

SIT20416 Certificate II in **KITCHEN OPERATIONS**

What will I gain from completing this VET Qualification?

This new qualification has been designed with the Hospitality and Chef Industries at the forefront. Students will develop strong skills and knowledge in preparing and cooking a wide range of appetisers, salads, food presentation, modern food trends, sandwiches and simple dishes. Further, hygiene and safety practices will be explored in addition to completing the Responsible Service of Alcohol unit and traditional French cookery principles.

Students will prepare food for the Cafe and complete functions where required. If you enjoy cooking and want to learn tricks of the trade with a qualified Chef, then this qualification will strengthen skills and knowledge and prepare you for the future-whether cooking at home or in a professional establishment.

Pre-requisite- must love cooking and have a passion for creativity!

What will I learn?

- Work effectively with others
- Use food preparations equipment
- Prepare dishes using basic methods of cookery
- Use cookery skills effectively
- Clean kitchen premises and equipment
- Use hygiene practices for food safety
- Maintain the quality of perishable items
- Participate in safe work practices
- Prepare and present simple dishes
- Prepare and present sandwiches
- Prepare appetisers and salads
- Show social and cultural sensitivity
- Provide first aid



Post-Secondary Pathways:

- SIT30816 Certificate III in Commercial Cookery
- SIT30616 Certificate III in Hospitality
- SIT40416 Certificate IV in Hospitality
- SIT50416 Diploma of Hospitality Management

Future Career Pathways:

- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Takeaway Cook
- Apprenticeship
- Traineeship



Delivery time-frame:

Over **two years**

Timetabled lessons:

2 full days per 10 day cycle

Working in partnership with Guilford Young College, (a qualified trainer and assessor) will deliver this nationally recognised qualification at Marist Regional College.

This course aims to provide participants with fun, hands-on skills to work within a range of hospitality enterprises. It is suitable for an Australian apprenticeship pathway. This course compliments the Certificate II in Hospitality and recommended for students interested in becoming a Chef or working in the industry if choosing further study. You will learn life skills, technical cookery skills and food presentation.

There is a mandatory participation in 12 service periods throughout the year in Cafe 9, and an expectation that students will be involved in events held at the college outside of normal school hours, however, this is kept to a minimum. Further, compulsory work placement is a requirement of this course.

Credit transfers with units of competency apply to this qualification if a student has completed the Certificate II in Hospitality the previous year.

This course does not contribute to the ATAR score, but the points do contribute to the Tasmanian Certificate of Education (TCE). Further, this course does not receive the following ticks: literacy, numeracy or ICT.



Want more information?

Contact:
Mrs Dianna de Deuge
VET Coordinator
Leighland Christian School

Email: d.dedeuge@leighland.tas.edu.au
Phone: (03) 6425 0999



LEIGHLAND
CHRISTIAN SCHOOL

VET SIT20416 Certificate II in KITCHEN OPERATIONS

(31 TCE credit points)

