

Get  
VET

Completing my VET courses while at school has reduced the time required to complete my apprenticeship and gave me an understanding of what was involved in becoming a chef.



# MY VET SUCCESS STORY

## HARRISON

Apprentice Chef

### 3 words that describe VET:

Challenging. Enjoyable. Competitive.

**Secondary school:** Assumption College

**Location:** Kilmore

**VET qualifications:**

- Certificate II in Hospitality
- Certificate II in Kitchen Operations
- Certificate III in Catering
- Certificate III in Commercial Cookery

### WHY I CHOSE VET

As far back as primary school I always knew that I wanted to cook. I knew that the less time I spent in the classroom and the more time I spent in the kitchen the better prepared I would be for the future.

### WHAT I GOT OUT OF VET

I was lucky to have a great teacher who instilled me with a passion for learning. My VET teacher had a lot of industry experience and was well known in the hospitality industry, this helped me obtain my apprenticeship at the RACV City Club.

### MY VET SUCCESS STORY

I've faced challenges with dyslexia, but I never lost sight of my goals. In 2017 I was awarded Apprentice of the Year for all RACV Clubs across Australia. In the same year I was fortunate enough to be selected as a finalist in Fonterra's Proud to be a Chef mentoring program and have a recipe selected for their cookbook. I was also awarded the Les Toques Blanches Award for Excellence for Best Dessert. My journey with VET has also given me the opportunity to dine at Michelin Star Restaurants.

### MY ADVICE

I would tell students not be lazy and to take VET seriously.

## MY PATHWAY

1

COMPLETED

### VCAL

VCE VET Hospitality

- Hospitality
- Kitchen Operations
- Structured Workplace Learning



Certificate III in Catering

VCE Food Studies

VCE Religion and Society

Literacy Skills

Numeracy Skills

Work Related Skills

Personal Development Skills



### EMPLOYED PART-TIME

Dishwasher and Kitchen Hand



### VOLUNTEER

Kilmore Art Society

Rotary Club of Australia



2

CURRENT

### TAFE

Certificate III in Commercial Cookery

### EMPLOYED FULL-TIME

Apprentice Chef

3

FUTURE

### EMPLOYED FULL-TIME

Chef

### TAFE

Certificate III in Patisserie

4

CAREER GOALS

### OPEN MY OWN RESTAURANT

## MY AWARDS

**Silver Medal**, Nestle Golden Chef's Hat Award, 2018

**RACV Apprentice of the Year**, 2017

**Best Desert**, Les Toque Blanches Award for Excellence, 2017

