SIT20416 Certificate II in Kitchen Operations
Course Information Brochure

Description of Course
This qualification reflects the role of individuals working in kitchens who use a defined and varied range of food preparation and cookery skills to prepare food and menu items. They are involved in learning various cooking methods required in a commercial kitchen. The students work under direct supervision, learning the practical and theory skills that prepare them for the hospitality industry. This qualification provides the basic skills required by commercial cooks enabling them to continue study and complete a Certificate III in Commercial Cookery at another Registered Training Organisation.

Activities / Tasks
The course provides both theoretical and practical training that is linked directly to the work that Hospitality related employees undertake. The course includes:
- Learning practical skills in all cookery methods;
- Learning how to purchase and produce food safely for public consumption;
- Studying safe work practices, cleaning and maintaining a commercial kitchen; and
- Sourcing and using information on the hospitality industry.

Assessment
Assessment is conducted using a combination of project based practical tasks, theory test and design folios/briefs. The assessment of your overall competence at this certificate level will be undertaken by a qualified assessor and your competence judge using all of these tasks. Students will be given a fair and adequate assessment process that include the option of an assessment re-sit.

Course Content
Units 1 & 2, Wednesday 9:00am – 12:30pm

<table>
<thead>
<tr>
<th>Code</th>
<th>Unit of Competency</th>
<th>Nominal Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
<td>15</td>
</tr>
<tr>
<td>SITXWH5001</td>
<td>Participate in safe work practices</td>
<td>12</td>
</tr>
<tr>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
<td>25</td>
</tr>
<tr>
<td>SITHCCC005</td>
<td>Prepare dishes using basic methods of cookery</td>
<td>45</td>
</tr>
<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
<td>13</td>
</tr>
<tr>
<td>SITXINV002</td>
<td>Maintain the quality of perishable items</td>
<td>10</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>15</td>
</tr>
</tbody>
</table>
This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Possible job titles include:
- breakfast cook
- catering assistant
- fast food cook
- sandwich hand
- takeaway cook

### Pathways

### Length of the Course

This course runs for two years.

### Enrolment Process

Students must apply through their VET coordinator at their home school and complete the enrolment form at the PLVC VET Enrolment evening.