

HOSPITALITY – Kitchen Operations

SIT20416 Certificate II in Kitchen Operations

Version 18/1

COURSE DETAILS

Hours	240 hours
Type	Board Developed Course
Duration	2 years
Unit Value	2 unit Preliminary 2 unit HSC
Specialisation	Yes, check with your school
HSC Exam	Yes
ATAR	Yes
Work placement	Mandatory 70 hours Opportunity to complete a School Based Apprenticeship or a Traineeship and gain credit towards the HSC
SBAT	
RECOGNITION	National and HSC Qualification

ASSESSMENT

Assessment strategies may include:

- Observation
- Student Demonstration
- Questioning
- Written tasks
- Tests



FURTHER STUDY

After achieving Certificate II in Kitchen Operations, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries, for example:

- Certificate III in Commercial Cookery
- Certificate III in Hospitality
- Certificate III in Tourism

DUTIES AND TASKS OF A KITCHEN HAND

Kitchen hands may perform the following tasks:

- Wash and clean utensils and dishes and make sure they are stored appropriately
- Handle, sort, store and distribute food items
- Wash, peel, chop, cut and cook foodstuffs, and help prepare salads and desserts
- Sort and dispose of rubbish and recycling
- Organise laundering of kitchen linen
- Clean food preparation equipment, floors and other kitchen tools or areas.

ABOUT

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias, coffee shops and institutions such as aged care facilities, hospitals, prisons and schools.

Skills and knowledge will prepare the students in providing effective hospitality service to customers.

JOB ROLES

Possible job titles include:

- Breakfast cook
- Catering assistant
- Fast food cook
- Sandwich hand
- Take-away cook



PERSONAL REQUIREMENTS

- Enjoy practical work
- Good hand-eye coordination
- Able to work quickly and safely with minimal supervision
- Good personal hygiene
- Free from skin allergies to foods and detergents
- Good communication skills
- Able to work under pressure
- Able to work as part of a team.

CAREER PATHWAYS

Chef, Caterer, Restaurateur/Restaurant/Cafe Owner



STUDENT OUTCOMES for Certificate II in Kitchen Operations

These are the outcomes of graduates surveyed six months after completing their training for Certificate II in Kitchen Operations.

All statistics are supplied by the [National Centre for Vocational Education Research](http://www.nvq.gov.au/)

Kitchen Operations: Top Occupations



Accommodation and Food Services
35.9%



Manufacturing
18.5%



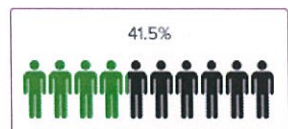
Retail Trade
11.6%

Kitchen Operations: Starting Salary

Average salary of those employed full-time



Kitchen Operations: Employment Outcomes



Of people who were unemployed before starting this course were employed after completing it.

Further reading:

<http://training.gov.au/Training/Details/SIT20416>

<https://smartandskilled.nsw.gov.au/for-students/job-guides>

<http://www.sbatinnsw.info/apprenticeships.php?apg=available>