

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, prisons 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 | 25 |
| SITHCCC005 | Produce dishes using basic methods of cookery | 25 |
| SITHCCC011 | Use cookery skills effectively | 45 |
| SITHKOP001 | Clean 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 |

*** Sample of units which 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.

Please register your interest with Karen Wallace, Assistant Principal – YES Program

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