

AUSTRALIAN INSTITUTE OF TECHNICALCHEFS.Inc

No.0093856C

APPLICATION FOR ADMISSION

CONTACT DETAILS:

Given Name / First Name	<input type="text"/>
Middle Name (Optional) Add name, leave blank or add initial.	<input type="text"/>
Family Name/ Last Name / Surname	<input type="text"/>
Address for Correspondence / Home Address, No, Unit and Street	<input type="text"/>
City:	<input type="text"/>
Postal Code:	<input type="text"/>
State:	<input type="text"/>
Home Phone Number: Please Include Area Code	<input type="text"/>
Telephone Number: Home, Mobile or Business Number is required (No spaces)	<input type="text"/>
Email Address:	<input type="text"/>
Social Media ID: If not on LinkedIn /Facebook leave blank	<input type="text"/>
Preferred contact: Telephone – Email	<input type="text"/>

TECHNICAL SKILLS AND EXPERIENCE:

A TechnicalChef requires proof of a minimum of 6 years (12 thousand hours) experience in a commercial kitchen. ENSURE you have read and understood "how experience is assessed" to be a TechnicalChef. **Website: "Eligibility > Experience"**

Commercial Kitchen Experience:	<input type="text"/>
Total Number of years working in a commercial kitchen	<input type="text"/>
Job Title: e.g. Chef, Sous Chef, Chef de Cuisine, Executive Chef, Teacher, ETC	<input type="text"/>
Current Employer: Workplace Name - Business Name - Company Name	<input type="text"/>
Business Phone Number: Include area code - No spaces	<input type="text"/>
City: Workplace City or Postcode	<input type="text"/>

To accelerate approval, please attach a brief Curriculum vitae / CV/ Résumé. Please add FAMILY NAME To File Name (EG" John Deed CV").

TECHNICAL EDUCATION AND TRAINING:

A TechnicalChef requires proof of a minimum of 1000 culinary credit points, (or approximately 1000 hours of face-to-face technical culinary arts training) We may require certified copies of the qualification. We may contact the training institute to verify your certificate. In cases where we do not know the qualification, recognition will be consistent with VETASSESS determinations or other approved recognition services. ENSURE you have read and understood, " how credit points are assigned to qualifications".

Website: "Eligibility > Knowledge"

Qualification obtained while an:

The position you held while studying for a cookery qualification. (If other ,please briefly describe).

Name of Qualification:

The name of the cookery qualification E.G: Certificate (LEVEL) in Commercial Cookery) Diploma in Hospitality Commercial, Cookery Stream, City and Guilds: Professional Cookery Stream, Associate Degree in culinary arts, Bachelor's Degrees, Master's programs ETC.

Certificate or qualification number Awarding Institute:

The name of School, College, Institute, or University attended.

City: Location of School, College, Institute, or University attended.

Approximate Graduating Date: Approximate month - year studies completed.

To accelerate the selection process attach a photocopy of your certificate in your email or letter. Please add FAMILY NAME To File Name (EG" John Deed Certificate").

ADDITIONAL ACTIVITIES AND STUDIES:

Provided you have evidence, you are able to claim additional credit points for participation in enriching experiences after completing basic training. Education Credit Points are granted for a wide variety of experiences including: Networking, Advisor /Mentoring, Formal Studies, Short Learning Experiences, Competition Experience, Additional Qualifications and more. Select any applicable activity below to add additional credit points. If the activity is not identified in your uploaded Résumé, you may need to provide evidence of your involvement. **Website: "Eligibility > Professional Development"**

CONTINUING PROFESSIONAL DEVELOPMENT - NETWORKING:

E.g. Member - Académie Culinaire de France Australian - Culinary Federation - Les Toques Blanches Other – If other brief description)

CONTINUING PROFESSIONAL DEVELOPMENT - PARTICIPATORY :

E.g. Competitor – Local, State, National, International culinary competition Other - (Brief Description)

CONTINUING PROFESSIONAL DEVELOPMENT - ADVISORY OR MENTORING:

Commercial Cookery Culinary Judge, Committee Member of an Association, Member of an advisory group Other - (Brief Description)

CONTINUING PROFESSIONAL DEVELOPMENT - SHORT LEARNING EXPERIENCES:

Culinary related short courses Personal development workshops Master Classes Other - (Brief Description)

CONTINUING PROFESSIONAL DEVELOPMENT - FORMAL STUDIES:

Enrolled in Certificate 4 (Cookery) Enrolled in Hospitality Diploma Enrolled in Hospitality Degree Other - (Brief Description)

CONTINUING PROFESSIONAL DEVELOPMENT - ADDITIONAL QUALIFICATIONS:

Any Additional qualifications Completed Certificate 4 (Cookery), Completed Hospitality Diploma, Completed Hospitality Degree, Other - (Brief Description)

CONTINUING PROFESSIONAL DEVELOPMENT - OTHER:

Identify additional culinary experiences (not categorized above) that have contributed towards your career.

