



For more information contact
Email: vetadmin.taminmin@ntschoools.net
Phone: 08 8983 7000

SIT20416 Certificate II in Kitchen Operations

Vocational Education and Training

RTO Provider number: 0855

Qualifications and Statements of Attainment issued by Taminmin College are recognised by registered training organisations in all Australian states and territories. Taminmin College recognises qualifications and Statements of Attainment issued by registered training organisations in all Australian states and territories.

Date Modified: August 2019



TAMINMIN COLLEGE

EDUCATION FOR *life.*



TAMINMIN COLLEGE

EDUCATION FOR *life.*

Advantages

- Nationally recognised qualification
- Earn credits towards NTCET
- Develop work skills
- Build confidence and communication skills
- Exposure to potential employers

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)

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 two work weeks 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.

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

This qualification runs over the year with an expected completion time of two semesters on campus. This course runs on the mainstream school timetable.

Some functions will occur outside school hours, however these are kept to a minimum.

Program content

This qualification consists of thirteen units of competency from the Tourism, Travel and Hospitality Training Package; eight core units and five elective units.

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
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITXFSA001	Use hygienic practices for food safety
SITHCCC002	Prepare and present simple dishes
SITHCCC006	Prepare appetisers and salads
SITHFAB007	Serve food and beverage
SITXFSA002	Participate in safe food handling practices
HLTAID003	Provide first aid (delivered by an external RTO)

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

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.

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.

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

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

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.

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 structured work placement requirements
- Comply with workplace health and safety (WHS) requirements
- Attend VET classes on time, dressed appropriately and ready to learn



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.

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 qualification is funded by the Northern Territory Government as Taminmin College utilises government funds to support student employment outcomes.

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.

Taminmin College will provide training and assessment in accordance with the requirements of the *Standards for Registered Training Organisations (RTOs) 2015* and ensure that the learner will have the opportunity to complete the qualification offered once a completed enrolment form is processed.