

Course Code & Name:		Certificate II in Kitchen Operations SIT20416
Course Aims:		NB: Delivered over 2 years 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:

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

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
Total nominal hours		180	

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
Total nominal hours		180	

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 	<ul style="list-style-type: none"> Catering Manager

