

MAKING CAREER CHOICES

FACT SHEETS TO HELP YOU CHOOSE
THE RIGHT CAREER AND STUDY PATH



Hospitality – Back of House

Chef, Kitchen Hand, Kitchen Attendant

Industry Description

Practitioners in this industry will be required to organise and carry out the preparation and cooking of food in venues such as hospitals, restaurants, cafes, motels and canteens. This could include planning menus, cleaning work areas and equipment and the handling, sorting, storing and distributing of food items.

Below are some of the particularly demanding requirements. Reasonable Adjustment may apply for individuals with specific support needs in industry training. The learner should have:

- ability to stand for long periods of time
- ability to see details at close range (near vision)
- ability to handle and control objects and tools (manual dexterity)
- ability to be exact and accurate and work within time constraints (efficiency)
- ability to plan and perform multi-step tasks
- ability to maintain control in stressful situations
- ability to bend, stretch, twist and reach
- ability to understand written and verbal instructions
- tolerance for hot, cold or humid working environments
- tolerance for chemicals, odours and handling greasy items.

Below are some of the important personal abilities that are required. The learner should have:

- high level of personal cleanliness
- punctuality
- good hand-eye coordination
- ability to work as part of a team
- good communication skills
- flexibility to perform shift work on a 24hour rotating roster as required.



Workplace Health and Safety

All practitioners must understand their workplace health and safety obligations and safety requirements under the:

- *Work Health and Safety Act 2011* which imposes obligations on people at workplaces to ensure workplace health and safety.
- *Work Health and Safety Regulation 2011* that describes what must be done to prevent or control certain hazards which cause injury, illness or death.
- *Codes of Practice*, which are designed to give practical advice about ways to manage exposure to risks common to industry.

All practitioners must be able to participate in Risk Assessments, Incident Reports and Hazard Identification.

More specific workplace health and safety requirements for hospitality – back of house practitioners include:

- free from skin allergies to food and detergents.

Legislative or licensing issues

All practitioners must meet the qualification requirements set by industry standards.

Resources and further information

For more information on duties, tasks and career and labour market information relating to Hospitality – Back of House, please refer to <http://joboutlook.gov.au>.

Industry information/professional associations

Australian Hotels Association www.aha.org.au

Restaurant and Catering www.restaurantcater.asn.au

Service Skills Australia www.serviceskills.com.au

Tourism Training Australia www.tourismtraining.com.au

Discover Your Career www.discoverhospitality.com

For career resources to help explore and plan careers, visit www.myfuture.edu.au.

This is intended to be used as a tool for career research, in conjunction with other resources. For specific course information, please refer to the TAFE Queensland website www.tafeqld.edu.au or ring 1300 308 233.



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