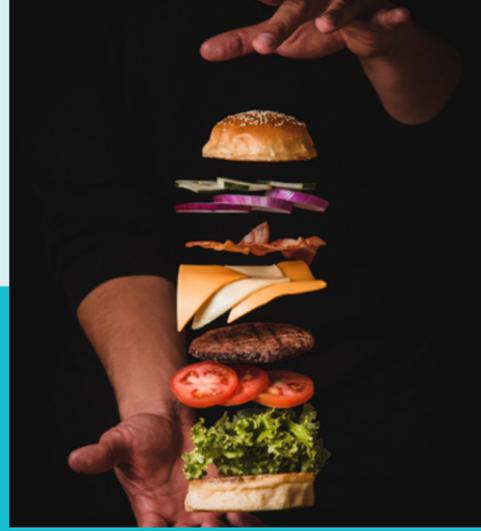


Kitchen Operations



SIT20416 KITCHEN OPERATIONS

What it is

This program provides the skills and knowledge specific to a 'back of house' role, working in a kitchen.

Students learn a defined and limited range of food preparation and cookery skills to prepare food and menu items.

They are involved in mainly routine and repetitive tasks and work under direct supervision.

What you learn

You learn from the following subjects (Units of Competency):

FIRST YEAR

- ✓ Work effectively with others BSBWOR203
 - ✓ Use food preparation equipment SITHCCC001
 - ✓ Prepare dishes using basic methods of cookery SITHCCC005
 - ✓ Clean kitchen premises and equipment SITHKOP001
 - ✓ Maintain the quality of perishable items SITXFA001
 - ✓ Participate in safe work practices SITXWHS001
 - ✓ Use hygienic practices for food safety SITXFA001
 - ✓ Source and use information on the hospitality industry SITHIND002
 - ✓ Participate in environmentally sustainable work practices BSBSUS201
- or
- ✓ Prepare and present simple dishes SITHCCC002

SECOND YEAR

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

Who you learn from

YOUR INDUSTRY EXPERTS

Federation University Australia,
RTO code 4909 &
Melbourne City Institute of
Education (MCIE) RTO Code 22172

WHERE YOU LEARN

Commercial kitchens in Ballarat

WHEN

1st Year
Thursday 1.30pm to 6.30pm

2nd Year
Tuesday 1.30pm to 6.30pm and
12 complete service periods to be
completed in industry in 2nd Year



What you get

Upon successful completion of the program, students are eligible to obtain:

School recognition

Credit/Unit eligibility towards your relevant Senior Secondary Certificate.

This program is a scored assessment. Check with your school for more details.

Workplace recognition

1. Certificate II in Kitchen Operations (once all units satisfactorily completed)
2. Statement of Attainment
(List of the Units of Competency which have been successfully completed)

Your possible career/pathway

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, coffee shops and institutions such as aged care facilities, hospitals and schools.

Learn more

- Certificate III in Commercial Cookery SIT30816
- Certificate III in Patisserie SIT31016
- Certificate III in Hospitality SIT30616
- Diploma of Hospitality Management SIT50416

Employment

Possible job titles include:

- Breakfast cook
- Catering assistant
- Fast food cook
- Sandwich hand
- Takeaway cook

What the program looks/sounds like

Watch a **Get VET** video of a student explaining the program, by accessing <https://bit.ly/318hr91>



Note: Program commencement subject to enrolment numbers. Units of Competency are subject to change. Check with your school VET Coordinator regarding costs and if this program is suitable for you. This training is delivered with Victorian and Commonwealth Government funding to eligible individuals. All details are accurate at the time of publication.

