



Cooks in children's services - qualifications guidelines **Under Clause 54 (3) *Children's Services Regulation 2004***

If meals are prepared and provided to children on the premises of a children's service, clause 54 of the *Children's Services Regulation 2004* (the Regulation) requires the service to employ a qualified cook.

In this context, a person is a qualified cook if they hold a certificate showing they have successfully completed Australian Qualification Framework (AQF) competencies, through a registered training organisation, in

- Menu planning and
- Nutrition and
- Safe food handling

provided the **menu planning** competency or **nutrition** competency is from an AQF **hospitality** or **health** course.

'Stand alone' courses which meet these requirements

1. A Certificate III in Hospitality (Commercial Cookery) (AQF 3) complies with requirements of a children's services cook **provided** the transcript includes a **unit in menu planning**

or

2. A Statement of Attainment in NSW TAFE 3599 – Cookery in Children's Service (even though this course is no longer being offered by TAFE).

Competencies which can be combined to meet these requirements

A person who holds a combination of units of the following competencies in **Safe Food Handling, Menu Planning** and **Nutrition** can meet the requirements (as per examples):

Combined Menu Planning and Nutrition

HLTNA302B (Previously HLTNA2A) - <i>Plan and evaluate meals and menus to meet recommended dietary guidelines</i>

THHBCAT01B – (an earlier version was THHBCAT01A) <i>Prepare foods according to dietary and cultural needs</i>

SITHCCC029A – <i>Prepare foods according to dietary and cultural needs</i>

Combined Nutrition and Safe Food Handling

CHCCN3C – <i>Prepare nutritionally balanced food in a safe and hygienic manner</i>

CHCCN303A – <i>Contribute to provision of nutritionally balanced food in a safe and hygienic manner</i>
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Safe Food Handling – Approved Units

THHBCC11B - <i>Implement food safety procedures</i>
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THHGHS01B – <i>Follow hygiene procedures</i>

HLTFS207B – <i>Follow basic food safety practices</i>
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SITXFSA001A - <i>Implement food safety procedures</i>
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SITXOHS002A – <i>Follow workplace hygiene procedures</i>

Example 1

A person who has successfully completed a combined competency in menu planning and nutrition, e.g. HLTNA302B, *Plan and evaluate meals and menus to meet recommended dietary guidelines*, has met the requirement if he or she also obtains an AQF competency in Safe Food Handling from an RTO. In this case the Safe Food Handling AQF competency does not have to be from a hospitality or health course.

Example 2

A person who has successfully completed a combined competency in menu planning and nutrition, e.g. HLTNA302B, *Plan and evaluate meals and menus to meet recommended dietary guidelines*, and also completed a combined nutrition and safe food handling competency, e.g. CHCCN3C, *Prepare nutritionally balanced food in a safe and hygienic manner* has met the requirement.