



FOOD SERVICES TRAINEESHIP

Service IQ
SMARTER PEOPLE FOR
SMARTER BUSINESSES



FOOD SERVICES

Food Services Traineeship

Our new Food Services Programme has been developed specifically for catering type businesses – from those working in large environments such as stadiums and hospitals, through to residential care homes, retail outlets, and those providing catering services in general.

The training is divided into two stages, and leads to a **National Certificate in Hospitality (Entry Skills), Level 2**. It can be delivered by you, on the job, at your pace.

In the first module your employees gain credits in Food Safety, Health and Safety, Teamwork, Time management and Customer care.

In addition, there are electives available to meet individual workplace needs:

Residential

- Menu adaptation and resource requirements for preparing food for food services
- Preparation of basic sandwiches

Trayline

- Menu adaptation and resource requirements for preparing food for food services
- Providing trayline food services in a commercial hospitality environment

Café Retail

- Providing counter food and beverage service
- Preparing and cleaning areas for counter food service



In stage two your staff gain credits in:

- Safety procedures to protect staff and customers
- Communication techniques
- Cookery methods

You can then select from a number of Hospitality unit standards to complete this nationally recognised qualification. These include:

- Preparation of fruit and vegetables
- Preparation and assembly of complex sandwiches
- Preparation and presentation of salads
- Cleaning food production areas and equipment
- Handling and maintaining knives
- Barista Skills

It's a competitive industry out there. Trained staff are essential, adding to both your productivity and profitability. ServiceIQ can help you make the best of your business. Subsidies are available to eligible businesses, and we have staff to provide support and guidance.

An expert Food Services Assessor is available through ServiceIQ to work with you and your staff on completing these training programmes.

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ServiceIQ is the industry training organisation (ITO) for the Aviation; Tourism; Travel; Museums; Food Services; Cafés, Bars, Restaurants; Quick Service Restaurants; Clubs; Accommodation; Retail and Wholesale sectors of the New Zealand service industry.

It works in partnership with employers, employees and training providers to develop nationally recognised qualifications that help people in the service industry grow their skills, their careers and develop their businesses.

ServiceIQ sets standards, develops qualifications and arranges training for all the service industry sectors it covers. There is a wide range of qualifications, suited to all levels and all sectors, from induction courses and New Zealand Apprenticeship programmes to National Certificates and National Diplomas.

ServiceIQ also gives support and guidance to secondary schools and promotes the service industry as a career to students.



www.ServiceIQ.org.nz

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