



SIT20416

Certificate II in Kitchen Operations

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.

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
- Purchasing, storing and producing food.

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 judged using all of these tasks.

Auspecting Registered Training Organisation

IVET (RTO Code: 40548)

Course Content *Note: First and Second Year students will study Year 2 in 2022*

	Code	Unit of Competency	Nominal Hours
YEAR 1	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
	SITHIND002	Source and use information on the hospitality industry	25
		Total Nominal Hours	185

	Code	Unit of Competency	Nominal Hours
YEAR 2	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

Course Days & Times

Friday 9.00am – 1.30pm

Length of the Course

This course runs for two years.

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.

Further study options include:

- Certificate III & IV in Hospitality
- Certs III & IV Commercial Cookery
- Diploma of Hospitality (Management)
- Advanced Diploma of Hospitality (Management)
- Bachelor of Applied Science (Hospitality Management)

Enrolment Process

Students must apply through their VET Coordinator at their Home School and complete the PLSC Enrolment Form.