

Federation TAFE Awards for Excellence 2027

Hip Pocket Workwear and Safety Award

About this award

The Hip Pocket Workwear and Safety Award recognises a third-year student enrolled in the Certificate III in Commercial Cookery who has demonstrated a consistently high level of excellence, commitment and achievement throughout their studies.

The successful recipient will receive a \$500 cash prize, proudly sponsored by Hip Pocket Workwear and Safety.

Eligibility

To be eligible for this award, applicants must:

- be enrolled as a third-year student in the Certificate III in Commercial Cookery
- have demonstrated a consistently high level of excellence throughout their studies
- have shown a strong commitment to their learning and professional development.

Student information	
Student ID	
Full name	
Street address	
Suburb	
Postcode	
Email address	
Phone number	
Date of birth	

Course details	
Course name	
Course code	
Course duration	
Campus attending	

Nomination

Please provide a written nomination outlining why the student should receive the Hip Pocket Workwear and Safety Award.

Word limit: 150–250 words

Things to consider

- The student's commitment to learning and professional development.
- Technical knowledge and practical cookery skills demonstrated throughout their training.
- Consistency in achieving a high standard of performance.
- Professionalism, attitude and work ethic.
- Contributions to the classroom, training kitchen or workplace.
- Demonstrated ability to work effectively as part of a team.
- Commitment to food safety, hygiene and safe work practices.
- Achievements or qualities that distinguish the student from their peers.
- Why you believe this student is a worthy recipient of this award.

Nomination statement

Supporting documentation

Please attach the following documentation when submitting your application:

- ☐ Current statement of results
- ☐ Supporting documentation (if applicable)

Teacher referee statement

A supporting statement from the student's teacher is required as part of this nomination.

Please provide a statement outlining why the nominee is deserving of this award. The statement should provide specific examples that demonstrate the student's achievements, strengths and suitability for this award.

Word limit: 150–250 words

Things to consider

- The student's technical knowledge and practical cookery skills.
- Growth and development throughout the course.
- Commitment to learning and continuous improvement.
- Professionalism, attitude and work ethic.
- Ability to work effectively in a team environment.
- Commitment to food safety, hygiene and workplace safety.
- Workplace readiness and industry capability.
- Any achievements, qualities or experiences that distinguish the student from their peers.
- Why you believe this student is a worthy recipient of this award.

Teacher referee statement

Nominator details

Nominator name	
Position	
Date	

Program manager endorsement

The program manager confirms their support for this nomination and verifies that the information provided is accurate to the best of their knowledge.

- ☐ Yes, I endorse this nomination.
- ☐ No, I do not endorse this nomination.

Program manager name: _____

Signature: _____

Date: _____