

Course	Certificate II in Kitchen Operations
Training provider	Salford College
Delivery site	Salford College Hospitality Campus, Hotel Grand Chancellor, 65 Hindley Street, Adelaide
Qualification	Certificate II in Kitchen Operations
Course code	SIT20416

Number of SACE credits and stage	40 SACE Credits at Stage 1 – Full Year (full Certificate) <i>SACE credits listed are a guide only and are subject to change, for more information visit www.sace.sa.edu.au</i>
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Course description	<p>This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills. They are involved in mainly routine and repetitive tasks and work under direct supervision.</p> <p>This qualification does not reflect the skills required by commercial cooks but will provide a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias, coffee shops and institutions such as aged care facilities, hospitals, prisons and schools.</p> <p>Possible job titles include:</p> <ul style="list-style-type: none"> ▪ Breakfast Cook ▪ Catering Assistant ▪ Fast Food Cook ▪ Sandwich Hand ▪ Take-Away Cook. <p>Students can choose to study 1 semester for a partial completion or to complete the full qualification over the year.</p> <p>This course will be held at Salford College’s Hospitality Campus, Hotel Grand Chancellor. The facility has a fully equipped commercial kitchen</p>
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Nationally accredited hours and units of competency	Code	Description	Hours
	Semester 1		
	*BSBWOR203	Work effectively with others	15
	*SITHCCC001	Use food preparation equipment	25
	*SITHCCC005	Prepare dishes using basic methods of cookery	45
	*SITHKOP001	Clean kitchen premises and equipment	13
	*SITXFSA001	Use hygienic practices for food safety	15
	*SITXWHS001	Participate in safe work practices	12
	SITHCCC002	Prepare and present simple dishes	25
		Semester 1 Total	150
	Semester 2		
	*SITHCCC011	Use cookery skills effectively	50
	*SITXINV002	Maintain the quality of perishable items	10
	SITHCCC003	Prepare and present sandwiches	10
	SITHCCC006	Prepare appetisers and salads	25
	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	45
	SITHCCC007	Prepare stocks, sauces and soups	35
		Semester 2 Total	175
	* Core units	Full Year Total	325

Available to	Years 10, 11, 12
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Start date	16 February 2018
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Finish date	9 November 2018
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Length of course	Year
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Day and Time	Friday, 9am to 3pm
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Student requirements	Students must be prepared to complete their study once a week, which will be conducted off campus during school hours. Students are required to purchase a uniform and knives set. Students are required to have their uniform and kit before week 2.
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Structured Work placement required	Students must complete a minimum of 12 service periods in a commercial kitchen as part of this qualification. The work placement may take place during the school holidays.
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Course pre-requisites	n/a
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Career Pathway	After achieving SIT20416 Certificate II in kitchen Operations, individuals could progress to SIT30816 Certificate III in Commercial Cookery
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