



SIT20416 Certificate II in Kitchen Operations

What will I learn?

This qualification provides the basic knowledge and skills required to start a career within in a kitchen environment. The qualification will cover areas such as food preparation, using kitchen equipment, developing cookery skills, and being safe and hygienic within the workplace. This introductory level qualification is the best way to start your career in kitchen operations or help you on your way to further study in commercial cookery.

Where will it lead me?

This **Certificate II** qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Possible job titles include:

- breakfast cook
- catering assistant
- fast food cook
- sandwich hand
- takeaway cook.

This qualification has 13 units in total (8 core and 5 electives). The electives can cover a number of disciplines, from commercial cookery , catering, food safety, administration and customer service. There are no pre-requisites for this qualification.

Course Duration

The qualification will take between 12 to 24 months to complete.

Delivery and Assessment

Depending on the units of competency chosen, there will be a mixture of classroom delivery (theory) and venue/ industry delivery (practical).

Example

Cookery / Kitchen Operations	<ul style="list-style-type: none"> • Theory sessions • Practical sessions held at an industry venue and/or work placement
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Materials and Resources

All workbooks, assessments, equipment, facilities and resources required to complete this qualification will be supplied to participants.





Units of Competency available

The 5 elective units chosen must have 3 units from the list below, and 2 units from the list below or the SIT Training Package or any other current Training Package or accredited course.

Core units (Mandatory)	Electives - Communication and Teamwork
BSBWOR203 Work effectively with others	BSBCMM211 Apply communication skills
SITHCCC001 Use food preparation equipment	SITXCOM002 Show social and cultural sensitivity
SITHCCC005 Prepare dishes using basic methods of cookery	Electives - Environmental Sustainability
SITHCCC011 Use cookery skills effectively	BSBSUS211 Participate in sustainable work practices
SITHKOP001 Clean kitchen premises and equipment	Electives - Food Safety
SITXFSA001 Use hygienic practices for food safety	SITXFSA002 Participate in safe food handling practices
SITXINV002 Maintain the quality of perishable items	SITXFSA003 Transport and store food
SITXWHS001 Participate in safe work practices	Electives - Working in Industry
Electives – Administration, Client and Customer Service	SITHIND002 Source and use information on the hospitality industry
TLIE1005 Carry out basic workplace calculations	
SITXCCS003 Interact with customers	
Electives - Commercial Cookery and Catering	
SITHCCC002 Prepare and present simple dishes	
SITHCCC003 Prepare and present sandwiches	
SITHCCC004 Package prepared foodstuffs	
SITHCCC006 Prepare appetisers and salads	
SITHCCC007 Prepare stocks, sauces and soups	
SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes	
SITHCCC009 Produce cook-chill and cook-freeze foods	
SITHCCC010 Re-thermalise chilled and frozen foods	





Cost

Fee for Service **\$2580.00**

If you are a current Qld School Student, you may be able to undertake this course through Vocational Education and Training in Schools. Eligibility criteria applies. For more information visit <https://desbt.qld.gov.au/training/providers/funded/vetis> and download the fact sheet.

How to apply?

To enrol in this qualification, please contact **Admin** on **07 5665 9874** or admin@smartskill.com.au and request an enrolment pack.



What is Skills Assure?

The Skills Assure supplier (SAS) system provides a central register of pre-approved registered Training organisations (RTOs) who have met the department's entry requirements to deliver training and assessment services subsidised by the department. This gives vocational education and training (VET) students, parents and employers confidence that the training delivered by these RTOs will develop skills that are valued by industry and will lead to employment.

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