CERTIFICATE II IN KITCHEN OPERATIONS
SIT20312
CERTIFICATE 3 GUARANTEE PROGRAM

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 items *
- 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

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

*These units have prerequisite requirements. SITXFA101 Use hygienic practices for food safety to be completed first.

Aurora Training Institute is contracted by the Queensland Government to deliver the Certificate 3 Guarantee - a new investment model for the delivery of training to Queensland participants, which will provide a Government Subsidy toward the training cost to eligible participants.