

# SIT20416 - Certificate II in Kitchen Operations

Current qualification



## Overview

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.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and 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
- takeaway cook.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## Entry Requirements

There are no specific academic entry requirements for this qualification.

Applicants for the Certificate II in Kitchen Operations are expected to:

- Have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies to Level 2 of the Australian Core Skills Framework (ACSF). See [Australian Core Skills Framework](#).

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Having completed secondary school to year 10;
- Verified references from an employer indicating that the applicant has demonstrated the above requirements in their workplace;
- Via an interview process that assesses the applicant's skills.

## Work Placement Requirements

Work placement is required for the core unit SITHCCC011 Use cookery skills effectively as 12 complete shifts need to be logged for performance evidence. CEG will assist our students to gain work placements for this task.

Students under Training Guarantee for SACE Students (TGSS) arrangements must complete 70 hours of work placement inclusive of the 12 logged shifts for the SITHCCC011 unit.

## Licensing Requirements

Not required

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## Other Course Requirements

Students may be required to complete the written assessments outside of class time, which depending on the students underpinning knowledge, may be approximately 6-10 hours per week

Students must wear clean, non-synthetic (e.g. cotton) clothing including long pants and appropriate enclosed shoes

## Course Length

Course length is 12 months

## Course Locations

Whyalla, Port Lincoln, Roxby Downs, Adelaide

## Delivery Modes Available

Full-time or part-time attendance at a group delivery in a venue conducted by a facilitator

## Course Fees

Total course cost \$2,300.00 or \$230.00 where student is eligible for WorkReady funding under the Training Guarantee for SACE Students (TGSS) funding model (visit [www.skills.sa.gov.au](http://www.skills.sa.gov.au) for eligibility criteria). Concession prices are available under WorkReady funding for holders of a current Health Care Card, Pensioner Concession Card or Veteran Affairs Concession Card.



## Packaging Rules

13 units must be completed:

8 core units

5 elective units, consisting of:

3 units from the list below

2 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

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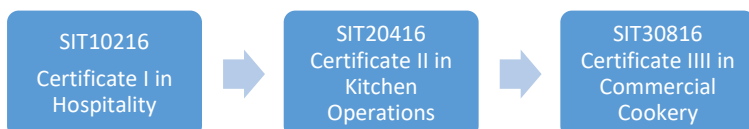
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## Suggested Units

SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
BSBWOR203	Work effectively with others
SITHCCC018	Prepare food to meet special dietary requirements
SITXWHS001	Participate in safe work practices
SITXFSA001	Use hygienic practices for food safety
SITHKOP001	Clean kitchen premises and equipment
SITHCCC001	Use food preparation equipment
SITHASC001	Prepare dishes using basic methods of Asian cookery
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC011	Use cookery skills effectively
SITXINV002	Maintain the quality of perishable items

## Pathways



## Questions

If you have any questions regarding this course or would like to enrol, please contact us on:

Phone: 1300 885 697

Email: [aioh@ceg.net.au](mailto:aioh@ceg.net.au)