

SEMESTER 2 ONLY
COURSE CODE: SIT20307
CERTIFICATE II IN HOSPITALITY
(KITCHEN OPERATIONS) - TOP UP
Site Academy

Available to:	Years 11 & 12
Length:	Semester (16 weeks)
Accreditation:	40 SACE Credits – Stage 1
Prerequisite:	SIT10307 Certificate I Hospitality (Kitchen Operations)

The Certificate II in Hospitality (Kitchen Operations) reflects the role of employees who undertake a range of kitchen functions and activities which require the application of a limited range of practical skills in a defined context. Delivering this program SITE Academy students receive; delivery of the best pre-apprenticeship course available; ability to complete an apprenticeship as employers are still entitled to commencement incentives and employment assistance within the food service industry.

Students who successfully complete the course will be able to confidently apply for the following positions knowing that they have the skills, knowledge and experience to meet the requirement for the following positions:

- ❖ Apprenticeship
- ❖ Kitchen-hand
- ❖ Short order cook in a café

Aspects to consider:

- Students gain SACE credits and National Accreditation
- A step towards the Certificate III in Hospitality (Commercial Cookery)
- Students must be prepared to complete their study once a week, **during school hours** (9.00am - 3.00pm at Modbury and Flinders Park) conducted off campus
- Students will develop independent learning skills
- Students learn through applying a “hands-on” approach
- Site Academy chef uniform provided during the second or third lesson and is to be accompanied with black leather enclosed shoes. Please wear Certificate I in Hospitality (Kitchen Operations) uniform for the first few lessons.
- Student will undertake 2 shift of Work Experience at Sfera's Park Suites and Convention Centre (4½ hours). *Work Experience is a requirement for “Prepare, cook and serve food for food service” for the qualification to be issued. Non-attendance to work experience will result in statement of attainment only for completed units.*
- Cost (see your VET Coordinator)

Content:

➤ SITHCCC005A	Use basic methods of cookery	55 hours
➤ SITHCCC027A	Prepare, cook and serve food for food service	60 hours
➤ SITXFSA001A	Implement food safety procedures	40 hours
➤ SITHCC014A	Prepare pastry, cakes and yeast goods	40 hours
➤ SITHCCC009A	Prepare vegetables, fruit, eggs & farinaceous dishes	45 hours
➤ SITHASC005A	Prepare salads for Asian cuisines	28 hours
➤ SITHCCC010A	Prepare and cook poultry	30 hours

Assessment: Competency Based Activities, Practical Assessment, Vocational Placement

Qualifications gained: SIT20307 Certificate II in Hospitality (Kitchen Operations)

Course Pathway: Certificate III in Hospitality (Commercial Cookery)

Contact: School VET Coordinator