Build Your Career in Hospitality

SIT20312 CERTIFICATE II IN KITCHEN OPERATIONS

This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context.

CAREER OPPORTUNITIES

- Breakfast Cook
- Short Order Cook
- Fast Food Cook

Enrol Now!
WHAT'S THE COURSE ABOUT?
This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops.

COURSE DETAILS
National Code: SIT20312
Units: 11 core & 5 elective units
Fees: From $1,500*
Location: Multiple
Delivery Mode: Classroom, Traineeship, Workplace, Self-paced
Duration: Varies depending on site of delivery
Minimum 6 months.
Assessment: Methods for assessment include written, practical/observation & demonstration
Prior experience: RPL & Credit Transfer is available

WHAT ARE MY CAREER OPPORTUNITIES?
This course could lead to positions such as: Breakfast Cook, Short Order Cook, Fast Food Cook.

WHAT WILL I LEARN?
Core Units
- SITHCCC001B Organise and prepare food
- SITHCCC002A Present food
- SITHCCC003B Receive and store kitchen supplies
- SITHCCC004B Clean and maintain kitchen premises
- SITHCCC005A Use basic methods of cookery
- SITHCCC027A Prepare, cook and serve food for food service
- SITHIND001B Develop and update hospitality industry knowledge
- SITXCOM001A Work with colleagues and customers
- SITXCOM002A Work in a socially diverse environment
- SITXOHS001B Follow health, safety and security procedures
- SITXOHS002A Follow workplace hygiene procedures

Elective Units
- SITHCCC006A Prepare appetisers and salads
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC013A Prepare hot and cold desserts
- SITXFSA001A Implement food and safety procedures
- SITHCCC015A Plan & prepare food for buffets

PRE-REQUISITES
There are no formal pre-requisites. There are no limitations to entry based on age, gender, physical ability, social and educational background.

PRIOR EXPERIENCE
RPL and Credit Transfer are available. Fees apply. Please see our website for more information on fees and terms and conditions.

DO I QUALIFY FOR FUNDING?
This training is delivered with Victorian & Commonwealth Government funding. *Eligibility criteria applies.