

RTO provider number 0855

Course Information

SIT20416 Certificate II in Kitchen Operations

About this course

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 course is nationally accredited within the Australian Qualifications Framework and outlined within the Tourism, Travel and Hospitality Training Package (SIT). Further details on this Training Package are available from the Australian Government's training information website:

http://training.gov.au/TrainingComponentFiles/SIT/SIT20416_R1.pdf

Study and career pathways

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

Possible job titles include: breakfast cook, catering assistant, fast food cook, sandwich hand or takeaway cook

Length of course

This qualification runs over the school year with an expected completion time of four(4) terms on campus, however this time frame can be extended based on individual student needs.

Eligibility/entry requirements

To gain entry into this qualification, students must be enrolled in a senior secondary government or registered non-government school at year 11 level or above. There are no other requirements or previous experience required

Support services

Students with special needs, including students with a disability, need to be supported appropriately. Reasonable adjustments will be made to accommodate their special needs. Support for students requiring language, literacy and numeracy skills will be provided by dedicated school staff such as Special Education Support Assistant (SESA)

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Fees

There is a fee of \$150.00 which includes all learner resources, assessments and covers the cost of a Chef uniform, consumables and equipment. The fee is non-refundable following the second week of the course

This course is funded by the Northern Territory Government under the VET in Schools funding arrangements through the Industry, Engagement and Employment Pathways (IEEP) unit.

How will you learn?

Training and assessment takes place at the Hospitality Skills Centre at Taminmin College Campus and includes work experience at various restaurants and hotels. The training involves participating in various functions and lunch and dinner services where real food is prepared and served to real customers.

The course is delivered two days a week on Tuesday and Wednesday during normal school hours. Some functions will occur outside school hours, however these are kept to a minimum

Students will learn basic cookery skills, hygiene and food safety, general kitchen operations as well as teamwork and communication requirements of the workplace

Students will need to supply the following for all classes:

- Pen/pencil for taking notes and completing learner guides
- Notebook/jotter

Structured Work Placement (SWP)

An important component of VET in Schools training is the Structured Work Placement. SWP is organised by Industry Engagement Officers (IEOs) who are the link between the school, host workplace and the Registered Training Organisation (RTO). SWP involves spending a work week each semester with a host employer gaining an insight to the requirements and expectations of a worker within this industry. Students do not receive payment for this experience.

Participation in SWP contributes to achieving competency in the compulsory unit SITHCCC011 Use cookery skills effectively. This unit requires students to prepare and serve multiple food items for a minimum of twelve (12) complete service periods (shifts). Students who do not complete SWP may not be able to demonstrate achievement in this unit and therefore may not be able to receive the full qualification.

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Assessment

Assessment methods include questions to assess the knowledge requirements for each unit of competency and observation of application of practical skills. These assessments will also be used to determine work readiness and the ability to follow workplace instructions and procedures. SWP also forms part of the assessment requirements for this qualification. Students have a set date when assessments must be completed by.

Previous Studies and Skills Recognition

Taminmin College recognises qualifications and statements of attainment issued by other Registered Training Organisations (RTO). If you have completed training with another RTO, please talk to your trainer about receiving credit or recognition of prior learning for this course. Further information on this process is available in the VET student Information Handbook

Credit transfers will be automatic where previous studies have been completed at Taminmin College and the units of competency apply to this qualification.

Exit points

Students may withdraw from this qualification at any time by completing a Withdrawal form and receive a Statement of Attainment for any units of competency successfully completed.

Dress Requirements

Students are required to dress ready for work for all classes. The dress requirements for Hospitality are: Full chef uniform consisting of:

- White double breasted jacket (supplied)
- Checkered pants (supplied)
- Apron (supplied)
- Fully enclosed shoes (student to supply)

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Program content

This qualification consists of thirteen (13) units of competency from the Tourism, Travel and Hospitality Training Package; 8 core units and 5 elective units. The

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
SITHCCC002	Prepare and present simple dishes
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXFSA002	Participate in safe food handling practices

Support services

Students with special needs, including students with a disability, need to be supported appropriately. Reasonable adjustments will be made to accommodate their special needs. Support for students requiring language, literacy and numeracy skills will be provided by dedicated school staff such as ISAS

Student rights and responsibilities

Students have the right to learn and be treated with respect and dignity. Equally they have a responsibility to demonstrate respect for themselves, others and the training environment.

Student responsibilities include:

- Commit to and complete the VET program
- Comply with rules and expectations as detailed in the VET Student Information Handbook
- Comply with work experience requirements
- Comply with workplace health and safety (WHS) requirements
- Attend VET classes on time, dressed appropriately and ready to learn

Further information can be found in the VET Student Information Handbook

For more information contact

Email: vetadmin.taminmin@ntschoools.net

Phone: 08 8983 7000