

SIT20416

Certificate II in Kitchen Operations

Get your hospitality career started!



Get Job Ready for the Hospitality industry

By enrolling in the SIT20416 - Certificate II in Kitchen Operations, you'll learn basic food preparation and cookery skills, which you'll be able to perform under direct supervision.

After completing this course, you'll be able to work in kitchen operations in restaurants, hotels, catering facilities, clubs, pubs, cafes, coffee shops, aged care facilities, hospitals, prisons and schools. You may be in charge of preparing breakfast, fast food, non-alcoholic drinks, sandwiches, appetisers, salads and hot/cold desserts. Job roles: breakfast cook, catering assistant, fast food cook, sandwich hand and take-away cook.

VET in Schools (VETiS)

Students undertaking VETiS which is resourced by the VET investment budget will be funded to complete one employment stream qualification at the Certificate II level for all students in Year 10, Year 11 or Year 12.



This VETiS Program is funded by the Queensland Government. Please contact your VET Teacher to register your expression of interest in this initiative. Eligibility applies.

Ph: 1300 650 378 or (07) 5665 9874 | Email: admin@smartskill.com.au
Smartskill PTY LTD RTO #5710

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Packaging Rules

13 units must be completed:

The 13 units consist of 8 core units and 5 elective units

Selection of these electives is guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

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 hygiene practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
<i>*Example of elective units below</i>	
SITHCCC006	Produce appetisers and salads
SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITXCCC003	Interact with customers
SITHCCC003	Prepare and present sandwiches

COST:

VETiS - Approved Student \$NIL (See attached Eligibility checklist)
FEE FOR SERVICE (Students not approved for VETiS Subsidy) \$295.00

Graduates benefit from gaining an edge in the competitive employment market through Smartskill's excellent reputation and links with industry and employers.

Industry recognises that graduates from Smartskill are job-ready with the skills, knowledge and experience they need.

