



SIT20416 Certificate II in Hospitality (Kitchen Operations)

This program provides students with the skills and knowledge to be competent in a range of kitchen functions and activities plus work in various hospitality enterprises where food is prepared and served.

National or State Accreditation

National

Course Aims

This program includes students learning skills that will assist them to seek employment in restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. It may also provide credit towards an apprenticeship.

Contribution to VCAL/VCE

VCAL: One credit towards a VCAL learning program is awarded on successful completion of 90 nominal hours of accredited VET curriculum.

VCE: Students who complete this program may be eligible for recognition of two or more units at units 1 & 2 level and a units 3 & 4 sequence.

ATAR: Students wishing to receive an ATAR contribution for the Units 3 and 4 sequence must undertake **scored assessment** for the purposes of gaining a study score. This study score can contribute directly to the primary four or as a fifth or sixth study.

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

Please note: The student must already have English and three other fully scored VCE/VET subjects to create the primary four.

Potential Pathways

- Apprenticeship
- Certificate III in Hospitality - Commercial Cookery
- Certificate III in Food & Beverage Service
- Diploma of Hospitality

Potential Occupations

- Food & beverage attendant
- Hospitality manager
- Chef
- Cafe owner/manager
- Kitchen assistant

Additional Requirements/Information

Students may be required to purchase extra ingredients throughout this program.

Occupational Health & Safety

Students are required to wear protective footwear and other protective items as required under OH&S legislation. More information will be provided at commencement of the program

Cluster Provider

Ballarat High School
Sturt Street, Ballarat

Registered Training Organisation

Access Skills Training

RTO Code

4603

Program Length

2 years

Day and Time

1st year: Terms 1 & 4 – Thursday 1.45pm to 5pm

1st year: Terms 2 & 3 – Thursday 1.45pm to 6.30pm

2nd year: Terms 1 to 4 – Tuesday 1.45pm to 6.30pm

Program Material Costs (approximate only)

1st year – \$375 (TBC)

2nd year – \$290 (TBC)

Structured Workplace Learning

Strongly recommended – 80 hrs minimum over total program

Outcomes

Satisfactory completion of this two year program entitles the student to a Certificate II in Kitchen Operations.

Enrolment Type

VES

1st year Units of Competency

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean kitchen premises and equipment
SITXFA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHCCC002	Prepare and present simple dishes
SITHIND002	Source and use information on the hospitality industry

2nd year Units of Competency

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