

Knife Skills Essentials (ShortCourse)

COURSE CODE	NAPCMC0001
LOCATIONS	Warrnambool
STUDY MODE	Short Course
Length	3 hours
Commencement	Follow the book now button for upcoming dates
Timetable	One evening - 5pm - 8pm

Course Overview

This section gives you an introduction to what you will be learning in this course, plus course outcomes, career opportunities, and student support.

Introduction

This hands-on short course will equip you with the essential skills to use kitchen knives safely, confidently, and hygienically. You'll learn about knife anatomy, proper handling and storage, and key food safety practices.

The session includes practical guidance on sharpening techniques to help you maintain a precise, long-lasting edge. You will practise basic cutting skills on vegetables such as onions, focusing on efficiency, control, and safety.

To complete the class, the trainer will demonstrate how to bone a chicken, showcasing advanced knife control and appropriate knife selection.

You are encouraged to bring up to three of your own knives for sharpening during the session. You'll leave with sharper tools and the knowledge and confidence to maintain them at home.

What will I Learn?

During this short course you will learn:

- How to hold and use a knife safely
- Basic cutting skills like slicing, chopping, and dicing
- How to cut vegetables safely and evenly
- How to keep your knives clean and stored correctly
- Basic food safety
- How to sharpen your knives
- How to keep your knives sharp at home

Information Session

Why don't you come along to our next course info session to find out everything you need to start your learning journey? You can chat with our teachers, tour our facilities, learn more about the course, find out about the application process and get your questions answered by our course experts.

[Find the next info session near you](#)

Course Requirements

This section gives you an overview of entry requirements, course units and electives, skills recognition, and assessment criteria.

Entrance requirements & pre-requisites

To enrol in this course you must be at least 16 years old.

For this course, you will need to:

- Provide photo ID to the trainer on the first day of the course
- Bring a pen and paper
- Wear fully enclosed shoes

Units offered

Core Units

Unit Code	Unit Name	Unit Hours	Unit Consumables
NAM0041	Knife Skills Essentials	3	\$0.00

Assessment

This course involves accredited units. You will be required to complete assessment tasks to demonstrate your underpinning knowledge, skills and attributes to meet the course outcomes. A combination of written, oral and practical assessment strategies will be used in either a classroom, online or workplace environment.

Where units require demonstration of skills in a workplace environment, you will have the opportunity to do this either in your own workplace (where appropriate), through a practical placement, or by using one of the Institute's simulated workshops/classrooms. Detailed information about the types, conduct and dates of assessments will be provided in advance. You will also be provided with information about the opportunity for reassessment and appeal.

Fees

This section gives you an overview of course fees, subsidies, and how they can be paid.

Resource and/or materials costs

Some courses require specific resources or materials necessary for your study eg: tools of the trade, excursions, etc. Final costs will be determined upon enrolment.

How do I pay for the short course?

Booking your short course is easy and starts online. Once you've completed your online booking, you can choose from the following convenient payment options:

- **Online:** pay securely via our online payment portal.
- **Over the phone:** we will call you to take EFTPOS payment over the phone using your credit or debit card.
- **In person:** visit your nearest campus to pay by card.
- **Authority to Invoice:** if you nominate a third party (such as your employer) to cover your course cost, we will email you an Authority to Invoice form.

Next Steps

Ready to take the next step? Here you can make an enquiry, attend an information session or begin the application process.

How to book for a short course

There are 5 simple steps when booking a short course with us.

1. **Book** – Book online and complete our enrolment details at swtafe.edu.au
2. **Verify** – You will be asked to verify your identity online as part of the booking process.
3. **Pay** – Pay online, in person, over the phone, or request an invoice for third-party payment.
4. **Assessment** – Some courses require a Language, Literacy and Numeracy (LLN) assessment. We'll let you know if it's needed.
5. **Attend** – Once confirmed, we'll email all the course details and any pre-reading required.

If need any assistance with completing your booking, contact our team via the live chat below, call 1300 648 911 or [visit your nearest campus](#).

Careers and Course Advice

Not sure which course is right for you? South West TAFE will help you find your way.

Our Careers Coaches at the [Skills and Jobs Centre](#) is here to support you. Whether you're exploring career options, transitioning from school to the workforce or looking to study after school we're here to help you.

Student Support

As a SWTAFE student, you can access a variety of support services that will enhance your study experience and help you complete your studies successfully. For more information about any of these services, [visit our student page](#).