

# GOVERNMENT INCENTIVES

## Information For Employers

### Employer Incentives which may apply include:

#### Commencement Incentive

- For Trainees at Certificate Level II. **\$1,250**
- For Trainees at Certificate Levels III and IV. **\$1,500**

#### Innovation Incentive

For employers with the Commencement Incentive for employing a Trainee in an identified innovation training package at Certificate Levels III or IV. **\$1,100**

#### Standard Completion Incentive

For Trainees at Certificate Levels III and IV who successfully complete their training, employers may receive either 25%,50%,75% or 100% of the **\$2,500** incentive.

#### School-Based Traineeship Incentives

- For employers with the Commencement Incentive for employing a Trainee in an endorsed School-Based Traineeship. **\$750**
- For employers who continue to employ a young person who was undertaking a School-Based Traineeship and employs them within six months of them completing Year 12. **\$750**

#### Recommencement Incentive

For employers who recommence an out-of-trade Trainee at Certificate Levels III or IV. **\$750**

#### Mature Age (45+) Incentives

- For mature age Trainees who commence a Traineeship (conditions apply). **\$750**
- For mature age Trainees, who successfully complete their training (conditions apply). **\$750**

Incentives may apply to new staff or existing staff with less than 3 months full time, or less that 12 months part time, tenure. Does not apply to casual staff.

## TRAINING AND ASSESSMENT

### Methods of Training and Assessment

All training would usually be conducted during normal working hours under the Traineeship Scheme.

#### On-the-Job Training

On-the-job training provides the opportunity for your trainee to practice and apply the skills learnt and apply in a work environment

#### Off-the-Job Training (College based)

Off-the-job training provides the opportunity for your trainee to obtain new skills in a formal learning environment and to interact with other trainees in similar circumstances

### RECOGNITION OF PRIOR LEARNING (RPL)

Students who believe they have the required skills, knowledge and abilities for a unit of competency, qualification or accredited course, whether gained through prior study, work experience or life skills, may elect to apply for RPL.

In order to have these skills recognised, you need to be able to clearly define these skills and provide evidence of your experience and ability. This evidence may take the form of official certificate, demonstration of skill or previous work samples. Fees apply.

Students who have previously completed units of competency for a qualification may apply for a credit for those units. A credit may be awarded where evidence presented maps with and matches the qualification you have enrolled in. Fees may apply.

### TRAINING PACKAGES

Training packages are developed to meet training needs of an industry or group of industries.

### ACCREDITED QUALIFICATIONS

Accredited courses offered by AXIOM College are nationally recognised. On successful completion of the accredited course, the student will be awarded a certificate/qualification and statement of full results. If a qualification is partially completed, a Statement of Attainment will be issued.



# HOSPITALITY TRAINEESHIPS

## Information for Employers

### Hospitality Trainees gain the skills and knowledge to assist your business with:

- Food and beverage service
- Preparation and service of alcoholic and non-alcoholic beverages
- Customer Care
- Processing financial transactions
- Receiving and storing stock
- Product Marketing
- Organising workplace information and producing business documents
- Applying health and safety
- Updating industry knowledge

- and you may qualify for Government Incentives!



# AXiOM College

## Hospitality Traineeships

AXiOM College is one of Queensland's leading Registered Training Organisations with a 15 year history of providing high quality courses tailored to all types of training needs.

### CURRENT

Our courses are developed and delivered by industry professionals who continually upgrade their knowledge, teaching methods and course content. Therefore students receive the best quality courses, delivered using the latest training styles, while meeting current industry requirements.

### FLEXIBLE

Students enjoy the flexibility of starting courses when it best suits them through a range of study options - on-site, online, distance and traditional classroom training. A trainer and the Axiom Student Services Centre are available at all times to provide assistance when needed.

### CUSTOMISED

Customised courses can be built around relevant Course Outlines or developed specifically for your training needs, delivered at Axiom College, on-site or at your nominated venue.



### Trainees develop the skills and knowledge to perform the following roles in your business:

- Food & Beverage Attendant
- Bar and Cocktail Bar Attendant
- Waiter
- Wine Waiter
- Barista
- Gaming Attendant
- Front Desk Receptionist
- Housekeeper

### How can your business benefit from a Trainee?

- Gain an effective recruitment method
- Improve staff skills and knowledge
- Develop loyal and motivated staff
- Foster better customer service
- Increase productivity
- Improve staff retention
- Replace workplace inefficiencies
- Industry-specific training
- Staff gain a strong skill base for your business's future
- Staff training cost maybe subsidised by the State Government \* (refer to New Employees & User Choice)
- May be entitled to Payroll Tax Exemptions for new employees



*“ I enjoyed my study and gained a vast amount of knowledge...I found my trainer very helpful - I owe him a big thank you for his commitment and efforts. I will more likely undergo a Certificate IV through Axiom college within the next year “*

### Traineeships in many industries available

Axiom also offers traineeships across many other industries - please check our website for details at [www.axiomcollege.com.au](http://www.axiomcollege.com.au)

### Diploma qualifications

Refer overleaf for more information  
Please contact us or visit our website for further information on our Diploma courses.