

COURSE CODE

SIT20416

COURSE

Certificate II in Kitchen Operations

ENROL TODAY

TAFENSW.EDU.AU or 131 601

WHY CHOOSE TAFE NSW?



Opens career doors. Our industry relationships lead many students directly into work with a range of employers including agencies, studios, galleries and fashion houses.



Global prospects. TAFE NSW graduates possess the technical knowledge, creative-thinking and specialised skills that are highly sought after by employers around the world.



State-of-the-art facilities. Purpose-built creative studios and industry standard software mean you will master the same tools of the trade as leading professionals.



Industry exposure. TAFE NSW partners with industry to provide you with hands-on experience through networking, sponsor programs, competitions, talks, lectures and other creative industry events.



Recognised and respected. TAFE NSW has built its reputation on delivering trusted, industry aligned and nationally recognised training for over 130 years.

Certificate II in Kitchen Operations

National Course Code: SIT20416 | TAFE NSW Code: SIT20416-01V01-20INV-002

Qualification Level	Certificate II
Study Type	Part Time Day
Course Start Date	Enquire Now
Hours Per Week	15.6
Duration	15 Weeks
Delivery Locations	Inverell
Course Fees	<p>Subsidised Prices First Qualification: \$880.00 Subsequent Qualification: \$1,050.00 Traineeship: \$870.00 You may be eligible for the NSW Smart & Skilled Fee Free Traineeship which will be verified at enrolment. Concession: \$160.00</p> <p>Non-subsidised Prices Full Fee: \$4,310.00</p>
Course Features	Nationally Recognised Training Traineeship Allowed This training is subsidised by the NSW Government

Course Description

The nationally recognised Certificate II in Kitchen Operations builds the technical skills and industry knowledge you need to work in a commercial kitchen as a breakfast cook, catering assistant, fast food cook, sandwich hand or takeaway cook.

LEARN NEW SKILLS

Through theoretical and practical course work, you will learn the basics of food preparation, process, storage and service, including how to:

- Prepare basic dishes
- Use hygienic practices
- Manage perishable items
- Clean kitchen premises

DEVELOP YOUR TALENT

Develop the personal attributes that will help you get ahead:

- Collaboration and team work
- Effective communication
- Problem solving

- Time management and prioritisation
- Attention to detail

ACHIEVE YOUR GOALS

Completing this course will provide you with:

- A nationally accredited qualification at Certificate II level
- A strong pathway to continue your studies and enhance your career opportunities
- Skills and knowledge to start your own sole trader business

Career opportunities:

- Takeaway cook
- Sandwich hand
- Breakfast cook
- Catering assistant

GROW YOUR CAREER

Build your expertise and grow your career with these further study options:

- Certificate III in Commercial Cookery
- Certificate III in Patisserie
- Statement of Attainment in Hospitality Business Skills (short course)

INDUSTRY DEMAND

The Certificate II in Kitchen Operations helps address a skills shortage in the hospitality industry and prepare for its forecasted growth over three years to 2023.

Entry Requirements

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section.

ENTRY REQUIREMENTS

TAFE NSW offers the Certificate II in Kitchen Operations as either a traineeship (including school-based traineeship) or non-traineeship, so you can build the career you want.

Non-traineeship

There are no entry requirements for non-trainees enrolling in this course.

Traineeship

To be eligible for this course you must:

- Be employed in the food industry as this course is delivered in the workplace and signed into a traineeship contract or
- A school student undertaking a TAFE NSW delivered Vocational Education and Training (TVET) course

WORK PLACEMENT

At TAFE NSW we provide training that includes hands-on, practical experience.

This qualification requires students to complete up to 12 periods (shifts) or 60 hours of work placement as part of 1 unit - SITHCCC011 Use cookery skills effectively.

Depending on the campus you study at, you may complete this unit requirement at:

- An on-campus restaurant or caf or
- A suitable industry equivalent

Talk to our team about your options.

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, it is recommended that you have:

- Effective communication
- Good numeracy skills
- The ability to work under pressure
- The ability to work with others
- Access to a computer and the internet
- The ability to buy a Commercial Cookery student uniform and a Chefs Toolbox. You should budget approximately \$500 for this

If you need help preparing for study, contact us about your options.

ADDITIONAL REQUIREMENTS

With 130 locations across the state, TAFE NSW tailors qualifications to meet the needs of the local community and specific student groups (like apprentices, fast-tracked and online students). To make sure this course is the right fit for you, we will need you to demonstrate that you can meet the additional requirements below.

To successfully complete this course, students are required to purchase a full chef's uniform and non-slip covered in shoes. This uniform is to be worn during practical delivery sessions.

You are required to complete 40 hours of work placement for the successful completion of this course. TAFE NSW will assist you to arrange a suitable workplace for you to complete the work placement component.

Information Sessions and more about the course

INFORMATION SESSIONS

There are no information sessions currently scheduled for this course

STUDY COMMITMENT

This is a Blended Part Time course. You will need to attend approximately 12.9 hours of class, over 2 days a week, for 15 weeks. As well as the in-class component, you will need to complete approximately 2.7 hours of other study per week.

You may also be required to complete approximately 10 hours of additional study each week outside of class hours, including reading, completing activities and private study.

This course is offered by Connected Classroom. This is just like a regular classroom, but teachers and students use the latest video conferencing technologies.

Your teacher can be in one TAFE location, and you can join the class from another TAFE location using video conferencing equipment or a mobile device. You can also join in from a venue in a participating regional community. You will be able to see and talk to your teacher and other students as though they were in the room with you. You will also have access to support to meet your learning needs.

IS THIS COURSE RIGHT FOR YOU?

This course offering is designed for people who are early school leavers with limited hospitality experience. If you require additional LLN support, this support will be provided through co-enrolment in a Career Preparation or Foundation skills course.

SERVICES AND STUDY SUPPORT

There are additional learning and study tools available for this course, including:

- Aboriginal and/or Torres Strait Islander Student Support and Services
- Accessibility and Disability Services
- Personal Counselling
- Vocational Counselling
- Learning Support
- International Student Support
- Scholarships
- Multicultural Support

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Studiosity - online access to a real life tutor
- Easy computing online short courses
- Access to local TAFE libraries
- Accessibility and Disability Support Services
- Access to Read&Write learning support software at TAFE and at home

Attendance

To keep you safe while studying, some of our face to face classes may be replaced with online or connected learning. We have also modified our face to face classes to meet physical distancing requirements and increased cleaning on campus. As restrictions ease, the way you attend your class may change again. If work placement and the demonstration of practical skills are requirements of your course, due to the impacts of COVID 19 there may be a delay or modification in being able to undertake these aspects of your course in the planned timeframe. Be assured, we'll keep you informed every step of the way.

This course is currently scheduled at TAFE NSW Inverell, on Wednesday and Thursday from 9.00am to 2.30pm. This timetable may change and will be confirmed by your teacher.

Fee Details

SMART AND SKILLED FEES

This course is government-subsidised, meaning you pay a portion of the full course fee to TAFE NSW and the NSW Government will pay the balance. However, you must meet certain eligibility criteria for this to apply.

Depending on your previous qualifications and experience, your fee may be less than the maximum fee quoted. Your actual fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process. Payment plans are available through TAFE NSW for Smart and Skilled eligible qualifications.

For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

How to Enrol

Enrolments for this course have now closed.

[Enquire now](#) and we will contact you when enrolments open. Visit our [Online Courses](#) to view our range of study options that you can start anytime.

Units

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
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
BSBSUS201	Participate in environmentally sustainable work practices

SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITHCCC006	Prepare appetisers and salads
SITXCCS003	Interact with customers