

Program Name: KITCHEN OPERATIONS
Host School: Heathfield High School



National Qualification: Certificate II in Kitchen Operations
Code: SIT20416
RTO Code: 40162

Program Description: This course offers a very practical approach to developing knowledge, skills and appreciation of food preparation processes in the hospitality industry. Delivery of the course is in a commercial kitchen within the hospitality skills centre which also incorporates a training restaurant. Students are provided with the opportunity to practice their skills through participation in a number of different catering experiences, ranging from the preparation of take-away foods to finger food for cocktail parties and sit down luncheons or dinner menus. Industry knowledge is broadened through an industry focus day where students visit at least one commercial enterprise, and through work experience in a commercial kitchen.

Pathway: This course provides students with knowledge and skills that support an entry level to working in the hospitality industry, possibly through part/fulltime work or an apprenticeship. Students may also decide to undertake further study with TAFE in a Certificate III in Commercial Cookery and related fields in cookery when they leave school.

SACE Credits: Stage 1, 35 credits

Course Length: Semester 1 and 2 (35 weeks)

Training Day & Time: Thursday, 8:45am – 3:15pm

Commencement Date: Thursday 8th February, 2018

Special Requirements: Trainees will need to wear closed in black leather safety boots/shoes/clogs and a full chef uniform (supplied to students). A display folder, A4 pad, pen and locker padlock required.

Program Cost (per student): \$2,550 (GST exempt training cost). No training cost for TGSS eligible students (see your VET Coordinator)

Other Costs: \$600 Consumables, uniform and excursion

Total Cost (per student): \$3,150 (non TGSS), \$600 for TGSS funded students

Location: Piltarilla Skill Centre
Heathfield High School, 99 Longwood Road, Heathfield SA 5153

Program Provider Contact: Ms Sue Ludzay Ph: 8139 9300 Fax: 8139 9399
Sue.Ludzay899@schools.sa.edu.au

Program Content:

Code	Name	Nominal Hours
BSBWOR203	Work effectively with others	15
SITHKOP001	Clean kitchen premises and equipment	13
SITXFSA001	Use hygienic practices for food safety	15
SITXINV002	Maintain the quality of perishable items	10
SITXWHS001	Participate in safe work practices	12
SITHCCC001	Use food preparation equipment	25
SITHCCC005	Produce dishes using basic methods of cookery	45
SITHCCC011	Use cookery skills effectively	50
SITHCCC003	Prepare and present sandwiches	10
SITHCCC006	Prepare appetisers and salads	25
SITHCCC007	Prepare stocks, sauces and soups	35
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	45
TLIE1005A	Carry out basic workplace calculations	20
Total Nominal Hours		245

Work Placement Requirements: 50 hours work experience through function catering and industry placement.

Class Size: 10 – 17

PLEASE NOTE – Courses are subject to change without notice. Parents, Students and VET Coordinators are strongly advised to confirm course details with host schools.

Administrator

