

ABOUT KITCHEN OPERATIONS

Intent: This course aims to provide students with the knowledge and skills required to work towards a career in a commercial kitchen. It provides students with the opportunity to perform a range of defined tasks used in food preparation and cookery.

Course Overview: Students will be able to gain skills in working effectively in a restaurant, hotel, catering operations, clubs, pubs, cafes, cafeterias, coffee shops and institutions such as aged care facilities, hospitals, prisons and schools. It includes learning how to prepare food under direct supervision and includes repetitive and routine tasks.

Work Placement: Work placement is a mandatory component of this course. Students are required to undertake a minimum of 70 hours work placement within an office environment.

Qualifications: This course is based on the National Tourism, Travel and Hospitality Training Package (SIT12). Depending on the achievement of units of competencies, the possible qualification outcome is a Certificate II in Kitchen Operations (SIT20312). These units can also contribute towards a Certificate III in Commercial Cookery (SIT30812), Certificate III in Patisserie (SIT31112) or Certificate III in Catering operations (SIT31012) The qualifications are nationally recognised and can lead to further training with other Registered Training Organisations.



'Preparation for life'.

HSC DETAILS

Course Hours	240 hrs
Unit Value	2 units Preliminary 2 units HSC
Duration	2 years
Course Type	Category B Board Developed Course
ATAR (Australian Tertiary Admissions Rank)	If student sits for Optional HSC Exam
Work Placement	70 hours over two years

ASSESSMENT

This course is competency-based and student performance is assessed against prescribed industry standards. Students are assessed as either 'competent' or 'not yet competent'. Holistic assessment projects will provide students with a number of opportunities to demonstrate competence, and will include observation in class, practical demonstrations, portfolio development, workplace assessment, tests and other tasks.

PATHWAY INFORMATION

Career pathways include breakfast cook, catering assistant, fast food cook, sandwich hand or take-away cook. Further Training Pathways can include the Certificate III or certificate IV in Commercial Cookery or a

Diploma in Hospitality. University related progression may include a Bachelor of Food and Nutrition.

**SAINT YON
TRADE TRAINING
CENTRE**

Located at
LaSalle Catholic College
544 Chapel Road,
Bankstown NSW 2200
Tel: (02) 9793-5600
Fax: (02) 9790-8684
E-mail.
info @lasalle.nsw.edu.au
Web.
www.lasalle.nsw.edu.au



*Where school and
industry partner
effective vocational
learning.*

We're on the Web
www.saintyon.nsw.edu.au



'Now your cooking'.

COURSE DESCRIPTION

To be awarded the Certificate II in Kitchen Operations competency must be achieved in **thirteen (13)** units of competency. This consists of **eight (8)** core unit of competency and **five(5)** elective units of competency. As well as this, the Board of Studies requires units of competency to total at least 240 hours for the 2 unit course. The following table shows the most likely combination of competencies to be delivered during the course

COMPETENCIES

Competency Code	Competency Title
	CORE UNITS
BSBWOR203B	Work effectively with others
SITHCCC101	Use food preparation equipment
SITHCCC201	Produce dishes using basic methods of cookery
SITHCCC207	Use cookery skills effectively
SITHKOP101	Clean kitchen premises and equipment
SITXFSA101	Use hygienic practices for food safety
SITXIN V202	Maintain the quality of perishable supplies
SITXWHS101	Participate in safe work practices
SITXFSA101	Use hygiene practices for food safety (Prerequisite for core)
	ELECTIVES
SITHCCC103	Prepare sandwiches
SITHCCC202	Produce appetisers and salads
SITHCCC203	Produce stocks, sauces and soups
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes
BSBSUS201A	Participate in environmentally sustainable work practices