



# VTP497 Basic Cooking Skills for Tour Guides

## DESCRIPTION

This course is an introduction to food preparation for the tour guide industry. This will assist with the delivery of enhanced tour experiences. Tour guides with cooking skills can offer hands-on cooking demonstrations or classes, making the tour more interactive and engaging for participants

## ELIGIBILITY/ENTRY REQUIREMENTS

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

## DELIVERY DETAILS

Location(s)	Alice Springs
Duration*	This program is delivered over ten (10) lessons (4) hours per lesson
Study mode ^^	Face-to-face and practical hands-on delivery in a simulated commercial kitchen environment at CDU's Alice Springs Campus.

\* Duration may vary depending on how long a student takes to reach the required competency level.

^^ Course timetable will be provided on application for the course.

^^ Information relating to study modes can be found in the 2026 TAFE Student Guide

## FEES

Fee Type	2026 Course Fees
NT Government Supported*	\$220.50* (Regional and Remote only)
Full Fee	\$1,334.55

This course is supported by the NT Government for eligible domestic students who are NT residents.

\*For Regional and Remote-only supported courses, the delivery location of the course needs to be listed on the NTG's Delivery allowance for VET-funded programs with regional or remote as the location category to be eligible. A limited number of NT government-supported places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. For International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

For further clarification and information on fees, fee exemptions, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [TAFE Fees and Payments](#)



## ASSESSMENT

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

## CREDIT TRANSFER (CT)

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.

## RESOURCES

Students are issued with all required resources for this program, including hair nets. Students are to wear long pants and shirts with sleeves and covered footwear during class.

## STUDY AND CAREER PATHWAYS

Further training pathways from this program include but are not limited to SIT30821 Certificate III in Commercial Cookery. Possible occupations relevant to SIT30821 include:

- Commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops

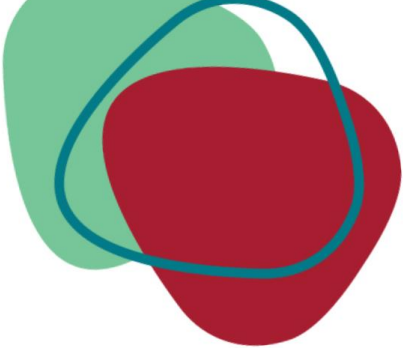
## PROGRAM CONTENT

This training program covers four (4) units of competency taken from the SIT Tourism, Travel and Hospitality Training Package, which is recognised nationwide.

## UNITS

SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHCCC023*	Use food preparation equipment
SITHCCC024*	Prepare and present simple dishes

*\*Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety*



## **WITHDRAWING FROM A PROGRAM**

You may withdraw from this program and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## **SUPPORT SERVICES**

The University provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support - Life, Health and Wellbeing](#)

## **CONTACT DETAILS**

Culinary Arts and Hospitality

E. [vet.culinaryarts@cdu.edu.au](mailto:vet.culinaryarts@cdu.edu.au)  
T. 08 8959 5461 (ASP)  
W. <https://www.cdu.edu.au/tafe>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.