

Hospitality Traineeship

Launch your career with purpose and passion - apply for a First Nations traineeship and study a Certificate III in the Oil and Gas industry today!

Tasks

Throughout your traineeship, you will gain skills and experience across areas including:

- Prepare and present simple dishes
- Prepare and present sandwiches
- Package prepared foodstuffs
- Prepare salads
- Keep pantry and fridges fully stocked
- Customer services
- Use hygienic practices for food safety
- Preparing meal ingredients for the cook, which includes washing, peeling, cutting, and slicing ingredients
- Assisting kitchen staff to unload food supplies from delivery trucks
- Clean kitchen premises and equipment
- Cleaning of crib rooms, bathrooms and site offices
- Cleaning of dining room

Saltwater Pathways Program

The Saltwater Pathways Program is a collaborative partnership between the Barossa Aboriginal Future Fund and Programmed, offering a unique employment pathway for First Nations individuals. Participants will gain workplace experience while undertaking VET-accredited training linked to formal traineeships, supporting skill development at workplaces connected to the Barossa Project.

Together, we are committed to fostering a diverse and inclusive workforce, the program actively encourages applications from First Nations peoples, particularly members of Traditional Owner groups from the five coastal regions identified as fund beneficiaries, creating meaningful career opportunities and long-term growth.

Qualifications

On successful completion of your traineeship with Programmed, you will receive:

- Certificate III Hospitality

Prerequisites

In order to be considered as a potential candidate for this Traineeship with Programmed, you will have:

- A commitment to embracing a Zero Harm safety culture
- A positive attitude, self-motivation and desire to learn new skills
- Ability to take directions from supervisors and to ask questions
- Good listening and communication skills
- Interest in developing a career in the natural gas industry

During this traineeship you will support the day-to-day operation for The Compass Group with their kitchens. This involves assisting in food preparation, maintaining orderliness of food supplies and equipment, sanitation control, kitchen equipment maintenance and serving customers.

During slower times, you may maintain the kitchen. This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Duration and Training

This traineeship spans up to 24 months and will be based in Darwin and offshore. You'll experience a blend of online and face-to-face learning, combined with hands-on activities in the workplace. Throughout your traineeship, you'll receive ongoing pastoral care and support to help you grow both personally and professionally, while learning from experienced professionals in a culturally supportive environment