

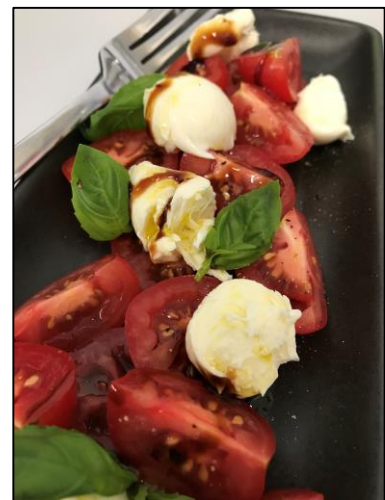
VET (Vocational Education & Training) in schools

Certificate II in Kitchen Operations

SIT20416

COURSE OUTLINE

- Training Provider:** Access Skills Training (RTO: 4603)
- Course Code:** SIT20416
- Location:** Bayside Christian College
- Duration:** 2 Year program
- Time:** Wednesday 1:30 – 5:30pm (TBC)
- Cost:** Please see your VET Coordinator to confirm cost details.



- Description:** Certificate II in Kitchen Operations is an introductory course that prepares students with a limited range of food preparations and cookery skills to prepare food and menu items.

Contribution to the VCE/VCAL:

On completion of the program students are eligible for four credits towards their VCE, three at Unit 1-2 level and a Unit 3-4 sequence.

Students wishing to receive an ATAR contribution must undertake scored assessment for the purpose of achieving a study score. This **study score** can contribute directly to the primary four or as a fifth or sixth subject.

Note: where a student elects not to receive a study score for VCE/VET Hospitality, no contribution to the ATAR will be available.

Sample Units of Study:

Year 1

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

Electives: Units 1 & 2

BSBCMM201	Communicate in the workplace
BSBSUS201	Participate in environmentally sustainable work practices
SITXFSA002	Participate in safe food handling practices

Year 2 (students are advised against undertaking second year without complete the Core Units from Year 1)

Compulsory Units 3 & 4

SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetables, fruit, eggs and farinaceous dishes
SITHCCC011	Use cookery skills effectively
SITHCCC012	Prepare poultry dishes

Structured Work Placement (SWL)

SWL is not mandated in this program, though the VCAA strongly recommend 20 days SWL for this program. For 2nd year unit SITHCCC011 *Use cookery skills effectively*, students are required to complete 12 service sessions for various service styles and complete a log book; this is best completed in a workplace environment.

What to bring:

Non-slip covered shoes. Chef's uniform (ordered to size early 2019).

Further Study & Employment options:

Certificate III in Hospitality

Certificate IV in Hospitality

Diploma of Hospitality Management

Please note: These details are subject to change and will require confirmation by the Registered Training Provider or TAFE.

VET enrolments are processed through secondary school VET Coordinators. If you are interested in completing this program, please contact your school VET Coordinator.