



SIT20416

## Certificate II in Kitchen Operations

Duration 6-12 months

Location(s) Darwin

Delivery Face to face

### ABOUT THIS COURSE

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.

### ELIGIBILITY

A pre-enrolment process to establish suitability to undertake the course and to determine support requirements will be conducted, which will include a Language, Literacy and Numeracy (LLN) assessment.

### STUDY & CAREER PATHWAYS

Possible relevant job titles include:

- Kitchen Hand
- Catering Assistant

### COURSE FEES

Tuition Fee *includes \$400 non-refundable enrolment fee* \$2,500.00

Resources Fees *purchased through Karen Sheldon Training* \$0.00

Recognition of Prior Learning (RPL) \$ 120.00 per unit

### UP-FRONT PAYMENT

Karen Sheldon Training does not accept any more than \$1,400.00 up front prior to commencement of the course. This includes the \$400 non-refundable enrolment fee. Students can pay the remainder in instalments during course progression.

### PAYMENT PLANS

Karen Sheldon Training can arrange personalised and flexible payment plans to suit all our learners circumstances, which can be arranged on request prior to commencement.

# QUALIFICATION CONTENT

**Total number of units:** 13 - 8 compulsory core units plus 5 elective units\*

## CORE UNITS

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

SITHIND002	Source and use information on the hospitality industry
SITXFSA002	Participate in safe food handling practices
SITXCOM002	Show social and cultural sensitivity
SITHCCC004	Package prepared foodstuffs
TLIE1005	Carry out basic workplace calculations

*\*Alternative electives can be discussed with your trainer prior to commencement. Elective units must be relevant to the work environment and the qualification.*

## LICENSING / REGULATORY INFORMATION

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

## RESOURCES

Essential Student Kits are required for this qualification and available to purchase through KST. Students are provided with a personal online LMS account and/or hardcopy learner guides. Students are responsible for the purchase of additional textbook/s and resources relevant to this qualification.

## ASSESSMENT

Assessments vary with each unit, including Questioning, a Project, an Observation or Supervisors report. You will be provided with an assessment guide.

## WORK PLACEMENT REQUIREMENTS

There is no minimum work placement requirements for this qualification.

## RECOGNITION OF PRIOR LEARNING

### (RPL) & CREDIT TRANSFERS

Students can apply for Credit Transfers and Recognition of Prior Learning during pre-enrolment or after enrolment. Students must complete an RPL Self-Assessment before application, followed with and an interview with an assessor, whereafter final assessments will be made based on evidence provided.

## WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## SUPPORT SERVICES

Karen Sheldon Training supplies support for students in many areas, including: Careers and Employment, Equal Opportunity, Discrimination and Harassment advice and Learner Support Services.