

## VET (Vocational Education & Training) in schools

### Certificate II in Kitchen Operations

SIT20416

#### COURSE OUTLINE

**Training Provider:** Australian Institute of Education & Training (AIET) (RTO: 121314)

**Course Code:** SIT20416

**Location:** Carrum Downs Secondary College

**Duration:** 2 Year program

**Time:** Wednesday

**Cost:** TBA – Please see your VET Coordinator for cost details.

**Description:** If you love food, are interested in hospitality and enjoy working with people, then this course is a great way to familiarise yourself with this fast paced industry. Throughout the course you will learn how to follow hygiene procedures, present and prepare food. You will also learn how to interact with guests in live restaurant service and be taught responsible service of alcohol.

Assessments are both practical and theory focused. Practical assessments occur in the kitchen and restaurant settings. Theory assessments may be a combination of written and online assignments, tests and practical application projects.

#### Contribution to the VCE/VCAL:

On completion of the program students are eligible for five 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.



## Sample Units of Study:

### Year 1 & 2

BSBWOR203	Work effectively with others
BSBSUS201	Participate in environmental work practices
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITXWHS001	Participate in safe work practices
SITHIND002	Source and use information on the hospitality industry
SITXCCS003	Interact with customers
SITXINV002	Maintain the quality of perishable items
SITXFSA001	Use hygienic practices for food safety
SITHIND003	Use cookery skills effectively
SITXCCS006	Provide service to customers
SITHCCC005	Produce dishes using basic methods of cookery
SITHKOP001	Clean premises and equipment
SITHCCC001	Use food preparation equipment
SITHCCC006	Produce appetisers and salads
SITHCCC008	Produce vegetables, fruit, eggs and farinaceous dishes
SITHCCC012	Prepare poultry dishes

#### What to bring:

Leather non-slip covered shoes. CDSC Chef's uniform.

#### 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.***

