

COURSE OUTLINE

SIT20416 – Certificate II in Kitchen Operations



DESCRIPTION

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. This qualification does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

This 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.

ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this qualification, although students will be expected to have employment or have access to a suitable commercial kitchen to complete required restaurant service periods.

The student attends a formal interview with the course coordinator to assess if the student is suitable for the course and has a clear understanding of the course requirements.

The students are sent a pre enrolment information pack including student information, location, equipment and uniform requirements and costs of the course including flyer. On commencement the students complete enrolment forms, complete a learner support indicator assessment to determine any learner support needs, receive course information such as training dates and content. The students tour of the kitchen facilities where they will be undertaking the duration of the course.

DELIVERY DETAILS

LOCATION (S)	DURATION	STUDY MODE
TBA	<p>1/ For Part Time VSS Students the training is delivered over a period of 50 days in structured delivery of 1 – 2 days per week which alternates per term. The duration of these programs is delivered over the course of a two semester period.</p> <p>2/ For Part Time Students the training is delivered over a period of 44 days in structured delivery of 1 days per week which alternates per semester. The duration of these programs is delivered over the course of a three semester period.</p>	<p>Face to face delivery with theory and practical components. Practical delivery will be undertaken in the KST training kitchens.</p> <p>Students will be expected to undertake some activities in their own time, outside of scheduled classes.</p> <p>Students will be expected to have access to a workplace or commercial kitchen to undertake the workplace component of SITHCCC011 Use cookery skills effectively which includes serving menu items for a minimum of (12) twelve complete service periods (shifts)</p>

FEES 2021

Course fees vary depending on whether the course is a full fee course or a course subsidised by the NT Government for eligible VSS students and are subject to available places.

This course has a total of 415 hours and thus the qualification cost is \$2, 500 for a full fee course.

At the time of enrolment, secondary school students will receive tuition fee exemption by providing details of their secondary school on the Enrolment form.

For more information on fees, payment options, instalment plans and refunds contact us on: 8945 6048

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment prior to application and followed through with and an initial interview with an assessor.

RESOURCES

Students are issued with the required learning and assessment materials for each unit.

TOOLS OF TRADE

Students will be required to supply their own tools of trade which includes cook's knives to use. All tools, uniforms etc. must be clearly identified by engraving or pen.

Starter Tool Kit

- | | |
|-----------------------------|----------------------------|
| • 1 x 25cm/30cm chefs knife | • 1 x Boning knife |
| • 1 x Steel | • 1 x Fish filleting knife |
| • 1 x Paring knife | • 1 x Utility fork |
| • 1 x Vegetable peeler | • 1 x Thermal piping bag |
| • 1 x Thermometer | • 1 x Set nozzles |
| • 1 x Palette knife | • 1 x Sharpening stone |

Tools must be kept clean and sharp in a safe hygienic carry case or knife roll.

UNIFORMS

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending class.

Uniform for Practical Classes

- 1 x White double breasted Chefs jacket (complete with white buttons)
- 1 x Chefs trousers (checked – modern or traditional)
- 1 x White apron
- 1 x White neckerchief
- 1 x White chef's hat
- 1 x Shoes heavy duty, non-slip and clean

At your interview, the course facilitator will give you more details suggesting where to purchase uniforms and tools of the trade, industry suppliers and price guidelines you should expect to pay.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include, but are not limited to SIT30816 Certificate III in Commercial Cookery.

Possible job titles relevant to this qualification include:

- Food runner
- Kitchen steward
- Kitchen useful

PROGRAM CONTENT

This training program covers six (13) units of competency taken from the SIT Tourism, Travel and Hospitality Training Package which is recognised nationwide.

There are eight (8) core units and five (5) elective units.

CORE UNITS

Unit Code	Unit Title
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC011	Use cookery skills effectively*
SITHKOP001	Clean kitchen premises and equipment*
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items*
SITXWHS001	Participate in safe work practices

ELECTIVE UNITS

Unit Code	Unit Title
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHPAT006	Produce desserts*

*Prerequisite is SITXFSA001 Use hygienic practices for food safety

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

KST provides assistance for Language, Literacy and Numeracy, Professional Counselling in a wide range of personal, career, study issues and Indigenous support.

Refer to the Student Information attached to the enrolment form for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies.

CONTACT DETAILS

Karen Sheldon Training - Linda Manning

08 89456048 | info@karenseldon.com.au | www.karenseldon.com.au