Certificate II in Kitchen Operations – SIT20416
Tourism and Hospitality

The Certificate II in Kitchen Operations course 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 and schools. This qualification allows individuals to develop and use a defined and limited range of food preparation and cookery skills for work. They may undertake a range of simple tasks under close supervision.

Competencies: A total of thirteen (13) units of competency must be achieved for the full certificate

 (8 core units and 5 electives)

National Code	Unit Name**	Nominal Hours
CORE (8)		
BSBWOR203	Work effectively with others	15
SITHCCC001	Use food preparation equipment	15
SITHCCC005	Produce dishes using basic methods of cookery	25
SITHCCC011	Use cookery skills effectively	45
SITHKOP001	Clean kitchen premises and equipment	50
SITXFSA001	Use hygienic practices for food safety	13
SITXINV002	Maintain the quality of perishable items	12
SITXWHS001	Participate in safe work practices	10
ELECTIVES (5)		
SITHCCC006	Prepare appetisers and salads	25
SITHCCC007	Produce stocks, sauces and soups	35
SITHCCC008	Produce vegetable, fruit, egg and farinaceous dishes	45
SITHASC001	Produce dishes using basic methods of Asian cookery	90
SITHCCC018	Prepare food to meet special dietary requirements	75
	*** Units may be subject to change*	

Total Hours : 465

Course pathway on completion:
- Traineeship or apprenticeship
- Breakfast cook, catering assistant, fast food cook, sandwich hand, take-away cook
- Certificate II level studies and higher in Hospitality, Patisserie, Commercial Cookery, Hotel Management.

This program is delivered by Career Employment Group (CEG) onsite at Port Augusta Secondary School.