

HOSPITALITY – KITCHEN OPERATIONS

SIT20416 Certificate II in Kitchen Operations



NATIONALLY RECOGNISED
TRAINING

VERSION: APRIL 2020

This qualification 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.

Skills and knowledge will prepare the students in providing effective hospitality service to customers.

Hours	240 hours	Training Package	SITv1.2
Type	Board Developed Course	Work Placement	Mandatory 70 hours
Unit Value	2 unit Preliminary 2 unit HSC	SBAT	Opportunity to complete a School Based Apprenticeship or a Traineeship and gain credit towards the HSC
Specialisation	Yes	Recognition	National AQF and HSC Qualification
HSC Exam	Yes	ATAR	Yes

ASSESSMENT

This course is competency based and the student's performance is assessed against prescribed industry standards. Assessment methods may include:

- Observation
- Student Demonstration
- Questioning
- Written tasks
- Tests

DUTIES AND TASKS OF A KITCHEN HAND

Kitchen hands may perform the following tasks:

- wash, clean & store utensils and dishes
- handle, sort, store and distribute food items
- wash, peel, chop, cut and cook foodstuffs
- prepare salads and desserts
- sort and dispose of rubbish and recycling
- organise laundering of kitchen linen
- clean food preparation equipment, floors and other kitchen tools or areas.

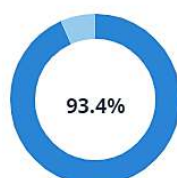
RELATED OCCUPATIONS

- Breakfast Cook
- Café Cook
- Catering Assistant
- Fast Food Cook

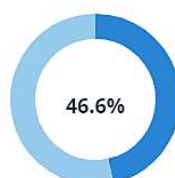
STUDENT OUTCOMES FOR CERTIFICATE II IN KITCHEN OPERATIONS

These are the outcomes of graduates surveyed six months after completing their training.

Satisfied with Training



Improved Work Status



Salary



All statistics are supplied by the [National Centre for Vocational Education Research](#)