



SIT20416 Certificate II in Kitchen Operations

National ID: SIT20416 | State ID: AZW7

About this course

This qualification will provide you with the skills and knowledge to undertake a range of kitchen functions in a restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. You will learn to prepare and serve foods and beverages, prepare and produce appetisers, salads, vegetable, fruit, egg and farinaceous dishes. You will learn about workplace cleanliness, safe food handling practices and hospitality information usage.

Study modes and durations differ depending on your local campus. Please check with your local campus for more information.

Overview

In order to comply with COVID-19 Government directed social distancing guidelines, some courses may include a mix of online and classroom based training delivery, as well as practical and work experience placements.

While the mode of delivery might vary, the content and key learning outcomes of the course will remain the same.

The precise mix of delivery method will vary from course to course. The time, place and method of delivery may also vary across the semester to ensure social distancing and safe training delivery for staff and students during the COVID-19 pandemic.

South Regional TAFE will provide students with adequate support to work in online environments where necessary.

Semester 2, 2020

Albany - Full time, Part time, Traineeship



Duration: **6 Months**



When: **Semester 2, 2020**



How: **F**
Full-Time
Part-Time
Traineeship

Units

Not all units and study modes are offered at all campuses. Please check with your local campus.

Core

National ID	Unit Title
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

Elective

National ID	Unit Title
BSBSUS201	Participate in environmentally sustainable work practices
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHFAB002	Provide responsible service of alcohol
SITHFAB005	Prepare and serve espresso coffee
SITHIND002	Source and use information on the hospitality industry
SITHPAT001	Produce cakes
SITXCOM002	Show social and cultural sensitivity
SITXFSA002	Participate in safe food handling practices

Entrance requirements

School Leaver	Non-School Leaver	AQF
OLNA or NAPLAN 9 Band 8	C Grades in Year 10 English and Maths or equivalent	Certificate I or Certificate II

Study pathway

Certificate III qualifications in commercial cookery, patisserie and catering operations.

Job opportunities

Successful completion of this qualification provides you with the opportunity to become a kitchen/cooks assistant, short order, fast food or canteen cook, or gain an apprenticeship/traineeship to become a qualified cook. You will need to be employed and registered as an apprentice/trainee before you can commence apprenticeship/traineeship training.

Fees and charges

Please contact the college to receive an indicative price for this course. Your fees will be calculated from your individual circumstances at the time of enrolment.

Concessions (for eligible courses at certificate levels I to IV) and annual course fee caps may apply. Other charges may apply.

VET Student Loan

Students in Diploma qualifications and above may be assisted through a loan under the Commonwealth Government's VET Student Loan scheme. Only an Australian citizen, a permanent humanitarian visa holder and resident in Australia, or a New Zealand Special Visa 444 student who can also provide evidence of a WACE Certificate (completion of Year 12) or equivalent can apply for a loan. For more information please see <http://studyassist.gov.au/sites/StudyAssist/> (Opens in a new window)

For information on the VET Student Loan process at South Regional TAFE please see <http://www.southregionaltafe.wa.edu.au/futurestudents/vet-student-loans>

International students

Fees, charges, available locations, applications, and enrolment procedures for international students are different to those applicable to local students.

International students can only study full-time. For information on international student fees and application, please follow this link to the TAFE International WA website www.tafeinternational.wa.edu.au/courses

Please note, fees are subject to change.