

SIT20416

Certificate II in Kitchen Operations



This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

Common positions that may be suited with this qualification are:

- ❖ **breakfast cook**
- ❖ **catering assistant**
- ❖ **fast food cook**
- ❖ **sandwich hand**
- ❖ **takeaway cook.**

COURSE REQUIREMENTS:

DOMESTIC STUDENTS

Training and assessments are conducted in English. A pre training intake interview will be conducted, and each learner will undertake a Language, Literacy and Numeracy Assessment.

There are no pre-requisites or any other training package entry requirement to enroll in this course.

INTERNATIONAL

English requirements:

- must have an IELTS score of 5.5 or
- must have a TOEFL iBT score of 46 or
- must have a PTE Academic score of 42 or
- must have a Cambridge English Advanced (CAE) score of 162 or
- must have an OET score of B for each component
- Completed year 11 or equivalent

TRAINING DELIVERY:

Face to Face and Practical Simulations - Campus onsite delivery in classroom with an educator face to face including simulation activities.

Virtual Classroom via Zoom and Practical Simulations - (Blended Learning) - Delivery through interactive virtual classrooms with an educator in real time delivery for theory component. Simulated observations must be attended face to face in the classroom under the supervision of trainer.

DURATION:

- Domestic: 66 weeks without any breaks
- International: 78 weeks including 12 weeks break

Domestic Students: 13 13 89

International students: +61 3 9450 0500

Units of Study



Students will need to complete 13 Units of Competency, consisting of: 8 Core and 5 Electives
(NB: Elective units will be selected for delivery by ETEA and are subject to change to meet client and industry requirements)

CORE	
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
ELECTIVES	
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups

RECOGNITION OF PRIOR LEARNING AND/OR CREDIT TRANSFER

You can apply to recognise your prior learning, work experience and course work towards this qualification. Detailed information is available on the ETEA website www.etea.edu.au

FURTHER INFORMATION

For further information, including student pre-engagement information, entry requirements, course duration, assessment methods, how to enrol, RPL, Credit Transfer, pathways etc. please visit our website at www.etea.edu.au

GOVERNMENT FUNDING (Only If Available):

You may be able to access government funding if you meet the eligibility criteria.
To check if you are eligible visit www.etea.edu.au



FURTHER INFORMATION
Visit our website or contact your
closest office for further information.

www.etea.edu.au



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