



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

Code	Unit of Competency	Nominal Hours
SITXFSA001	Use hygienic practices for food safety	15
SITXWHS001	Participate in safe work practices	12
SITHCCC001	Use food preparation equipment	25
SITHCCC005	Prepare dishes using basic methods of cookery	45
SITHKOP001	Clean kitchen premises and equipment	13
SITXINV002	Maintain the quality of perishable items	10
BSBWOR203	Work effectively with others	15



SITHCCC002	Prepare and present simple dishes	25
SITHCCC003	Prepare and present sandwiches	10
SITHIND002	Source and use information on the hospitality industry	25
Total Nominal Hours		180

Units 3 & 4, Wednesday 1:00pm – 4:30pm

Code	Unit of Competency	Nominal Hours
SITHCCC006	Prepare appetisers and salads	25
SITHCCC007	Prepare stocks, sauces and soups	35
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	45
SITHCCC011	Use cookery skills effectively	50
SITHCCC012	Prepare poultry dishes	25
Total Nominal Hours		180

Pathways

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

Length of the Course

This course runs for two years.

Auspicing Registered Training Organisation

Australian Institute of Education and Training

Enrolment Process

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