



CERTIFICATE II IN KITCHEN OPERATIONS

COURSE CODE SIT20416

INTAKE Semester 1

ANTICIPATED DURATION 12 months

DELIVERY MODE 2x Support lesson- EJEHS with TAFESA
Lecturer

ENTRY REQUIREMENTS

Successfully completing and passing the LLN aptitude test
80% or above actual attendance at their host school.
Provide documentation of successful work placement in a related
industry pathway.

SACE/ATAR ATTAINMENT

50 Credits at SACE Stage 1
This course cannot be used to gain an ATAR

INDICATIVE COSTING

N/A

ASSESSMENT TYPE

Competency-based assessment is applied to a range of assessment
tasks according to the units being assessed. There are both theoretical
and practical tasks.

SUBJECT DESCRIPTOR

This qualification reflects the role of individuals working in kitchens
who use a defined and limited range of food preparation and cookery
skills to prepare food and menu items. They are involved in mainly
routine and repetitive tasks and work under direct supervision.

CURRICULUM CONSIDERATIONS

- Prepared to complete minimum of 70 hours work placement
through the duration of the course.

*VET offerings and costs at EJEHS are subject to State Government policy
and delivery organisation changes*



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NATIONAL CODE	UNIT NAME	NOMINAL HOURS
Core Units		
BSBWOR203	Work effectively with others	15
SITHCCC001	Use food preparation equipment	25
SITHCCC005	Prepare dishes using basic methods of cookery	45
SITHCCC011	Use cookery skills effectively	50
SITHKOP001	Clean kitchen premises and equipment	13
SITXFSA001	Use hygienic practices for food safety	15
SITXINV002	Maintain the quality of perishable items	10
SITXWHS001	Participate in safe work practices	12
Elective Units		
SITHFAB004	Prepare and Serve non-alcoholic beverages	35
SITHFAB007	Serve food and beverage	80
SITHCCC003	Prepare and present sandwiches	10
SITHCCC006	Prepare Appetisers And Salads	25
SITHCCC002	Prepare And Present Simple Dishes	25
		Total hours 360