

COURSE CODE: SIT10307
CERTIFICATE I IN HOSPITALITY
(KITCHEN OPERATIONS)
-Site Academy

Available to:	Years 10, 11 & 12
Length:	1 Semester (16 weeks)
Accreditation:	20 SACE Credits – Stage 1

The Certificate I in Hospitality (Kitchen Operations) reflects the role of entry level employees who perform routine tasks in the kitchen under direct supervision.

Students who complete the courseware will be able to confidently apply for the following positions knowing that they have the skills, knowledge and work experience to meet the requirements of the position.

- Apprenticeship
- Kitchen hand

Aspects to consider:

- Students gain SACE credits and National Accreditation
- A step towards the Certificate II in Hospitality (Kitchen Operations)
- Students must be prepared to complete their study once a week, **during school hours** (9.00am -3.30pm at Modbury or Flinders Park) (1.30pm to 7pm at Adelaide High School) conducted off campus
- Students will develop independent learning skills
- Students learn through applying a “hands-on” approach
- Site Academy shirt provided during the second lesson is to be accompanied with black pants, black leather enclosed shoes, black socks (no anklets). Please wear a plain black shirt to first two lessons.
- Cost (see your VET Coordinator)

Content:

➤ SITXCOM001A	Work with colleagues and customers	20 hours
➤ SITXCOM002A	Work in a socially diverse environment	20 hours
➤ SITXOHS001B	Follow health, safety and security procedures	10 hours
➤ SITHIND001B	Develop and update hospitality industry knowledge	25 hours
➤ SITXOHS002A	Follow workplace hygiene procedures	25 hours
➤ SITHCCC004A	Clean and maintain kitchen premises	6 hours
➤ SITHCCC003A	Receive and store kitchen supplies	6 hours
➤ SITHCCC001A	Organise and prepare food	25 hours
➤ SITHCCC002A	Present food	5 hours
➤ SITHCCC006A	Prepare appetisers and salads	25 hours

Assessment:

Competency Based Activities, Practical Assessment

Qualifications gained:

SIT10307 Certificate I in Hospitality (Kitchen Operations)

Course Pathway:

SIT20307 Certificate II in Hospitality (Kitchen Operations)

Contact: School VET Coordinator