

Course Information Sheet

Qualification Code and Title	SIT20416 Certificate II in Kitchen Operations
About the course	This qualification will provide you with an opportunity to gain knowledge and skills in basic food preparation and cooking skills.
Units of competency	<p>To meet requirements of both the Training Package and the Victorian Curriculum and Assessment Authority, the qualification requires satisfactory completion of the following units:</p> <p>Core units:</p> <ul style="list-style-type: none"> 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 SITXFSA101 Use hygienic practices for food safety SITXINV002 Maintain the quality of perishable items SITXWHS001 Participate in safe work practices <p>Elective units:</p> <ul style="list-style-type: none"> SITHCCC002 Prepare and present simple dishes SITHCCC006 Prepare appetisers and salads SITHCCC007 Prepare stocks, sauces and soups SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes SITHCCC012 Prepare poultry dishes <p><i>Additional VCAA unit requirement:</i></p> <ul style="list-style-type: none"> SITHIND002 Source and use information on the hospitality industry
RTO Selection criteria	<p>Course applicants must meet the following selection criteria:</p> <ul style="list-style-type: none"> • satisfactory completion of Year 10 secondary school studies or higher, and

	<ul style="list-style-type: none"> • satisfactory completion of a language, literacy and numeracy test.
Course Duration and Schedule	<p>Duration: The course is completed over 2 years / 4 semesters, and will require attendance at one half day session per week.</p> <p>Schedule: Units 1 & 2 - Tuesdays from 1.30pm to 5.30pm. Units 3 & 4 - Wednesdays from 3.30 to 7.30</p>
Location of training	Training will be a combination of off the job at Parade College and on the job via a work placement at the Parade College Dining Room or industry.
Training and assessment methods	<p>Training methods Training methods include face to face, classroom based trainer led presentations. Students will have opportunities to develop practical skills in cooking and food preparation, with trainer coaching and supervision. During the course you will also have the opportunity to apply your knowledge and skills via practical projects and a work placement.</p>
	<p>Assessment methods A range of assessment methods are used throughout the course including workbook activities, written tests and practical skill demonstrations. You will receive detailed assessment information on commencement of each unit.</p>
Course requirements	During orientation you will be informed of any specialist clothing, footwear, equipment or materials required of the course.
RPL	<p>Recognition of Prior Learning (RPL) recognises the knowledge and skills you have gained through previous informal training, and past work and life experience.</p> <p>If you think that you might be able to apply for RPL, talk to Mr McKay, Director of Trade and Training, preferably before course commencement.</p>

<p>Learning and Employment Pathways</p>	<p>Learning:</p> <ul style="list-style-type: none"> • After achieving SIT20416 graduates may undertake a range of hospitality related units and qualifications, including but not limited to SIT30616 Certificate III in Hospitality or SIT30816 Certificate II in Commercial Cookery. <p>Employment:</p> <ul style="list-style-type: none"> • After achieving SIT20416 graduates may obtain work in the following job roles: <ul style="list-style-type: none"> ○ Breakfast cook ○ Catering assistant ○ Fast food cook ○ Sandwich hand ○ Takeaway cook.
<p>Fees and Charges</p>	<p>For full details of Fees and Charges, please refer to the Fees and Charges section of the website.</p>
<p>Course Contact:</p>	<p>Ms Christine McAllister Course Coordinator and Teacher Telephone contact: 03 - 9468 3300 Email contact: christine.mcallister@parade.vic.edu.au</p>