

## RECOGNITION

### Year One

- Certificate II in Kitchen Operations is completed over two years. On the successful completion of the first year of study, students are eligible for recognition for two VCE VET units at unit 1-2 level.
- Offered at:
  - Mount Lilydale Mercy College
  - Ranges TEC
  - Upper Yarra Secondary College

### Year Two

- On completion of the second year of the program students are eligible for a total (including year 11 units) of four VCE VET units on their VCE Statement of Results. Two of the VCE VET units are deemed to be at unit 1-2 level and two are deemed to be Unit 3-4 level.
- Students interested in the contribution of the ATAR score to their VCE should complete the VCAA exam at the conclusion of the second year.

This program is suitable for the industry skills component of a VCAL course.



## YARRA VALLEY VET CLUSTER

Billanook College

Healesville High School

Lilydale Heights College

Lilydale High School

Mooroolbark College

Mount Evelyn Christian School

Mountain District Christian School

Mount Lilydale Mercy College

Yarra Hills Secondary College

Upper Yarra Secondary College



### RECOGNITION OF PRIOR LEARNING

Students who feel that they have previous hospitality studies education or work skills may apply to the VET Coordinator to have their current competencies assessed.

### COMPLAINTS POLICY

Students who feel that they have been unfairly treated as part of their enrolment or enrolment procedure may apply to the VET Coordinator for an application to process their claim under the school/training provider's complaints policies and procedures.

## SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS



*Current as at July 2020*

**Disclaimer:** All effort has been made to ensure that the information contained in this brochure is correct at the time of publication. However the information in this brochure is subject to change.



## AIMS

This training program aims to give students an overview of the hospitality industry and the potential career paths within it.

The training program incorporates the following key competencies: collecting, analysing and organising information, communicating ideas and information, planning and organising, working with others, using mathematical ideas and techniques, solving problems, and using technology.

## WORK PLACEMENT

Students may be required to complete work placements in the hospitality industry.

## COURSE COST:

Refer to information provided by your home school.

**At the completion of the first year of Certificate II Kitchen Operations students may elect to continue in either:**

- Complete a bridging course and change into a Food & Beverage stream for Units 3 & 4 (Not applicable at Ranges TEC)
- Certificate II Kitchen Operations Units 3 & 4 (Block Credit Recognition available or scored assessment available at Ranges TEC)
- Students wishing to receive a scored assessment may also choose to complete a Certificate III in Catering Operations through a provider as recommended by your school

**This program will be delivered primarily on a WEDNESDAY jointly between the schools listed below and a TAFE provider.**

### Mount Lilydale Mercy College

Wednesdays 1.15—5.15pm (Units 1 & 2 only)

Mount Lilydale Mercy College offers this course on behalf of IVET Trades RTO no. 32275. Certificates will be issued under the IVET Trades banner.

### Ranges TEC

Year 1 – Wednesdays 12:30pm – 5:00pm

Year 2 – Thursdays 4:00pm to 8:30pm

Ranges TEC offers this course on behalf of Mount Evelyn Christian School/Ranges TEC RTO Number 22559.

Certificates will be issued under the Mount Evelyn Christian School/Ranges TEC banner

### Upper Yarra Secondary College

Wednesday 12:30pm – 3:00pm

## Certificate II in Kitchen Operations COURSE OUTLINE

**Units of Competence—VCE VET Units 1 & 2**  
(Not all providers deliver all UOCs)

- BSBWOR203 Work effectively with others
- BSBSUS201 Participate in environmentally sustainable work practices
- BSBCMM201 Communicate in the workplace
- SITHCCC001 Use food preparation equipment
- SITHCCC002 Prepare and present simple dishes
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHKOP001 Clean kitchen premises and equipment
- SITXFSA001 Use hygienic practices for food safety
- SITXINV002 Maintain the quality of perishable items
- SITXWHS001 Participate in safe work practices
- TLIE1005 Carry out basic workplace calculations

**Units of Competence—VCE VET Units 3 & 4 (Ranges TEC, Upper Yarra or alternate TAFE)**

- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC012 Prepare poultry dishes
- SITHCCC008 Prepare vegetables, fruit, eggs and farinaceous dishes
- SITHCCC011 Use cookery skills effectively
- SITHCCC006 Prepare appetisers and salads

**This program may also require additional attendance at TAFE out of normal school hours (evening and/or during school holidays).**

## POTENTIAL EMPLOYMENT/CAREER OPPORTUNITIES

The Certificate II in Kitchen Operations is a course that provides pathways to further education and entry level employment opportunities in the Hospitality Industry.

## POTENTIAL EMPLOYMENT PATHWAYS

The Certificate II program is designed to introduce students to a variety of career pathways such as traineeships and apprenticeships in the hospitality industry, e.g. Chef, waiter etc. Students also wishing to pursue a career in hotel and resort management or tourism would benefit from completing the certificate.

## POTENTIAL PATHWAYS TO TAFE

- Certificate or Diploma in hospitality.
- Certificate of Diploma in tourism.
- Some TAFE courses have articulation arrangements into hospitality & business degree courses.