

VET COURSE INFORMATION FOR STUDENTS

ST JAMES COLLEGE - RTO: 30526

SIT20416 – CERTIFICATE II IN KITCHEN OPERATIONS

QUALIFICATION DESCRIPTION: This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not reflect the skills required by commercial cooks. Those skills are reflected in SIT30812 Certificate III in Commercial Cookery.

FUTURE PATHWAYS: This qualification is suitable for VET in Schools (VETiS) delivery and for an Australian Apprenticeship pathway

To achieve the Certificate II in Kitchen Operations qualification, the student must demonstrate competency in thirteen (13) units of competency including eight (8) core units and five (5) elective units. If the student does not successfully achieve competency in all six (6) units the student will be awarded a Statement of Attainment listing only the competencies achieved.

Core Units of Competency

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

Elective Units – Commercial Cookery and Catering

SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes

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ESTIMATED DURATION: Two (2) academic years (11 & 12)

TRAINING/ASSESSMENT LOCATION: St James College, 201 Boundary St, Brisbane

MODE OF DELIVERY: A combination of the following may apply:

- Face to face in a simulated workplace environment for required performance and knowledge evidence
- Work experience at a worksite – third party report
- Online for some components of training for knowledge evidence
- In a classroom for some components of training for knowledge evidence

RELATED SUPPORT SERVICES: Students may negotiate support in addition to scheduled hours, to develop the required skills and knowledge

WORK PLACEMENT ARRANGEMENTS: Work Placement is required to meet the requirements of the course. This may occur outside school hours, weekends and/or school holiday periods.

OBLIGATIONS TO STUDENTS: The College will be responsible for the quality of training and assessment and the issuance of Certification

ENTRY REQUIREMENTS/PRE-REQUISITES: Successful application for USI and provision of this number to VET Department. Students who enrol after the Certificate start date (commencement of Year 11) may only be able to negotiate a package of competencies leading to a Statement of Attainment. They may not be able to achieve the Certificate qualification. There are currently no pre-requisites for this course.

STUDENT OBLIGATIONS: This includes any materials or equipment required. For example, fully enclosed leather upper shoes, sportswear, earphones, PPE, internet access at home.

STUDENT REQUIREMENTS TO COMPLETE COURSE: As detailed in the student agreement form

RTO COMPLAINTS & APPEALS PROCESS: Access to Complaint and Appeals Process via [St James College website](#)

RECOGNITION OF PRIOR LEARNING (RPL): Recognition of Prior Learning (RPL) Process via [St James College website](#)

ASSESSMENT: Competency based assessment that requires students to demonstrate knowledge and skill acquisition and application to the standard of performance required in the workplace. This may include: questioning, observation, practical tasks, third party reports and online training

FEE INFORMATION: No cost to student