

# kitchen operations

## Belgrave Heights Christian School

<b>Course Code &amp; Name:</b>		<b>Certificate II in Kitchen Operations (Release 1) SIT20416</b>  NB: Delivered over 2 years
<b>Course Aims:</b>		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. It provides students with an overview of the hospitality industry along with the skills and knowledge to be competent in a range of kitchen functions and activities (i.e. back of house).
<b>Course Delivery</b>	<b>Location and Times:</b>	<b>Year 1:</b> Belgrave Heights Christian School, Wattle Valley Road, Belgrave Wednesday 2:00pm-5:30pm <b>Year 2:</b> Belgrave Heights Christian School, Wattle Valley Road, Belgrave Wednesday 9:00am-1:00pm
	<b>Mode of Delivery:</b>	Classroom based including on campus Commercial Kitchen
	<b>Duration:</b>	2 years' part time

### On successful completion of this program the student will achieve:

<b>Credit towards VCE/VCAL</b>	<b>VCE:</b>	Student will be eligible for up to 4 units of credit, 2 units at the 1&2 level and a Units 3 + 4 sequence. <b>ATAR:</b> 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. <b>Note:</b> Where a student elects not to receive a study score for VCE VET Kitchen Operations no contribution to the ATAR will be available.
	<b>VCAL:</b>	This program contributes to the Industry Specific Skills Strand of VCAL and may also contribute to the Work Related Skills Strand of VCAL.
	<b>Qualification:</b>	A nationally recognised qualification: <b>SIT20416 – Certificate III in Kitchen Operations (Release1)</b>

<b>Additional Requirements/ Information:</b>	<b>Name of RTO &amp; Provider of Qualification:</b>	iVET trades RTO: 32275
	<b>RTO Student Information:</b>	Please refer to Mullum VET Cluster website <a href="http://www.mullumvetcluster.com.au">www.mullumvetcluster.com.au</a> for student rights and responsibilities whilst on campus.
	<b>OHS / Personal Protective Equipment:</b>	Students will have to wear a uniform. First year students will be supplied with a chef's uniform and equipment set and all workbooks and materials.
	<b>Excursions:</b>	Students may be required to assist with various school based functions throughout the 2 years including some evenings.
	<b>Work Placement:</b>	Program 2 – 50 hours work placement
	<b>Other:</b>	<b>Please note this course is subject to change.</b>

<b>Units of Competency</b>			
<b>Year 1: Competencies covered in the first year</b>			
<b>Unit Code</b>	<b>Unit Name</b>	<b>Nominal Hours</b>	<b>Compulsory / Elective</b>
SITXFSA001	Use hygienic practices for food safety	15	C
SITXWHS001	Participate in safe work practices	12	C
SITHCCC001	Use food preparation equipment	25	C
SITHCCC002	Prepare and present simple dishes	25	E
SITHKOP001	Clean kitchen premises and equipment	13	C
SITHCCC005	Prepare dishes using basic methods of cooking	45	C
SITXUBV002	Maintain the quality of perishable supplies	10	C
SITHIND002	Source and use information on the hospitality industry	25	E
BSBWOR203	Work effectively with others	20	C

<b>Year 2: Competencies covered in the second year</b>			
<b>Unit Code</b>	<b>Unit Name</b>	<b>Nominal Hours</b>	<b>Compulsory / Elective</b>
SITHCCC006	Prepare appetisers and salads	25	C
SITHCCC007	Prepare stocks, sauces and soups	35	C
SITHCCC008	Prepare vegetables, fruit, eggs and farinaceous dishes	45	C
SITHCCC012	Prepare poultry dishes	25	C
SITHCCC011	Use cookery skills effectively	50	C
<b>Total Hours</b>		<b>365</b>	

<b>FUTURE PATHWAYS &amp; OPPORTUNITIES</b>	<b>Complementary studies:</b>	<ul style="list-style-type: none"> <li>VCE Food Studies</li> </ul>
	<b>Pathways:</b>	<ul style="list-style-type: none"> <li>Certificate III in Hospitality</li> <li>Certificate IV in Hospitality</li> <li>Diploma of Hospitality (Management)</li> <li>Advanced Diploma of Hospitality (Management)</li> <li>Bachelor of Applied Science (Hospitality Management)</li> </ul>
	<b>Possible Future Career Opportunities:</b>	<ul style="list-style-type: none"> <li>Breakfast Cook</li> <li>Catering Assistant</li> <li>Fast Food Cook</li> <li>Food Production</li> <li>Catering Manager</li> <li>Sandwich Hand</li> <li>Takeaway Cook</li> <li>Cook</li> </ul>

