**SIT20312 CERTIFICATE II IN KITCHEN OPERATIONS**

**Description**
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. This qualification does not reflect the skills required by commercial cooks. Those skills are reflected in SIT30813 Certificate III in Commercial Cookery.

**Job roles**
This qualification provides 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.

**Possible job titles include:**
- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand
- Take-away Cook

**Entry Requirements**
There are no entry requirements for this qualification. Some units may have an age restriction. Please contact the college for further information.

**Study Mode**
This qualification requires students to participate in both kitchen practical and theory workshops. Activities include: group discussion, case studies, research, role plays, written activities, kitchen practicals and industry placement is a compulsory component in this program.

**Option 1 – School-based Trainees**
- Contact our office to discuss how we can customise a program to suit the needs of students and the employer.

**Option 2 – Training Guarantee for SACE Students**
- Salford College consults with VET Coordinators to customise a program to meet the needs of student and the school
- A training plan will be developed to identify SACE points
- 140 hours work placement arrangement

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**Skills for All**

**An initiative of the Government of South Australia**

Salford College is a Skills for All Training Provider.

**What is Skills for All?**
The South Australian government is funding training opportunities to assist more South Australians to gain qualifications through the training provider of their choice.

The initiative called Skills for All will fully fund qualifications at Certificate I and II level and partially fund qualifications at higher levels.

The South Australian government has committed additional funding to support training places from July 2010.

South Australians now have the opportunity to gain more qualifications, many at low or no cost, through the Skills for All Training Provider of their choice.

Individuals need to meet course entry requirements and verify their eligibility with the Skills for All Training Provider of their choice before being enrolled in a government funded training place.

Visit the Skills for All website: www.skills.sa.gov.au
- for eligibility criteria
- for general information about accessing this training assistance
- to find training courses available under Skills for All

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**Your skills, your future**
Course Pathways

Pathways into the qualification
Individuals may enter SIT20312 Certificate II in Kitchen Operations with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification
After achieving SIT20312 Certificate II in Kitchen Operations individuals could progress to Certificate III Qualifications in commercial cookery, patisserie and catering operations.

Packaging Rules
To achieve a Certificate II in Kitchen Operations 13 units must be completed:

- 8 core units
- 5 elective units

Note: Selection of units would reflect the career aspiration, conversation with schools, employers and Trainees

CORE Units

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<tr>
<th>Code</th>
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<tbody>
<tr>
<td>BSBWOR2038</td>
<td>Work effectively with others</td>
<td>SITHCCC101</td>
<td>Use food preparation equipment *</td>
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<tr>
<td>SITHCCC201</td>
<td>Produce dishes using basic methods of cookery *</td>
<td>SITHCCC207</td>
<td>Use cookery skills effectively *</td>
</tr>
<tr>
<td>SITHCCC207</td>
<td>Clean kitchen premises and equipment *</td>
<td>SITXFA101</td>
<td>Use hygienic practices for food safety</td>
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<tr>
<td>SITHKOP101</td>
<td>Maintain the quality of perishable items*</td>
<td>SITXWHS101</td>
<td>Participate in safe work practices</td>
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*Prerequisite is SITXFA101 Use hygienic practices for food safety

ELECTIVES

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<tr>
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<tbody>
<tr>
<td>SITHCCC203</td>
<td>Produce stocks, sauces and soups *</td>
<td>SITHCCC103</td>
<td>Prepare sandwiches *</td>
</tr>
<tr>
<td>SITHCCC204</td>
<td>Produce vegetable, fruit, egg and farinaceous dishes *</td>
<td>SITHCCC202</td>
<td>Produce appetisers and salads *</td>
</tr>
<tr>
<td>SITHCCC308</td>
<td>Produce cakes, pastries and breads</td>
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Recognition of Prior Learning / Credit Transfer
Do you already have existing skills and knowledge and don’t need additional training? Have you done previous training? Please contact our office if you would like to undertake Recognition of Prior Learning (RPL) or apply for credit transfer.

Cost and Enrolment
This course is fully funded through the Government of South Australia’s Skills for All initiative. Eligibility criteria apply.

Enrolment in this course only for school-based trainees or apprentices and school students enrolled in the Training Guarantee for SACE Students.

As per requirements
- Recognition of prior learning subsidy not payable
- Course fees, eligibility criteria are indicative only and are subject to confirmation at the time of enrolment.

Please contact our office, if you do not meet the eligibility criteria.

Further Information
Enrolment Officer, Salford College
Level 11, 68 Grenfell Street, Adelaide,
South Australia 5000
Telephone: (08) 7221 1940
Email: enquiries@salfordcollege.edu.au
Enrolment form: www.salfordcollege.edu.au

Bandicoot Group Pty Ltd
CRICOS 03076M, RTO CODE 40298
Skills for All 180 0 506 206