This program provides students with the skills and knowledge to be competent in a range of kitchen functions and activities plus work in various hospitality enterprises where food is prepared and served.

**COURSE AIMS**

This program includes students learning skills that will assist them to seek employment in restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. It may also provide credit towards an apprenticeship.

**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
- Certificate III in Hospitality - Commercial Cookery
- Certificate III in Food & Beverage Service
- Diploma of Hospitality

**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 course students must undertake a Pre-training review and a Language, Literacy and Numeracy evaluation.

12 Complete service periods in 2nd year. These will consist of:
- 6am - 10.30am Breakfast - 1 in total
- 8.30 - 2.30pm Lunch - 1 in total
- 2.20pm - 9.30pm Dinner - 10 in 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.

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### 1ST YEAR UNITS OF COMPETENCY

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR2023</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
</tr>
<tr>
<td>SITHCCC005</td>
<td>Prepare dishes using basic methods of cookery</td>
</tr>
<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
</tr>
<tr>
<td>SITXFA001</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITKINV002</td>
<td>Maintain the quality of perishable items</td>
</tr>
<tr>
<td>SITHHBS001</td>
<td>Participate in safe work practices</td>
</tr>
<tr>
<td>SITHIN002</td>
<td>Source and use information on the hospitality industry</td>
</tr>
<tr>
<td>BSBUS5021</td>
<td>Participate in environmentally sustainable work practices</td>
</tr>
</tbody>
</table>

### 2ND YEAR UNITS OF COMPETENCY

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHCC006</td>
<td>Prepare appetisers and salads</td>
</tr>
<tr>
<td>SITHCC007</td>
<td>Prepare stocks, sauces and soups</td>
</tr>
<tr>
<td>SITHCC008</td>
<td>Prepare vegetable, fruit, egg and farinaceous dishes</td>
</tr>
<tr>
<td>SITHCC011</td>
<td>Use cookery skills effectively</td>
</tr>
<tr>
<td>SITHCC012</td>
<td>Prepare poultry dishes</td>
</tr>
</tbody>
</table>

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**NATIONAL OR STATE ACCREDITATION**

National

**CLUSTER PROVIDER**

Federation University TAFE

**REGISTERED TRAINING ORGANISATION**

Federation University TAFE

**RTO CODE**

4909

**PROGRAM LENGTH**

2 years

**DAY AND TIME**

1st year – Thursday 1.30pm to 6.30pm
2nd year – Tuesday 1.30pm to 6.30pm
Additional days *please see Additional Requirements

**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.