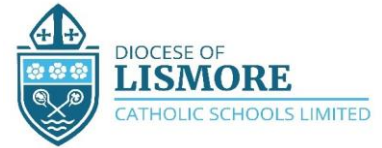


HOSPITALITY – KITCHEN OPERATIONS

SIT20421 Certificate II in Cookery



RTO 45649

This qualification prepares individuals to work in kitchens using a defined 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 meet the requirements for trade recognition as a cook but can provide a pathway towards achieving that. This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes and 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	SIT
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

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

PERSONAL REQUIREMENTS

- Enjoy practical work
- Good hand-eye coordination
- Able to work quickly and safely with minimal supervision
- Good personal hygiene
- Free from skin allergies to foods and detergents
- Good communication skills
- Able to work under pressure
- Able to work as part of a team

FURTHER STUDY

Students who successfully complete this qualification are eligible to progress to a wide range of other qualifications in the hospitality and broader service industries.

RELATED OCCUPATIONS

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

