



# **Vocational Education and Training (VET)**

## **Subject Information**

***SIT20416 Certificate II in Kitchen Operations***

**2018/2019**

## SIT20416 Certificate II in Kitchen Operations

### VET CERTIFICATE

### DESCRIPTION

Hospitality can be one of the most interesting and challenging industries to work in and offers a wide range of job and career opportunities, not only in Australia but world-wide. Whether you work as a food and beverage attendant at a café, a housekeeping attendant at a beach resort, or head chef at an award winning fine dining restaurant, there is always an atmosphere of fun and a sense of achievement, not to mention the opportunity to make long-lasting friendships.

This qualification reflects the role of individuals working in kitchens who use 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. This qualification does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

### PATHWAYS INFORMATION

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools. Possible job titles include: breakfast cook; catering assistant; fast food cook; sandwich hand; takeaway cook.

### ENTRY REQUIREMENTS

There are no entry requirements, however students must create and provide a USI.

### PACKAGING RULES

13 units of competency:  
8 core units  
5 elective units

Students who are deemed competent in all 13 units of competency will be awarded a qualification and a record of results.

Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

### DURATION

The expected duration for this course is two (2) years. Completion time for a SIT20416 Certificate II in Kitchen Operations is 4 semesters/220 hours. The training and assessment leading to recognition of skills will be undertaken in a real (work placement) as well as simulated workplace environment.

### QCE CREDITS

A course of study in SIT20416 Certificate II in Kitchen Operations will contribute **4 credit points** towards the Queensland Certificate of Education, and establish a basis for employment in the building and construction trades.

## ORGANISATION

Students will attend classes for 4 periods a week. A range of teaching and learning strategies will be used to deliver the competencies.

These include:  
practical tasks  
group work  
activities in simulated work environments

## COURSE REQUIREMENTS

Students are required to prepare and serve menu items for a minimum of twelve (12) complete service periods. Therefore, they must be available to work outside of normal class hours for these events.

## SUPPORT SERVICES

Reasonable adjustments can be made to assessment tools. Please discuss this with your VET Trainer and Assessor.

## MODES OF ASSESSMENT

Assessment in this course is competency-based and includes; practical tasks, completion of safety induction checklists and online assessment.

*The school will ensure learners have every reasonable opportunity to complete their training program.*

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#### UNITS OF COMPETENCY

Item	Description	Essential
BSBWOR203	Work effectively with others	Core
SITHCCC001	Use food preparation equipment	Core
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHCCC011	Use cookery skills effectively	Core
SITHKOP001	Clean kitchen premises and equipment	Core
SITXFSA001	Use hygienic practices for food safety	Core
SITXINV002	Maintain the quality of perishable items	Core
SITXWHS001	Participate in safe work practices	Core
SITHCCC002	Prepare and present simple dishes	Elective
SITHCCC003	Prepare and present sandwiches	Elective
SITHCCC006	Prepare appetisers and salads	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
SITHFAB007	Serve food and beverage	Elective

**Disclaimer:** The College must have certain teachers and equipment to run these courses. If the school loses access to those resources, the College will attempt to provide students with alternate opportunities to complete the course and the related qualifications. The College retains the right to cancel the course if it is unable to meet requirements. Information included in this document is correct as at 18 February 2019, certain events may change some of the offerings and the conditions outlined in this publication.

*St Augustine's*  
COLLEGE



Established 1930

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*251 Draper Street, Cairns Qld 4870*  
*Telephone: 07 4051 5555 Fax: 07 4031 5465*  
*[www.sac.qld.edu.au](http://www.sac.qld.edu.au)*