

HOSPITALITY – Kitchen Operations

SIT20416 Certificate II in Kitchen Operations

Version 03/17

COURSE DETAILS

Hours	240 hours
Type	Board Developed Course
Duration	2 years
Unit Value	2 unit Preliminary 2 unit HSC
Specialisation	Yes
HSC Exam	Yes
ATAR	Yes
Workplacement	Mandatory 70 hours
SBAT	Opportunity to complete a School Based Apprenticeship or a Traineeship and gain credit towards the HSC
RECOGNITION	National and HSC Qualification

ABOUT

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

Skills and knowledge will prepare the students in providing effective hospitality service to customers.

JOB ROLES

Possible job titles include:

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



ASSESSMENT

Assessment strategies may include:

- Observation
- Student Demonstration
- Questioning
- Written tasks
- Tests



PERSONAL REQUIREMENTS

- Enjoy practical work
- Good hand-eye coordination
- Able to work quickly and safely with minimal supervision
- Good personal hygiene
- Free from skin allergies to foods and detergents
- Good communication skills
- Able to work under pressure
- Able to work as part of a team.

FURTHER STUDY

After achieving SIT20416 Certificate II in Kitchen Operations, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries, for example:

- Certificate III in Commercial Cookery
- Certificate III in Catering Operations
- Certificate III in Hospitality
- Certificate III in Tourism

CAREER PATHWAYS

Chef, Caterer, Restaurateur/Restaurant/Cafe Owner



DUTIES AND TASKS OF A KITCHEN HAND

Kitchen hands may perform the following tasks:

- Wash and clean utensils and dishes and make sure they are stored appropriately
- Handle, sort, store and distribute food items
- Wash, peel, chop, cut and cook foodstuffs, and help prepare salads and desserts
- Sort and dispose of rubbish and recycling
- Organise laundering of kitchen linen
- Clean food preparation equipment, floors and other kitchen tools or areas.

STUDENT OUTCOMES for Certificate II in Kitchen Operations

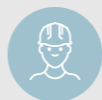
These are the outcomes of graduates surveyed six months after completing their training for Certificate II in Kitchen Operations.

All statistics are supplied by the [National Centre for Vocational Education Research](http://www.nvq.gov.au)

Kitchen Operations: Top Occupations



27.4%
Technicians and Trades Workers

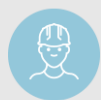


23.3%
Labourers



17.8*%
Community and Personal Service Workers

Kitchen Operations



15.1* %
Food Preparation Assistants

Of those employed after training, were in the same occupation as their course.

Kitchen Operations: Employment Outcomes

30%



Of people who were not employed before starting their course were employed after completing it.

HOSPITALITY - VET

Training Package	Tourism, Travel and Hospitality Training Package	
Qualification	SIT20416 Certificate II in Kitchen Operations	
Delivery	Year 11 2019 / Year 12 2020	
BOS Syllabus	Stage 6 Hospitality Curriculum Framework SIT	
Units of Delivery	Unit Code	Unit Title
<i>Where young men achieve</i>	Year 11	
	BSBWOR203	Work effectively with others
	SITXFSA001	Use hygienic practices for food safety
	SITXWHS001	Participate in safe work practices
	SITHCCC001	Use food preparation equipment
	SITHKOP001	Clean kitchen premises and equipment
	SITXFSA002	Participate in safe food handling practices
	SITHCCC002	Prepare and present simple dishes
	Year 12	
	SITHIND002	Source and use information on the hospitality industry
	SITHCCC005	Prepare dishes using basic methods of cookery
	SITXINV002	Maintain the quality of perishable items
	SITHCCC006	Prepare appetisers and salads
	SITHCCC003	Prepare and present sandwiches
	SITHCCC011	Use cookery skills effectively
	SITHFAB005	Prepare and serve espresso coffee
	HLTAID003	Provide first aid

NOTE: MANDATORY WORK PLACEMENT OF 70 HOURS TO ACHIEVE CERTIFICATE QUALIFICATION



