

SIT20416

CERTIFICATE II IN KITCHEN OPERATIONS

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.

NATIONAL OR STATE ACCREDITATION

National

CLUSTER PROVIDER

Federation University TAFE
Grant Street, SMB Campus

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.

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