

# SIT20416

## Certificate II in Kitchen Operations

### 2022

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**This VET Program is designed for students wishing to enter the hospitality and food service industries. Pathways into further study or employment are available through completion of this Program.**

#### COURSE AIMS

Students will develop skills and knowledge in several areas including preparing a variety of meals and food products, cookery skills, participating in safe work practices, working effectively with others and using food preparation tools and equipment.

#### CONTRIBUTION TO VCAL/VCE

**VCAL:** One credit towards a VCAL learning program is awarded on successful completion of 90 nominal hours of accredited VET curriculum.

**VCE:** Students who complete this Program may be eligible for recognition of two or more units at units 1 & 2 level and a units 3 & 4 sequence.

**ATAR:** Students wishing to receive an ATAR contribution for the Units 3 and 4 sequence must undertake scored assessment for the purposes of gaining a study score. This study score can contribute directly to the primary four or as a fifth or sixth study. Where a student elects not to receive a study score for VCE VET Hospitality, no contribution to the ATAR will be available.

*Please note: The student must already have English and three other fully scored VCE/VET subjects to create the primary four.*

#### POTENTIAL PATHWAYS

- Apprenticeship within the industry
- Certificate III in Hospitality- Commercial Cookery
- Certificate III in Food & Beverage Service
- Diploma of Hospitality
- Certificate III in Patisserie

#### POTENTIAL OCCUPATIONS

- Food & beverage attendant
- Hospitality manager
- Chef
- Cafe owner/manager
- Kitchen assistant

#### ADDITIONAL REQUIREMENTS/ INFORMATION

Students may be required to purchase extra ingredients throughout this Program. Prior to commencement of this Program students must undertake a Pre-training review and a Language, Literacy and Numeracy evaluation (LLN).

**2nd year Program requires twelve service periods:**

**Breakfast - 6.00am to 10.30am (1 total)**

**Lunch - 8.30am to 2.30pm (1 total)**

**Dinner - 2.30pm to 9.30pm (10 total)**

#### OCCUPATIONAL HEALTH & SAFETY

Students are required to wear protective footwear and other protective items as required under OH&S legislation. More information will be provided at commencement of the Program.

#### NATIONAL OR STATE ACCREDITATION

National

#### REGISTERED TRAINING ORGANISATION

Federation TAFE (RTO CODE 4909)

#### RTO CODE

4909

#### PROGRAM LOCATION

Federation University, SMB Campus  
Grant Street, Ballarat

#### PROGRAM LENGTH

2 years

#### DAY AND TIME

1st year – Thursday 1.30pm to 6.30pm  
2nd year – Tuesday 1.30pm to 6.30pm

#### PROGRAM MATERIAL COSTS (APPROXIMATE ONLY)

1st year – \$100  
2nd year – \$55

#### STRUCTURED WORKPLACE LEARNING

Strongly recommended - 80 hrs / 2 weeks minimum over total Program

#### OUTCOMES

Satisfactory completion of this two year Program entitles the student to a SIT20416 Certificate II in Kitchen Operations

#### ENROLMENT TYPE

VE1

*Commencement of Program will be dependent on adequate student numbers for enrolment and funding. Programs and units of competency are subject to change prior to commencement. This training is delivered with Victorian and Commonwealth Government funding to eligible individuals.*

#### 1ST YEAR UNITS OF COMPETENCY

|            |   |
|------------|---|
| BSBWOR203  | Work effectively with others                              |
| SITHCCC001 | Use food preparation equipment                            |
| SITHCCC005 | Prepare dishes using basic methods of cookery             |
| SITHKOP001 | Clean kitchen premises and equipment                      |
| SITXFSA001 | Use hygienic practices for food safety                    |
| SITXINV002 | Maintain the quality of perishable items                  |
| SITXWHS001 | Participate in safe work practices                        |
| SITHIND002 | Source and use information on the hospitality industry    |
| BSBSUS201  | Participate in environmentally sustainable work practices |

#### 2ND YEAR UNITS OF COMPETENCY

|            |  |
|------------|--|
| SITHCCC006 | Prepare appetisers and salads                        |
| SITHCCC007 | Prepare stocks, sauces and soups                     |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes |
| SITHCCC011 | Use cookery skills effectively                       |
| SITHCCC012 | Prepare poultry dishes                               |