CERTIFICATE II IN KITCHEN OPERATIONS
SIT20312
VET in Schools

Do you have a passion for food that you would like to turn into a career? Does working in a fast-growing and diverse hospitality industry excite you? Take this excitement and passion and use it to gain an insight on the important areas of working as part of a kitchen team, including basic preparation and cooking skills and occupational health and safety. Take ownership of the Certificate II in Kitchen Operations and get a step closer to your dream!

EMPLOYMENT OPPORTUNITIES

- Breakfast Cook
- Catering Assistant
- Sandwich Hand
- Short Order Cook
- Fast Food Cook

COURSE REQUIREMENTS

To achieve a Certificate II in Kitchen Operations 13 units must be completed including all 8 core units and 5 elective units to be selected from the list below.

CORE UNITS:

- Clean kitchen premises and equipment *
- Maintain the quality of perishable supplies *
- Participate in safe work practices
- Produce dishes using basic methods of cookery *
- Use cookery skills effectively *
- Use food preparation equipment *
- Use hygienic practices for food safety
- Work effectively with others

<table>
<thead>
<tr>
<th>Core Units</th>
<th>Unit Code</th>
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<tbody>
<tr>
<td>Clean kitchen premises and equipment *</td>
<td>SITHKOP101</td>
</tr>
<tr>
<td>Maintain the quality of perishable supplies *</td>
<td>SITXINV202</td>
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<tr>
<td>Participate in safe work practices</td>
<td>SITXWHS101</td>
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<tr>
<td>Produce dishes using basic methods of cookery *</td>
<td>SITHCCC201</td>
</tr>
<tr>
<td>Use cookery skills effectively *</td>
<td>SITHCCC207</td>
</tr>
<tr>
<td>Use food preparation equipment *</td>
<td>SITHCCC101</td>
</tr>
<tr>
<td>Use hygienic practices for food safety</td>
<td>SITXFSA101</td>
</tr>
<tr>
<td>Work effectively with others</td>
<td>BSBWOR203B</td>
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</tbody>
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ELECTIVE UNITS:

- Prepare sandwiches *
- Prepare simple dishes *
- Produce appetisers and salads *
- Produce vegetable, fruit, egg and farinaceous dishes *
- Interact with customers

<table>
<thead>
<tr>
<th>Elective Units</th>
<th>Unit Code</th>
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</thead>
<tbody>
<tr>
<td>Prepare sandwiches *</td>
<td>SITHCCC103</td>
</tr>
<tr>
<td>Prepare simple dishes *</td>
<td>SITHCCC102</td>
</tr>
<tr>
<td>Produce appetisers and salads *</td>
<td>SITHCCC202</td>
</tr>
<tr>
<td>Produce vegetable, fruit, egg and farinaceous dishes *</td>
<td>SITHCCC204</td>
</tr>
<tr>
<td>Interact with customers</td>
<td>SITXCCS202</td>
</tr>
</tbody>
</table>

*These units have prerequisite requirements

PAYMENT SCHEDULE

A range of funding programs may be applicable. Please contact Aurora Training Institute for further information.

ENTRY REQUIREMENTS

There are no prerequisites for entry into this course however it is desired that candidates have completed Australian Year 10 (or equivalent) or are currently studying at an Australian High School. Please contact Aurora Training Institute for further information.