

QUALIFICATION: : Certificate II Kitchen Operations (SIT20312)

- Board Developed Course - **BOSTES No: 26501**
- Minimum mandatory work placement – 70 hours
- Exclusions with other Board Developed Courses - nil
- A total of 4 units of credit – 2 units x 2 years (Preliminary and HSC)
- Category B status for the Australian Tertiary Admission Rank (ATAR)
- **Consumables:**

Course Description:

This course provides students with the opportunity to obtain national vocational qualifications for employment in the hospitality industry. Students will be able to develop generic hospitality skills in customer service, communication, environmentally sustainable work practices, hygiene and safety as well as basic skills in commercial cookery. Occupations in the hospitality industry include hotel receptionist, housekeeper, hotel manager, waiter, bar attendant, kitchen hand, cook and restaurant manager/owner.

Course HSC Structure:

To meet HSC course requirements, students completing the Hospitality (240 indicative hours) course with a kitchen operations and cookery focus must undertake **four mandatory** and **four Kitchen Operations and Cookery stream associated units of competency** (six core and two listed electives for Certificate II in Kitchen Operations) plus a minimum of 95 HSC indicative hours of HSC elective units of competency.

UNITS OF COMPETENCY

Core - Attempt ALL units

Unit code	Unit title	HSC indicative hours of credit
SITXFSA101	Use hygienic practices for food safety (HSC Mandatory)	10
SITXWHS101	Participate in safe work practices (HSC Mandatory)	15
BSBWOR203B	Work effectively with others (HSC Mandatory)	15
SITHCCC101	Use food preparation equipment (KO & C Stream)	20
SITHCCC201	Produce dishes using basic methods of cookery (KO & C Stream)	40
SITHKOP101	Clean kitchen premises and equipment (KO & C Stream)	10
SITXINV202	Maintain the quality of perishable items Elective	5
SITHCCC207	Use cookery skills effectively Alternate Elective	20
	And / Or	
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes Alternate Elective	35

Electives – Attempt ALL units

SITHIND201	Source and use information on the hospitality industry (HSC Mandatory)	20
SITXFSA201	Participate in safe food handling practices (KO & C Stream)	15
SITHCCC102	Prepare simple dishes Elective	20
SITHCCC202	Produce appetisers and salads Elective	25
SITHCCC103	Prepare sandwiches Elective	10

Additional Units of competency delivered to meet BOSTES requirements

BSBSUS201A	Participate in environmentally sustainable work practices Elective	15
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ASSESSMENT AND COURSE COMPLETION

Competency-based Assessment:

Students in this course, work to develop the competencies, skills and knowledge described by each unit of competency. To be assessed as competent a student must demonstrate that they can effectively carry out tasks to industry standard. Students will be progressively assessed as 'competent' or 'not yet competent' in units of competency through holistic assessment.

Work placement: Students **must** complete a minimum of 70 hours work placement in a Hospitality related industry workplace (35 hours in each of Years 11 and 12). For the 240-hour course only, it is permissible for up to 50% of work placement to include school and community functions where students cater for and/or service customers.

N Determinations:

Where a student has not met BOSTES course completion criteria they will receive an 'N' determination (course not satisfactorily completed). The course will then not count towards the HSC although units of competency achieved will still count towards an AQF VET qualification.

Appeals:

Students may lodge appeals against assessment decisions or 'N' determinations through their school or college.

Recognition of Prior Learning:

Students may apply for Recognition of Prior Learning by submitting current evidence of their competency against relevant units of competency. If a student is assessed as competent in a unit of competency there is no need for further training for that unit.



Education
Public Schools

Macquarie Park
Registered Training Organisation 90222
HOSPITALITY Kitchen Operations Stream
240 indicative hours - 2017

