

Course Details - SIT20416 Certificate II in Kitchen Operations (Heathfield High School)

AHSPs Title	Certificate II in Kitchen Operations		
Qualification	SIT20416 Certificate II in Kitchen Operations SIT20416		
RTO	TAFE SA (National Code 41026)		
Host Organisation	Heathfield High School		
Course Length	2 semesters (1 year)		
Course Description	This course offers a range of practical and industry specific skills where the students will gain experience in the preparation and service of food and beverage in a range of styles and service environments. Additionally this course also offers a very practical approach to developing knowledge, skills and appreciation of food preparation processes in the hospitality industry. Delivery of the course is in a commercial kitchen within the Hospitality Skills Centre, which also incorporates a training restaurant.		
Pathways	This course provides students with valuable knowledge, skills and understanding that support an entry level to working in the hospitality industry, possibly through part/full-time work, apprenticeship or a trainee-ship. Students may also decide to undertake further study when they leave school with a Certificate III in Commercial Cookery or this course could lead up to a Bachelor Degree in Hospitality Management. Core units from this course can be given credit towards a Certificate III in Hospitality, providing students with a range of skills suited to cafe work.		
Entry Requirements	A genuine interest in Back of House Kitchen Operations and sound literacy and numeracy skills.		
Other Requirements	Trainees will need to wear closed in black leather safety boots/shoes/clogs and a full chef uniform (supplied to students). A display folder, A4 pad, pen and locker padlock is required. Trainees will also need to bring a USB (32GB minimum) for training material storage.		
Delivery Location(s)	Piltarilla Skill Centre, Heathfield High School, 99 Longwood Road, Heathfield, SA, 5153 Piltarilla Skill Centre, Heathfield High School, 99 Longwood Road, Heathfield SA 5153.		
Dates and Times	36 weekly sessions at Heathfield High School on Thursdays from 08:45 until 15:15. Commencement date 06/02/20.		
Work Placement	0 days 12 service points of work experience through function catering and industry placement.		
SACE Details	SACE Stage 1, 45 SACE credits		
Units Of Competency	Core	BSBWOR203 SITHCCC001 SITHCCC005 SITHCCC011 SITHKOP001 SITXFSA001 SITXINV002 SITXWHS001	Work Effectively With Others (15 nominal hours) Use Food Preparation Equipment (25 nominal hours) Prepare Dishes Using Basic Methods of Cookery (45 nominal hours) Use Cookery Skills Effectively (50 nominal hours) Clean Kitchen Premises and Equipment (13 nominal hours) Use Hygienic Practices for Food Safety (15 nominal hours) Maintain the Quality of Perishable Items (10 nominal hours) Participate in Safe Work Practices (12 nominal hours)
	Elective	SITHCCC008 SITHCCC003 SITHCCC007 SITHCCC006 SITHCCC002	Prepare vegetable, fruit, egg and farinaceous dishes (45 nominal hours) Prepare and present sandwiches (10 nominal hours) Prepare Stocks, Sauces and Soups (35 nominal hours) Prepare Appetisers and Salads (25 nominal hours) Prepare and Present Simple Dishes (25 nominal hours)
			Nominal hours are used for SACE purposes and are not reflective of actual delivery hours Units from the current training package.
Training Cost	\$2,700.00 GST exempt Course fees may change in 2019. This course is delivered by an approved Skilling South Australia training provider, and as such, students may be eligible to be funded for the Training Cost of this course under a Training Guarantee for SACE students (TGSS). Please refer to your school's VET Coordinator for more information. This does not cover consumables. Non-member schools - an additional 15% admin levy up to \$250.00 per student.		
Other Costs	\$600.00 including GST		
Cost Notes	Students who withdraw before completion of a VET course may be charged the full cost of the course. Check with your school for more detail.		
Number Of Students	Minimum 10 Maximum 16		
Orientation Details	Orientation is undertaken on the first day Thursday 6 February 2020.		
Contact Person	Ms Sally Vaughan, Email sally.vaughan178@schools.sa.edu.au		