CHARACTER AND FITNESS ("Attitude")

The Australian Institute of Technical Chefs requires applicants to provide the names, title and contact details of three industry referees as evidence of character and fitness("Attitude"). A referee is someone who knows you and is willing to vouch for you. The belief is that if someone is going to vouch for you; they would be willing to have you work with them. They should be from the Tourism and Hospitality Industry. We recommend that you request the person's permission prior to listing them as a referee.

Website: "Eligibility >Attitude "

Referee (1) Name:

Preference - Tourism and Hospitality Industry experienced

Title-Position:

CEO, Executive Chef, Director, Manager, Cookery Teacher, etc

Establishment:

Name of Hotel, Restaurant, Institute, Club, etc

City:

Contact Phone:

Include-Area Code and Extension.

Email:

Referee (2) Name:

Preference - Tourism and Hospitality Industry experienced

Title-Position:

CEO, Executive Chef, Director, Manager, Cookery Teacher, etc

Establishment:

Name of Hotel, Restaurant, Institute, Club, etc

City:

Contact Phone:

Include-Area Code and Extension

Email:

Referee (3) Name:

Preference - Tourism and Hospitality Industry experienced

Title-Position:

CEO, Executive Chef, Director, Manager, Cookery Teacher, etc

Establishment:

Name of Hotel, Restaurant, Institute, Club, etc

City:

Contact Phone

Include-Area Code and Extension

Email:

Other information for consideration:

DECLARATION OF OBLIGATIONS:

Applicants must agree to follow the "Australia Culinary Codes of Practice" and the principles of continuous self – development.

Website: “Eligibility > Obligations”.

1. I have read, understood and agree to abide by:

- a) The rules identified in the Constitution and bi-laws of the **Australian Institute of Technical Chefs. (A.I.T.C)**
- b) The conditions of continuing professional development, required to renewing my registration.
- c) The Australian Culinary Codes of Practices.

2. I Agree that:

- a) This registration is provisionally as an affiliate for two years, thereafter subject to renewal of registration as a full member for five years.
- b) I will provide honest answers to meet the requirements for renewal of registration.
- c) I will not to use the A.I.T.C logo in any misleading manner.

3. I knowingly authorise:

- a) A.I.T.C to make all inquiries it deems necessary to verify my credentials and claims.
- b) A.I.T.C to contact me at the email – postal address and/or telephone numbers provided.
- c) A.I.T.C to use the email address I provide for receiving Institute notices of meetings, AGM, and other communication purposes.

4. I understand that:

- a) If I provide any false or misleading registration details, my registration will be revoked and fees not refunded.
- b) If granted A.I.T.C registration my basic registration details: Photo, Name, and Registration Number, will appear publically on the internet.
- c) My personal details will be kept confidential, excepting as required by law, nor sold or disclosed to third parties.
- d) If my application is not approved, I am able to appeal the decision.
- e) In the absence of appropriate evidence, I may be requested (Or Request) to undertake examinations to determine my fitness as an member of the Institute.
- f) The decision as to whether I am deemed to meet the criteria for registration exclusively with the A.I.T.C
- g) I must declare any aspect that may affect a decision of membership (including criminal history), for acceptance of any application.

5. I Acknowledge:

- a) I have read and understand the principles and values of the **Australian Institute Technical Chefs**, and fully intend to adhere to and be bound by them.
- b) If I am found to be bringing the **Australian Institute of Technical Chefs** into disrepute (particularly but not limited to) the Australian Culinary Codes of Practice, I understand that I may be suspended or expelled and my registration removed.
- c) I hereby agree to hold the **Australian Institute of Technical Chefs** its office bearers and agents, harmless from any complaint, claim, or damage arising out of any action or omission by any of them in connection with this application or the application process.
- d) That all information in this application is to best of my knowledge, true, accurate and complete.

6. I Confirm:

- a) **By submitting this application, I agree to the above obligations.**

Full Name

Date application sent:

Is this application as a result of a referral? (YES OR NO)

PLEASE Attach a head and shoulder picture, preferably in cook’s uniform for the online registry. Name your image the same as “family name.

Applicants, whose current job role is, “totally outside” the kitchen, may elect not to be in chef’s uniform. See examples on website registry.

Keep a copy

Add attachments (copy of certificates, CV and photo)

Email to Registrar Andrew Wisken wiskenandrew@gmail.com CC President George Hill george@salonculinaire.com

This may also be posted by mail to

Australian Institute of TechnicalChef (AITC) PO Box 355, Seddon West, Victoria 3011(Include a CV and a photo)