

SIT20116 Certificate II in Kitchen Operations (VETiS)

What is VETiS?

Vocational Education and Training in Schools (VETiS) is a program that enables students to gain nationally recognised qualifications while at school. VETiS can be undertaken in years 10, 11 and 12, and can count towards the Queensland Certificate of Education.

How is VETiS funded in Queensland?

Eligible students can access VETiS funding from the Department of Employment, Small Business and Training's VET investment budget. Ineligible students can still undertake this qualification on a fee for service (FFS) arrangement.

For more information visit <https://desbt.qld.gov.au/training/providers/funded/vetis> and download the VETiS Fact Sheet.

Eligibility criteria

- Must be in Years 10, 11 or 12 (15 years of age or older)
- Must be currently attending school in Queensland
- Be an Australian citizen or Australian permanent resident residing in Queensland or a New Zealand citizen permanently residing in Queensland (proof will be required)
- Have not accessed the VETiS funding previously
- Do not hold or are not currently enrolled-in or undertaking a Certificate II, III or higher

What is the qualification?

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.





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	Electives - Communication and Teamwork
BSBWOR203 Work effectively with others	BSBCMM201 Communicate in the workplace
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	BSBSUS201 Participate in environmentally 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	





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 simulated delivery (practical).

Example

Cookery / Kitchen Operations	<ul style="list-style-type: none">• 1-2 theory sessions per week (within school hours)• 5 day practical course held at an industry venue (within school hours) or work placement (during school holidays)• Other practical sessions conducted in the trade training centre / school based facilities (within school hours)
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Materials and Resources

All workbooks, assessments, equipment, facilities and resources required for training will be supplied to participants.

Cost

For VETiS eligible students - **Funded by the VET investment budget**

For VETiS ineligible students - **from \$295.00 per person**

How to apply?

To enrol a student in this qualification, please contact **Sonia Faulkner** (Schools Co-ordinator) 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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