VET – KITCHEN OPERATIONS

Course Information
Course: Certificate II in Kitchen Operations  
Course Code: SIT20416  
Enrolment Type: VES  
Program Length: 2 years  
RTO: Sunraysia Institute of TAFE  
Delivery Mode: Face to face, classroom based  
Location: Mildura Senior College, Deakin Trade Training Centre  
Program Content: 14 Units  
Nominal Hours: 370 hours (minimum)  
RTO Number: 4693  
Website: www.sunitafe.edu.au  
Training and Assessment: Mildura Senior College

Course Aims
The VET Kitchen Operations program will provide students with an overview of the dynamic hospitality industry. The basic knowledge and skills developed in the fully functioning kitchen focus on preparing, cooking and plating food and on successful completion of the relevant unit, students will receive a Food Handlers Certificate. Students will have the opportunity to work in a “live restaurant” working at a range of functions.

Areas of Study
Unit 1 & 2:
SITXFSA001 Use hygienic practices for food safety  
SITXWHS001 Participate in safe work practices  
SITHKOP001 Clean kitchen premises and equipment  
SITHCCC002 Prepare and present simple dishes  
SITXINV002 Maintain the quality of perishable supplies  
BSBWOR203 Work effectively with others  
TLIE005 Carry out basic workplace calculations  
SITHCCC001 Use food preparation equipment  
SITHCCC005 Produce dishes using basic methods of cookery

Unit 3 & 4:
SITHCCC007 Prepare stocks, sauces and soups  
SITHCCC011 Use cookery skills effectively  
SITHCCC008 Prepare vegetable, fruit, egg & farinaceous dishes  
SITHCCC006 Prepare appetisers and salads  
SITHCCC012 Prepare poultry dishes

Type of Assessments in this subject:
• Direct observations of work practices  
• Portfolio of annotated recipes & dishes  
• Work placement  
• Topic tests & exams

Pathways
Completing this program may assist students interested in Hospitality or Commercial Cookery traineeships, apprenticeships and further study into Certificate IV, Diploma, Advanced Diploma or Degree courses.

Possible Occupations that could relate to this study include:
Apprentice Chef  
Apprentice Pastry Chef  
Caterer  
Food & Beverage Attendant  
Kitchen Hand  
Food Stylist

Additional Information
Students will be required to work in extra time outside of school hours. They also have to complete a work placement arranged by Mildura Senior College as part of their assessment. This is a third party arrangement with Sunraysia Institute of TAFE, and as the RTO, Sunraysia Institute of TAFE is responsible for issuing qualifications and statements of attainment associated with this course.

(Information is correct at time of printing – June 2017)

Interested (tick)