Certificate II in Kitchen Operations: SIT20416

**Anticipated Duration:** 1 year

**Indicative costing:** TGSS plus Local delivery costs

**Nominal Hours:** 395

**Location**: Port Lincoln High School

**Delivery Mode:** On PLHS campus in the Trade Training Centre, 4 lessons per week

**RTO:** TAFESA Port Lincoln

**Description:**

It is recommended that students have undertaken one semester of a Year 10 Food Technologies subject.

This certificate provides a pathway to work in the food and hospitality industry. The course aims to promote the following employability skills: communication, initiative and enterprise, learning, planning and organising, problem-solving, self-management, teamwork and use of technology.

Students will work in the PLHS Commercial Kitchen for the practical components of the course and on completion of the full course can earn up to 50 SACE credits. The course is delivered by TAFESA lecturers.

The course may enable students to enrol in a Cert 3 Catering Operations Certificate the following year if the Cert II in Kitchen Operations is completed.

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| SITHCCC005 | Prepare dishes using basic methods of cookery | 45 |
| SITHCCC006 | Prepare appetisers and salads | 25 |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 |
| SITHCCC008 | Prepare vegetable, fruit, eggs and farinaceous dishes | 45 |
| SITHCCC011 | Use cookery skills effectively | 50 |
| SITHFAB005 | Prepare and serve espresso coffee | 30 |
| SITHKOP001 | Clean kitchen premises and equipment | 13 |
| SITXFSA001 | Use hygienic practices for food safety | 15 |
| SITXINV002 | Maintain the quality of perishable items | 10 |
| SITXWHS001 | Participate in safe work practices | 12 |
| SITHCCC018 | Prepare food to meet specific dietary requirements | 75 |
| SITHCCC001 | Use food prep.equipment | 25 |
| BSBWOR203 | Work effectively with others | 15 |
|  | Total Nominal Hours | 395 |

**Assessment:** TAFESA competency based, including practical skills and theoretical knowledge.

**Considerations:** This course must be selected for a full year and may contain some work out of school hours.

As this is a TGSS funded course, students must be at least 16 years of age on the first day of Term 1. If they are not 16 on January 29th, they may still enrol in the course but there may be fees attached. They also must not be enrolled in an ASBA, traineeship or other TGSS funded course.