

2022 KITCHEN OPERATIONS / HOSPITALITY

SIT20416 – Certificate II in Kitchen Operations

2 year program, combining units from Certificate II in Hospitality included in the first year

This is a scored assessment program



COURSE DESCRIPTION

This combined program is designed to provide students with the skills and knowledge at an entry level standard to enhance their career prospects within the Hospitality industry. Students who complete either of these Certificates will be able to work safely under routine supervision.

The 1st year program is a combination of core units from both Certificate II in Kitchen Operations and Certificate II in Hospitality. After the first year of study the student can choose to complete ONE of the Certificates, either Kitchen Operations or Hospitality in their 2nd year of training.

On successful completion of the 2 year program students will have completed a full Certificate II qualification.

LOCATION

Hamilton District Skills Centre

AUSPICING RTO

Accredited AQF certification will be provided by Baimbridge College
National RTO code (TOID) 22550

DAY & TIME

Year 1 – Tuesday 8.45am – 12.45pm

Year 2 – Tuesday 1.15pm – 5.45pm

FUTURE PATHWAYS:

Upon completion of the VCE VET program, the Certificate can lead to Apprenticeships, advanced Certificates and Diploma Studies or part time employment whilst at university.

VCE:

SIT20316 Certificate II in Hospitality:

SIT20416 Certificate II in Kitchen Operations:

recognition of two or more units at Units 1 and 2 level and a Units 3 and 4 sequence.

ATAR: ATAR and **study score-students** may receive an ATAR contribution for some units of the VCE VET Kitchen Operations or Hospitality Studies by undertaking a scored assessment to achieve a study score.

VCAL: contribution towards VCAL qualification.

WORKPLACEMENT:

Work experience is recommended in this field.

ORIENTATION:

For students enrolled in the 1st year program a compulsory Information Session will be held during their first session in Term 1 2022.

FEES APPLY: Please contact your school bursary office for further information.

SELECTION CRITERIA:

School VET Coordinator recommendation and HDSC application/enrolment form to be completed. An interview process with HDSC management and a school representative will occur prior to acceptance. All accepted students will receive an acceptance letter in Term 4, 2021

- **Uniform:**

Supplied: HDSC windcheater, white chef jacket, black hat & apron

Student to supply: Full length black pants, black non-slip enclosed shoes



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Course Units: VCE VET UNITS 1 & 2 SIT20416 - Certificate II in Kitchen Operations

1 ST YEAR TUESDAY MORNING			
	Module Code	Unit/ Module Name	Nominal Hours
	SITXFSA001	Use hygienic practices for food safety	15
	SITXWHS001	Participate in safe work practices	12
	SITHCCC001	Use food preparation equipment	25
	SITHCCC005	Prepare dishes using basic methods of cookery	45
	SITHKOP001	Clean kitchen premises & equipment	13
	SITXINV002	Maintain the quality of perishable items	10
	BSBWOR203	Work effectively with others	15
	SITXCCS003	Interact with customers	20
	SITXCOM002	Show social and cultural sensitivity	20
	SITHIND002	Source & use information on the hospitality industry	25
		Total hours for 1st year only	200

**** Students can choose to complete the Kitchen Operations or the Hospitality qualification (as per below) in their second year of study.**

**** Depending on numbers it is not guaranteed that both options are offered each year.**

****VCE VET UNITS 3 & 4 SIT20416 - Certificate II in Kitchen Operations**

2 ND YEAR TUESDAY AFTERNOON			
	Module Code	Unit/ Module Name	Nominal Hours
	SITHCCC006	Prepare appetisers and salads	25
	SITHCCC007	Prepare stocks, sauces and soups	35
	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	45
	SITHCCC011	Use cookery skills effectively	50
	SITHCCC012	Prepare poultry dishes	25
		Total hours for 2nd year only	180

****VCE VET UNITS 3 & 4 SIT20316 - Certificate II in Hospitality**

2 ND YEAR TUESDAY AFTERNOON			
	Module Code	Unit/ Module Name	Nominal Hours
	SITHFAB004	Prepare and serve non-alcoholic beverages	20
	SITHFAB005	Prepare and serve espresso coffee	30
	SITHIND003	Use hospitality skills effectively	0
	SITHFAB007	Serve food and beverage	80
	SITHFAB016	Provide advice on food	40
	SITXFIN001	Process financial transactions	25
		Total hours for 2nd year only	195