdependencies, and interactions with each other and the environment.
Food Production		Knowledge of techniques and equipment for planting, growing, and harvesting food products (both plant and animal) for consumption, including storage/handling techniques.
Sales and Marketing		Knowledge of principles and methods for showing, promoting, and selling products or services. This includes marketing strategy and tactics, product demonstration, sales techniques, and sales control systems.
Chemistry		Knowledge of the chemical composition, structure, and properties of substances and of the chemical processes and transformations that they undergo. This includes uses of chemicals and their interactions, danger signs, production techniques, and disposal methods.
Fine Arts		Knowledge of the theory and techniques required to compose, produce, and perform works of music, dance, visual arts, drama, and sculpture.
Mechanical		Knowledge of machines and tools, including their designs, uses, repair, and maintenance.

## Chefs

### Occupational Category

Food, Hospitality and Tourism

### Broad Occupation




















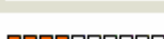
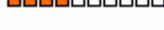
Chefs and Wine Makers

### Occupation

Chefs

#### details of Abilities

Abilities are attributes of an individual that influence performance. The most important abilities for this occupation are shown below.

Ability	Level 	Description
Oral Expression		The ability to communicate information and ideas in speaking so others will understand.
Information Ordering		The ability to arrange things or actions in a certain order or pattern according to a specific rule or set of rules (e.g., patterns of numbers, letters, words, pictures, mathematical operations).
Problem Sensitivity		The ability to tell when something is wrong or is likely to go wrong. It does not involve solving the problem, only recognizing there is a problem.
Deductive Reasoning		The ability to apply general rules to specific problems to produce answers that make sense.
Wrist-Finger Speed		The ability to make fast, simple, repeated movements of the fingers, hands, and wrists.
Manual Dexterity		The ability to quickly move your hand, your hand together with your arm, or your two hands to grasp, manipulate, or assemble objects.
Number Facility		The ability to add, subtract, multiply, or divide quickly and correctly.
Oral Comprehension		The ability to listen to and understand information and ideas presented through spoken words and sentences.
Time Sharing		The ability to shift back and forth between two or more activities or sources of information (such as speech, sounds, touch, or other sources).
Near Vision		The ability to see details at close range (within a few feet of the observer).
Written Comprehension		The ability to read and understand information and ideas presented in writing.
Arm-Hand Steadiness		The ability to keep your hand and arm steady while moving your arm or while holding your arm and hand in one position.
Finger Dexterity		The ability to make precisely coordinated movements of the fingers of one or both hands to grasp, manipulate, or assemble very small objects.
Perceptual Speed		The ability to quickly and accurately compare similarities and differences among sets of letters, numbers, objects, pictures, or patterns. The things to be compared may be presented at the same time or one after the other. This ability also includes comparing a presented object with a remembered object.
Visualization		The ability to imagine how something will look after it is moved around or when its parts are moved or rearranged.
Speech Clarity		The ability to speak clearly so others can understand you.
Speed of Closure		The ability to quickly make sense of, combine, and organize information into meaningful patterns.
Written Expression		The ability to communicate information and ideas in writing so others will understand.
Control Precision		The ability to quickly and repeatedly adjust the controls of a machine or a vehicle to exact positions.
Fluency of Ideas		The ability to come up with a number of ideas about a topic (the number of ideas is important, not their quality, correctness, or creativity).

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## Chefs

**Occupational Category**  
**Broad Occupation**  
**Occupation**

Food, Hospitality and Tourism  
 Chefs and Wine Makers  
 Chefs

### details of Job Environment

Job Environment refers to physical and social factors that influence the nature of work. The most important factors for this occupation are shown.








Factor	Level ?	Description
Indoors, Environmentally Controlled		How often does this job require working indoors in environmentally controlled conditions?
Spend Time Using Your Hands to Handle, Control, or Feel Objects, Tools, or Controls		How much does this job require using your hands to handle, control, or feel objects, tools or controls?
Contact With Others		How much does this job require the worker to be in contact with others (face-to-face, by telephone, or otherwise) in order to perform it?
Coordinate or Lead Others		How important is it to coordinate or lead others in accomplishing work activities in this job?
Spend Time Standing		How much does this job require standing?
Exposed to Minor Burns, Cuts, Bites, or Stings		How often does this job require exposure to minor burns, cuts, bites, or stings?
Importance of Being Exact or Accurate		How important is being very exact or highly accurate in performing this job?
Responsibility for Outcomes and Results		How responsible is the worker for work outcomes and results of other workers?
Exposed to Hazardous Equipment		How often does this job require exposure to hazardous equipment?
Sounds, Noise Levels Are Distracting or Uncomfortable		How often does this job require working exposed to sounds and noise levels that are distracting or uncomfortable?
Spend Time Making Repetitive Motions		How much does this job require making repetitive motions?
Spend Time Walking and Running		How much does this job require walking and running?
Very Hot or Cold Temperatures		How often does this job require working in very hot (above 32 C degrees) or very cold (below 0 C degrees) temperatures?
Consequence of Error		How serious would the result usually be if the worker made a mistake that was not readily correctable?
Deal With External Customers		How important is it to work with external customers or the public in this job?
Exposed to Contaminants		How often does this job require working exposed to contaminants (such as pollutants, gases, dust or odours)?
Extremely Bright or Inadequate Lighting		How often does this job require working in extremely bright or inadequate lighting conditions?
Responsible for Others' Health and Safety		How much responsibility is there for the health and safety of others in this job?
Spend Time Bending or Twisting the Body		How much does this job require bending or twisting your body?
Spend Time Kneeling, Crouching, Stooping, or Crawling?		How much does this job require kneeling, crouching, stooping or crawling?

