



# Frequently Asked Questions (FAQs)

**COMMERCIAL COOKERY & HOSPITALITY**

## Frequently Asked Questions

### What is mandatory Vocational Industry Placement (VIP)?

Vocational Industry Placement is Envirotech's mandatory work-based component, allowing students to put into practice the theory and skills they've learned in a real professional setting.

VIP is a student's placement that is by default unpaid vocational or training experience under the [Vocational Education Training and Employment Act 2000](#), however employers can pay at their discretion in compliance with the student visa condition.

### Is doing the VIP required to graduate from Envirotech courses?

Yes, this is a mandatory requirement of all Envirotech courses, ensuring Envirotech's students gain industry-related experience.

### Do I get paid for VIP?

[Fair Work Ombudsman – Vocational Placements Fact Sheet](#)

By default, VIP is unpaid; however, employers may choose to pay for students' placement. Employers are not required to pay according to award rate and can pay any amount of allowance or hourly rate.

### How do I find VIP placement?

Envirotech has default VIP placement host in Queensland and New South Wales. For hospitality, event and catering management. SOL Gardens is the default partner of Envirotech, with sites in Byron Bay and Gold Coast where students can do their VIP. For Cookery & Kitchen Management, Envirotech has the following workplacement hosts that students can be connected:



Students may bring their own (BYO) VIP host for Envirotech assessment. Students may nominate their desired workplace or their current workplace as their potential VIP provider, Envirotech will assess its compliance with the VIP program. Students may change their VIP host by successful assessment of the VIP team.

### **What is a VIP agreement?**

VIP agreement is a document that must be signed before the VIP training begins. The Agreement is a three (3) party agreement between the student, Envirotech Education, and the Placement Provider. Your training shifts will not be valid without an Agreement.

### **Do I have to wear a uniform on my VIP shifts?**

It depends. Some workplaces will require you to wear specific clothing and/or shoes. Your VIP supervisor will advise you of the requirements specific to the place you will be at. Ensure you follow the directions given.

### **How many hours are required?**

Students are required to complete 16 VIP hours per week, for a duration of 40 academic weeks.

### **How often do I have to attend my workplace?**

You are required to attend your VIP weekly and accumulate 16 hours weekly over the 40 academic weeks. You will be expected to show up on time for every shift for which you are rostered.

If there is an unforeseen circumstance that prevents our students from attending their VIP shifts, they must ensure they follow the VIP procedures and notify both the VIP host supervisor, and Envirotech by prior written advice of any absences.

### **How do we record our VIP activities?**

All VIP activities are recorded through the Envirotech app. Students undergoing VIP are required to download the app from the App store (IOS) or Google Play Store (Android).

VIP supervisors are also required to download and install the supervisor app and review your learners' submitted shifts.

### **What is the Envirotech VIP app?**

Envirotech VIP app is a tool for learners to access their VIP logbooks and record their VIP hours. Once you have signed all the agreement forms, we will send an email with instructions to sign up, and video tutorial link on how to use the app.

### **Why do I have to record my hours?**

It is important that you keep track of the hours you spend in the work placement, as your attendance records. There are mandatory placement units of competency, the expectation is that the number of hours has been set to reflect the minimum length of time required to develop the necessary relevant knowledge and skills.

If you do not complete the number of hours deemed necessary, you will not meet the requirements to successfully complete your course and be issued with your certification. Keeping an accurate record of your working hours is the way to provide evidence of what you have completed.

### **Can VIP hours support students' skill assessment?**

Yes, VIP hours when recorded correctly may support student skills assessment.

### **What specific skills and knowledge will I gain from working at Sol Gardens or other approved hosts?**

Sol Gardens and other approved hosts provides students with an exceptional and field related job experience encompassing advantages such as enhancing networking skills, refining communication abilities, bolstering confidence, fostering teamwork, apply for grants and fundings, sustainability for the hospitality sector, event management, event coordination, culinary and kitchen management skills.

### **How will this experience at Sol Gardens or other approved hosts benefit my future career?**

Your experience at Sol Gardens or other approved hosts will positively impact students' future career by providing practical skills, industry insights, and valuable networking opportunities, increased chance of employability, thereby enhancing Envirotech's students' preparedness and competitiveness in their chosen field.

## What roles will students undertake during their work placement with Sol Gardens?

<b>YEAR 1</b> <b>SIT30821 Certificate III in Commercial Cookery</b> <b>SIT40521 Certificate IV in Kitchen Management</b> <b>SIT40621 Certificate IV in Catering Management</b>	<b>YEAR 2</b> <b>SIT50422 Diploma of Hospitality Management</b> <b>SIT50322 Diploma of Event Management</b>
<ul style="list-style-type: none"> <li>• Chefs</li> <li>• Sous Chefs</li> <li>• Pastry Chefs</li> <li>• Kitchen Manager</li> <li>• Catering Manager</li> <li>• Beverage and food services</li> <li>• Sustainability intern</li> <li>• Community outreach intern</li> <li>• Customer relations</li> </ul>	<ul style="list-style-type: none"> <li>• Event planner/coordinator</li> <li>• Event designer/decorator</li> <li>• Entertainment coordinator</li> <li>• Venue manager</li> <li>• Transportation coordinator</li> <li>• Event assistant</li> <li>• Marketing and sales coordinator</li> <li>• Beverage and food service</li> <li>• Sustainability intern</li> <li>• Community outreach intern</li> <li>• Customer relation</li> </ul>

These are just a few of the many roles' students may undertake during their workplacement. Students can explore these roles to gain a comprehensive understanding of the industry and identify areas of interest for potential career paths.

