



CATHOLIC SCHOOLS OFFICE, LISMORE DIOCESE 7054

THE INFORMATION PROVIDED IS CORRECT AT 6 APRIL 2017

HOSPITALITY KITCHEN OPERATIONS

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 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.

COURSE DETAILS

QUALIFICATION OUTCOMES	Students who demonstrate competency in the required units of competency will be eligible for Certificate II in Kitchen Operations (SIT20416)
HOURS	240 Hours
DELIVERY	Board Developed Course Category B
TYPE	Face-to-Face by qualified staff
DURATION	2 Years
UNIT VALUE	2 unit Preliminary 2 unit HSC
SPECIALISATION	Yes
HSC EXAM	Yes
ATAR	Yes
WORKPLACEMENT	Mandatory 70 hours
RECOGNITION	National and HSC Qualification
SBAT	Opportunity to complete a School Based Traineeship and gain credit towards the HSC
ENTRY REQUIREMENTS	There are no formal entry requirements for this qualification
COURSE FEES	A course fee is generally charged by schools to cover consumable materials. Your school will provide further information.
RESOURCES REQUIRED	<ul style="list-style-type: none"> Polish-able leather shoe that is fully enclosed and non-slip PPE gear as directed by the school
RECOGNITION OF PRIOR LEARNING	RPL is available for students who have previously gained the skills and knowledge required. Your school will provide further information.

UNITS OF COMPETENCY

STUDENTS COMPLETING A STATEMENT OF ATTAINMENT WILL UNDERTAKE:	
• Work effectively with others	BSBWOR203
• Use food preparation equipment	SITHCC001
• Prepare dishes using basic methods of cookery	SITHCC005
• Clean kitchen premises and equipment	SITHKOP001
• Use hygienic practices for food safety	SITXFSA001
• Maintain the quality of perishable items	SITXINV002
• Participate in safe work practices	SITXWHS001
• Prepare and present simple dishes	SITHCC002
• Prepare and present sandwiches	SITHCC003
• Prepare appetisers and salads	SITHCC006
• Source and use information on the hospitality industry	SITHIND002
• Participate in safe food handling practices	SITXFSA002
• Prepare and serve espresso coffee	SITHFAB005
STUDENTS COMPLETING FULL QUALIFICATION WILL ALSO UNDERTAKE:	
• Use cookery skills effectively	SITHCC011

ASSESSMENT

This course is competency based and the student's performance is assessed against prescribed industry standards. Assessment methods may include:

- Observation
- Student Demonstration
- Questioning
- Written tasks
- Project or Portfolio

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.

CAREER PATHWAYS

- Chef,
- Caterer
- Restaurateur/Restaurant/Cafe Owner

JOB ROLES

Possible job titles include:

- breakfast cook
- catering assistant
- fast food cook
- sandwich hand
- take-away cook



DUTIES & 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.

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 Catering Operations
- Certificate III in Commercial Cookery

For further information: <http://www.myskills.gov.au/>

Type the qualification code into the search bar, then click on the qualification title.

Explore Career Pathways and Student Outcomes including Employment, Salary, Occupations