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## Australian Training – course for Chefs

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### Course Information

**Course** Certificate IV in Australian Contemporary Cuisine  
**Provider** Northern Sydney Institute, TAFE NSW

### Certificate IV in Australian Contemporary Cuisine

#### Course Attendance

Part-time internal - 2.5 years

#### Qualification

Certificate IV

The breadth, depth and complexity of knowledge and competencies would cover a broad range of varied activities or applications in a wider variety of contexts most of which are complex and non-routine. Leadership and guidance are involved when organising activities of self and others as well as contributing to technical solutions of a non-routine or contingency nature.

#### Duration

664 hours

#### Description

This course is for qualified cooks who want to develop the knowledge and skills necessary to take part in the continued development of Australian contemporary cuisine. You will learn practical skills using a range of cooking methods and ingredients. You will also learn about Asian, European and native Australian cultures in relation to the development of contemporary cuisines. This course integrates both gastronomy and wine appreciation. You will also learn about administration and management (covering human resources and training), menu design and costing (covering restaurant management). A full-time program may be offered if there is sufficient demand.

#### Subjects

Core: Basic Accounting Practices; Administration General; Staffing; Training; Administration Kitchen Management; Administration Kitchen Quality Control; Specialty Desserts; Advanced Fish & Shellfish Skills; Malay, Nonya & Indonesian Skills; Japanese Skills in Australian Cookery; Native Australian Cookery; Indian Skills in Australian Cookery; Guangdong Skills in Australian Cookery; Thai Skills in Australian Cookery; Gastronomy; Technology in the Kitchen; Research & Development - New Recipes; Master Chefs in the Kitchen; Italian Skills in Australian Cookery; French Skills in Australian Cookery; Middle Eastern Skills in Aust. Cookery; Australian Contemporary Commodities; Wine & Wine Service; Patron Care (Responsible Serv.of Alcohol); plus more.

#### Application and Enrolment

Apply directly to the Institute. Applications close in early January.

#### Standard Entry

Certificate of Proficiency or Craft Certificate in cookery or patisserie or 5 years of industry experience as a tradesperson. Your selection into this course will be based on the information provided on the TAFE NSW Application Form.

#### Youth Allowance Eligibility

Talk to your Centrelink Service Centre to check the status of this course.


## Training Provider Information

**Course** Certificate IV in Australian Contemporary Cuisine  
**Provider** Northern Sydney Institute, TAFE NSW

### Northern Sydney Institute, TAFE NSW

**Sites:**  
 Ryde

**Web Site**

<http://www.tafensw.edu.au/nsit/> 

**Description**

Northern Sydney Institute serves Sydney's northern metropolitan area between Pittwater and Sydney Harbour. The Institute enrolls around 45,000 students a year enrol in a wide range of courses at the Institute's seven locations. The Institute offers a comprehensive range of courses and is supported by specialist training facilities in the areas of telecommunications and optic technologies, film and television, art, graphic design and multimedia, and contemporary cuisine.

The Community Services, Health, Tourism and Hospitality Educational Services Division is located within the Institute.

The Vocational Education and Assessment Centre is part of the Northern Sydney Institute and provides a research and development service to enhance training.

The International Students Office is located at the Northern Sydney campus.

**General information**

**Phone :** 02-9448 6278

**Fax :** 02-9448 6291

**Street Address :**

250 Blaxland Road

RYDE

NSW

2112

**Postal Address :**

250 Blaxland Road

RYDE

NSW

2112

**Student Services**

Assistance for Aboriginal Students

Assistance for Students with Disabilities

Assistance with English as a Second Language

Career Counselling

Cafeteria

Counselling/Welfare Service

Employment Service

Library

Sporting Facilities

Assistance for Overseas Students

Assistance for Women in Non-traditional Areas

Computer Laboratory Access

Student Clubs & Societies

Study Skills Assistance