



Certificate II in Hospitality (Kitchen Operations) National Code SIT20307



Duration	12 month nominal	Traineeship	New Entrant
Who should attend	Those who wish to start a career in commercial cookery within the tourism, events and hospitality industry		
Course aims	<p>This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may work with some autonomy or in a team but usually under close supervision.</p> <p>The qualification is suitable for an Australian apprenticeship pathway and for VET in Schools delivery.</p> <p>Job roles</p> <p>Individuals with this qualification are able to perform roles such as:</p> <ul style="list-style-type: none">• preparing breakfast items• preparing a range of fast food items• preparing a range of non-alcoholic drinks• preparing sandwiches• preparing appetisers and salads• preparing hot and cold desserts. <p>Possible job titles include:</p> <ul style="list-style-type: none">• breakfast cook• short order cook• fast food cook		
Qualification Rules	<p>Prerequisite requirements</p> <p>There are no prerequisites for entry to this qualification.</p> <p>To achieve a Certificate II in Hospitality (Kitchen Operations), 16 units must be completed:</p> <p>all 11 core units 5 elective units:</p> <ul style="list-style-type: none">- a minimum of 3 elective units must be selected from the electives listed- the remaining 2 units may be selected from any endorsed Training Package- a maximum of 1 Languages other than English unit may be counted as an elective within this qualification. <p>In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.</p>		
Learning Outcomes	<p>The worker will normally be engaged in a workplace in which they:</p> <ul style="list-style-type: none">- <i>demonstrate basic operational knowledge in a moderate range of areas</i>- <i>apply a defined range of skills</i>- <i>apply known solutions to a limited range of predictable problems</i>- <i>perform a range of tasks where choice between a limited range of options is required</i>- <i>assess and record information from varied sources</i>- <i>take limited responsibility for own outputs in work and learning</i>		

Assessment outcomes will be gathered using	<ul style="list-style-type: none"> • Demonstration • Theory Assessment • Role Plays & Scenarios • Completion of activities during the delivery 		
Documents issued on successful completion	Certificate II in Hospitality (Kitchen Operations) SIT20307		
Price per person	POA	Course Fees	POA