## What types of events do we typically host at Sol Garden?

Sol Gardens mainly caters for weddings. However, the venue also hosts other events such as corporate events, workshops, yoga retreats, baby showers, photo shoots, birthday parties and engagement parties.



## VIP Units of Competency

<p><b>YEAR 1</b></p> <p><b>SIT30821</b> Certificate III in Commercial Cookery</p> <p><b>SIT40521</b> Certificate IV in Kitchen Management</p> <p><b>SIT40621</b> Certificate IV in Catering Management</p>	<ul style="list-style-type: none"> <li>• <b>PSPREV014</b> – Assess applications for grants, subsidies, and rebates.</li> <li>• <b>BSBSUS411</b> – Implement &amp; monitor environmentally sustainable work practices.</li> </ul>
<p><b>YEAR 2</b></p> <p><b>SIT50422</b> Diploma of Hospitality Management</p> <p><b>SIT50322</b> Diploma of Event Management</p>	<ul style="list-style-type: none"> <li>• <b>PSPREV014</b> – Assess applications for grants, subsidies, and rebates</li> <li>• <b>CUAFIM511</b> – Source funding for projects.</li> <li>• <b>BSBSUS511</b> – Develop workplace policies and procedures for sustainability.</li> <li>• <b>SITEEVT028</b> – Manage on-site event operations.</li> </ul>

## Work-Based Tasks and Responsibilities Work-Based Tasks and Responsibilities – Sample List

<p><b>YEAR 1</b></p> <p><b>SIT30821</b> Certificate III in Commercial Cookery</p> <p><b>SIT40521</b> Certificate IV in Kitchen Management</p> <p><b>SIT40621</b> Certificate IV in Catering Management</p>	<ul style="list-style-type: none"> <li>• Food Preparation and Menu Planning.</li> <li>• Collaboration with Kitchen Staff.</li> <li>• Replenishing food supplies.</li> <li>• Collaboration with the catering team.</li> </ul>
<p><b>YEAR 2</b></p> <p><b>SIT50422</b> Diploma of Hospitality Management</p> <p><b>SIT50322</b> Diploma of Event Management</p>	<ul style="list-style-type: none"> <li>• Assisting with venue setup and decoration.</li> <li>• Assisting with guest seating arrangements.</li> <li>• Monitoring and managing guest flow throughout the event.</li> <li>• Liaison with event partners.</li> <li>• Food and beverage service &amp; operation.</li> <li>• Event planning and coordination.</li> </ul>

### **Are there any opportunities for advancement or additional training during my time at Sol Gardens or other approved hosts?**

Sol Gardens and other approved hosts, values the growth and development of team members. Sol Gardens in particular, offer various opportunities to support your professional development during your VIP time with them. Additionally, Sol Gardens encourage ongoing learning and skill enhancement to keep pace with industry trends and best practices. Our goal is to empower you to reach your full potential and achieve your career goals while contributing to the success of Sol Gardens.

### **How does Sol Gardens contribute to the local community or industry?**

Sol Gardens takes pride in its contributions to both the local community and the event planning industry. Locally, we actively engage in community outreach initiatives such as charity events, fundraisers, and partnerships with local businesses and organizations. By hosting events that benefit local causes and participating in community development projects, we strive to make a positive impact and support the well-being of our community. Additionally, within the event planning industry, Sol Gardens serves as a hub for collaboration, innovation, and knowledge-sharing. Through these efforts, Sol Gardens strengthens connections, promotes excellence, and contributes to the overall advancement and prosperity of both the local community and the event planning industry.

Sol Gardens offers our students free access to create own events on our sites to empower students' leadership in communities' engagement. Sol Gardens will sponsor Envirotech students' events that are approved by Envirotech's trainers and assessors.

### **Are there any networking opportunities available for students at Sol Gardens?**

There are numerous networking opportunities available for students at Sol Gardens. We actively encourage students to engage with industry professionals, vendors, and clients who frequent our venue. Sol Gardens delivers four sustainability open days per year, bringing together Gold Coast events, culinary, catering and wedding providers to our site. Students are at the forefront in organising this yearly event.

Whether it's through assisting with events, attending and helping to organise industry open days hosted at Sol Gardens, or participating in networking events specifically organised for students, there are ample chances to connect with professionals in the event planning and hospitality fields. These networking opportunities provide valuable insights, mentorship possibilities, and potential career connections that can enhance your academic and professional journey in the event industry.

### **How does Sol Gardens support diversity and inclusion in its workforce and events?**

Sol Gardens offers its services to domestic, indigenous, and international clients.

Sol Gardens prioritizes diversity and inclusion in its workforce and events by actively recruiting individuals from diverse backgrounds. In events, they create inclusive atmospheres where all guests feel valued, representing diverse perspectives and collaborating with diverse vendors. By fostering a culture of acceptance and celebrating diversity, Sol Gardens ensures that both its workforce and events reflect a wide range of backgrounds and experiences, ultimately enhancing the quality and inclusivity of the experiences they offer.

### **Will I rotate through different roles or departments at Sol Garden?**

Sol Gardens offers you the chance to experience rotation across various roles or departments aligned with the weekly unit topics of your qualification. Sol Gardens provide a thorough learning experience by rotating through diverse roles, helping students to discover their strengths and interests for a successful career in their own industry.







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