

kitchen operations

Aquinas College

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| Course Code & Name: | | Certificate II in Kitchen Operations SIT20416 NB: Delivered over 2 years |
| Course Aims: | | This certificate provides students with an overview of the hospitality industry. It provides students with the skills and knowledge to be competent in a range of kitchen functions and activities (i.e. back of house). |
| Course Delivery | Location and Times: | Year 1: Aquinas College, Great Ryrie Street, Ringwood Wednesday 1:30pm-5:30pm Year 2: Aquinas College, Great Ryrie Street, Ringwood Wednesday 1:30pm-5:30pm |
| | Mode of Delivery: | Kitchen based |
| | Duration: | 2 years' part time |

On successful completion of this program the student will achieve:

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| Credit towards VCE/VCAL | VCE: | Student will be eligible for up to 4 units of credit, 2 units at the 1&2 level and a Units 3 + 4 sequence. ATAR: Students wishing to receive an ATAR contribution for the Units 3&4 sequence of Program 2: Certificate II in Kitchen Operations must undertake scored assessment for the purpose of achieving a study score. This study score can contribute directly to the ATAR, either as one of the student's best four studies (the primary four) or as a fifth or sixth study. Note: Where a student elects not to receive a study score for VCE VET Kitchen Operations no contribution to the ATAR will be available. |
| | VCAL: | This program contributes to the Industry Specific Skills Strand of VCAL and may also contribute to the Work Related Skills Strand of VCAL. |
| | Qualification: | A nationally recognised qualification: SIT20416 Cert II in Kitchen Operations Units 1-4 |

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| Additional Requirements/ Information: | Name of RTO & Provider of Qualification: | Aquinas College RTO: 22340 |
| | RTO Student Information: | Please refer to www.aquinas.vic.edu.au and www.mullumvetcluster.com.au for your rights and responsibilities whilst on campus. |
| | OHS / Personal Protective Equipment: | Students will have to wear a uniform and an excursion may be planned. First year students will be supplied with a chef's uniform and equipment set and all workbooks and materials. |
| | Excursions: | Students may be required to attend a planned Excursion. |
| | Work Placement: | Not required but is recommended. |
| | Other: | Please note this course is subject to change. |

Units of Competency:

Year 1: Competencies covered in the first year:

| Unit Code | Unit Name | Nominal Hours | Core / Elective |
|------------|--|---------------|-----------------|
| SITXFSA001 | Use hygienic practices for food safety | 15 | C |
| SITXWHS001 | Participate in safe work practices | 12 | C |
| SITHCCC001 | Use food preparation equipment | 25 | C |
| SITHCCC005 | Prepare dishes using basic methods of cookery | 45 | C |
| SITHKOP001 | Clean kitchen premises and equipment | 13 | C |
| SITXINV002 | Maintain the quality of perishable items | 10 | C |
| BSBWOR203 | Work effectively with others | 15 | C |
| SITXCOM002 | Show social and cultural sensitivity | 20 | E |
| SITHIND002 | Source and use information on the hospitality industry | 25 | E |

Year 2: Competencies covered in the second year:

| Unit Code | Unit Name | Nominal Hours | Core / Elective |
|------------|--|---------------|-----------------|
| SITHCCC006 | Prepare appetisers and salads | 25 | C |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 | C |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes | 45 | C |
| SITHCCC011 | Use cookery skills effectively | 50 | C |
| SITHCCC012 | Prepare poultry dishes | 25 | C |

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| FUTURE PATHWAYS & OPPORTUNITIES | Complementary studies: | <ul style="list-style-type: none"> • Food Technology |
| | Pathways: | <ul style="list-style-type: none"> • Certificate III in Hospitality • Certificate IV in Hospitality • Diploma of Hospitality (Management) • Advanced Diploma of Hospitality (Management) • Bachelor of Applied Science (Hospitality Management) |
| | Possible Future Career Opportunities: | <ul style="list-style-type: none"> • Cook • Food Production • Catering Manager |

