



NSW Department of  
Community Services

## Qualifications for cooks in children's services

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.

A person is a qualified cook if they hold a certificate showing they have successfully completed a basic training course in food safety and nutrition that complies with the guidelines issued by the Director-General of the Department of Community Services (DoCS) and that is provided by a registered training organisation (RTO).

1. The guidelines issued by the Director-General of DoCS are as follows:

A qualified cook is a person who has:

- successfully completed Australian Qualifications Framework (AQF) competencies with an RTO, in menu planning, nutrition and safe food handling, AND
- where either the menu planning competency or the nutrition competency is from an AQF *hospitality* or *health* course.

2. To assist licensees to comply with the guidelines, the following additional information is offered:

a) This list of competencies is *not definitive* but some competencies that meet the requirements are:

### **Accepted for both nutrition and menu planning**

*HLTNA2A or HLTNA302B Plan and evaluate meals and menus to meet recommended dietary guidelines*

This competency is concerned with the ability to plan and evaluate appropriate meals and menus based on the Australian Dietary Guidelines in consultation with a dietician to meet the nutritional needs of client/patient groups. It involves the selection and planning of balanced meals, general menu planning principles and the development and evaluation of menus.

*THHBCAT01B Prepare foods according to dietary and cultural needs*

This competency refers to the *preparation and cooking* of foods to meet both basic and specific dietary and cultural needs generally under instructions from others. It covers the ability to apply basic nutritional principles as well as deal with special dietary and cultural requirements normally encountered in a variety of hospitality and catering establishments.

### **Accepted for safe food handling**

*THHBCC11B Implement food safety procedures*

*THHGHS01B Follow Workplace hygiene procedures*

**Note:** *CHCCN3C Prepare nutritionally balanced food in a safe and hygienic manner* from the CHC02 Children's Services training package meets the requirements for both nutrition and safe food handling only.

b) Also, various RTOs have developed short courses that specifically meet the guidelines. These RTOs include:

<b>RTO:</b>	<b>NSW TAFE</b>
<b>Course No:</b>	3599
<b>Course Name:</b>	Cookery in Children's Services