



SIT20416 Certificate II in Kitchen Operations

This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may work with some autonomy or in a team but usually under close supervision.

QUALIFICATION RULES

To achieve a SIT20416 Certificate II in Kitchen Operations, 13 units must be completed

- 8 core units
- 5 elective units

**Suggested Elective units. Please contact us on 1300 722 878 if you would like to discuss further.*

Course outline:

Qualifications are delivered online.

Units:

Core Competency Units (Compulsory)

- **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 practice for food safety
- **SITXINV002** Maintain the quality of perishable items*
- **SITXWHS001** Participate in safe work practices

*Please Note: *Pre-requisite is **SITXFSA001** Use Hygienic practices for food safety*

Elective Competency Units

- **SITHCCC002** Prepare and present simple dishes*
- **SITHCCC003** Prepare and present sandwiches*
- **SITHCCC004** Package prepared foodstuffs*
- **SITHCCC006** Produce appetisers and salads*
- **SITHIND002** Source and use information on the hospitality industry

*Please Note: *Pre-requisite is **SITXFSA001** Use Hygienic practices for food safety*



Prerequisite requirements

Student must be currently working in the industry and have access to a commercial kitchen and bar.

Assessments

Additional assessments will be used including third party report, observation report, case studies, projects, assignments, role plays, evidence gathering portfolios, verbal questioning. These assessments may be conducted in the workplace. A trainer/assessor will conduct monitoring, training and assessment visits as part of this qualification.

Options of Training:

Online

- **Course Duration** - expected duration is 12 months
- **Course Fees** - \$1,620.00 (for members) or \$2,430.00 (for non-members)
 - Payment plans are available. For further information contact the association on 1300 722 878.

Identification and requirements for online course

You will be required to provide a photocopy of a photo ID certified by a JP.

Pathways

After achieving SIT20416 Certificate II in Kitchen Operations, individuals could progress to Certificate III qualifications in commercial cookery, patisserie and catering operations.

Recognition of Prior Learning (RPL)

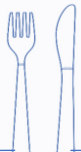
A formal process for recognising skills and knowledge, RPL takes into account previous studies you may have completed as well as life and work experiences. You may be granted credits or exemptions for some units in this course.

BEFORE YOU BEGIN:

Required documents for enrolment:

Online

- Course Registration Form
- Language, Literacy and Numeracy Test (LLN)
- Enrolment Form
- You will be required to provide a photocopy of a photo ID certified by a JP.
- SIT20416 Certificate II in Hospitality Unit List



Job roles and outcomes

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops.

Possible job titles include:

- Catering assistant
- Food and beverage attendant

For Further Information:

For more information, contact the Association on 1300 722 878 or visit www.rca.asn.au/training

Training Policies and Procedures

Please refer to the Student Handbook in regards to the following policies and procedures:

- Legislation Policy
- Privacy Policy
- Fair Treatment and Equal Opportunities Policy
- Learning Support Services Policy
- Academic Grievance Policy and Procedure
- Qualification Issuance Policy
- Continuous Improvement Policy
- Fees & Refund Policy
- Incidents Policy and Procedure

Any complaints

Complaints can be submitted by completing the *Complaints & Appeals Form* and returning to the association by fax at 1300 722 396.