

VET

VET Delivered to Secondary Students

SIT20416 Certificate II in Kitchen Operations

2022

Course Description

The Certificate II in Kitchen Operations will provide you with the practical skills and knowledge to prepare food and menu items in a supervised kitchen. This hands-on program will help you to develop food handling, preparation skills and industry knowledge.

Who should apply?

This program will prepare students for employment in the hospitality industry in front of house, waiting and food service, cooking/catering, or in the retail food industry. Pathways may include employment into various workplaces within the hospitality industry such as restaurants, hotels, catering operations, clubs, pubs, cafés, coffee shops, institutions, aged care facilities, hospitals and schools. Typical roles include breakfast cook, catering assistant, fast food cook, sandwich hand, and takeaway cook.

Possible job outcomes

This program could lead to employment in various roles including:

- Catering Assistant
- Apprentice Chef
- Kitchen Hand
- Food and Beverage Assistant

Program Structure

2 year program

Special requirements

Chef's uniform, knife kit, and modules for Kitchen Operation students. SWTAFE will initially supply these requirements giving students a chance to build their resources over time.



Pathways

This course has been designed to articulate with the Certificate IV in Hospitality and the Advanced Diploma of Hospitality and Events.

VCE subjects

There are no VCE subjects recommended, although Food Technology would be useful.

Contribution to the VCE

Students who complete Certificate II in Kitchen Operations qualify for two VCE units at 1-2 level and two VCE units at 3-4 level.

Students will undertake scored assessment. The study score can be fully counted as one of the student's best four studies for ATAR purposes, or will count as a fifth or sixth study increment, if it is not one of the student's four highest scores.

These certificates will satisfy learning outcomes for the industry specific skills and work skills strands in the VCAL programs.

Benefits

- Completion of both VCE/VCAL and VET certificates
- Contribution of calculation of ATAR score
- Opportunity to undertake work placement
- Accredited entry for other TAFE and university courses
- Nationally endorsed training package

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UNIT OUTLINE

VCE VET Units 1 & 2 First Year		
Code	Units of Competence	Nominal Hours
SITXFSA001	Use hygienic practices for food safety	15
BSBWOR203	Work effectively with others	15
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
SITXWHS001	Participate in safe work practices	12
SITXFSA002	Participate in Safe food handling practices	40
Electives		
SITHCCC003	Prepare and present sandwiches	10
	Subtotal	185
VCE VET Units 3 & 4 Second Year		
Code	Units of Competence	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
	Subtotal	180
	TOTAL	365

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RESOURCES & COSTS

VET DSS Materials Fee – 2022 – GUIDE ONLY TBC

First Year

Fees & Charges:

Workbook – Online Futura units - \$ 160.00

TOTAL \$ 160.00

Second Year

Fees & Charges:

Workbook – Online Futura units - \$ 88.00

TOTAL \$ 88.00

Warrnambool campus students purchase and collect Module books from the Bookshop located in Building S, The Stables, entrance facing Gilles Street

Payment can be made by cheque, cash or over the phone payment by parent using credit card.

All Resource books **must be paid for within 2 weeks** of the student starting their TAFE in Schools VET DSS program.

For bookshop information contact (03) 5564 8951

Student Name: _____ Date: _____

School: _____ Receipt Number: _____