

CERTIFICATE III IN CATERING OPERATIONS

COURSE CODE SIT30916

INTAKE Semester 1

ANTICIPATED DURATION 12 months

DELIVERY MODE Week blocks- EJEHS

1x Support lesson- EJEHS

1x Support lesson- EJEHS with TAFESA Lecturer

Available via Local Delivery

Delivered to EJEHS students only through the CHAT Program

ENTRY REQUIREMENTS

EJEHS students successfully accepted into the CHAT Program

Successfully completing and passing the LLN aptitude test

A commitment of 20% of the course cost is required to be paid to EJEHS by Week 8 Monday (2 December 2019). If this payment does not occur/is not complete then the student will be put into a reserve subject selected in Subject Counselling.

80% or above actual attendance at their host school

Provide documentation of successful work placement in a related industry pathway.

SACE/ATAR ATTAINMENT

65 Credits at SACE Stage 2

This course can be used to gain an ATAR.

INDICATIVE COSTING

TAFESA \$800 - A payment plan or the use of Centrepay can be negotiated with TAFESA to cover the costs of this course. (20% of the course cost needs to be paid to EJEHS by 2 December 2019 as a deposit.

EJEHS VET Uniform \$100 (front + back of house uniform) Pre-payment is required.

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 catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food items. Using discretion and judgement, students work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

CURRICULUM CONSIDERATIONS

Students selecting this course are required to meet the following criteria;

- Undertake the EJEHS VET application and selection process
- Prepared to complete minimum of 70 hours work placement through the duration of the course
- Participate in approximately 5 weeks of training in 12 months.
- Completion of this certificate will also result in the completion of Certificate II in Kitchen Operations.

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
SITHKOP001	Clean kitchen premises and equipment	13
SITXHRM001	Coach others in job skills	20
SITXINV002	Maintain the quality of perishable items	10
BSBSUS201	Participate in environmentally sustainable work practices	20
SITXFSA002	Participate in safe food handling practices	40
SITXWHS001	Participate in safe work practices	12
SITHCCC002	Prepare and present simple dishes	25
SITHCCC005	Prepare dishes using basic methods of cookery	45
SITXCOM002	Show social and cultural sensitivity	20
SITHCCC001	Use food preparation equipment	25
SITXFSA001	Use hygienic practices for Food Safety	15
Elective Units		
SITHFAB003	Operate a Bar	35
SITHCCC003	Prepare and present sandwiches	10
SITHCCC006	Prepare appetisers and salads	25
SITHFAB007	Serve food and beverages	80
SITHCCC011	Use cookery skills effectively	50
SITHFAB002	Provide responsible service of alcohol	10
		Total hours 470