

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: SIT20416-01V01-20NBC-006

Qualification Level	Certificate II
Study Type	Full Time
Course Start Date	27 Feb 2020
Hours Per Week	19
Duration	15 Weeks
Delivery Locations	Northern Beaches
Course Fees	<p><b>Subsidised Prices</b>            First Qualification: \$880.00            Second Qualification: \$1,050.00            Traineeship: \$870.00            You may be eligible for the NSW Smart &amp; Skilled <b>Fee Free</b> Traineeship which will be verified at enrolment.            Concession: \$160.00</p> <p><b>Non-subsidised Prices</b>            Full Fee: \$4,310.00</p>
Course Features	Nationally Recognised Training Traineeship Allowed This training is subsidised by the NSW Government

## Course Description

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery. This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafs, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Possible job titles include: breakfast cook catering assistant fast food cook sandwich hand takeaway cook.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## 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.

There are no entry requirements for this qualification.

# Information Sessions and more about the course

It's all happening at TAFE NSW InfoFest. [Register](#) for an information session to broaden your skills set to get ahead. Can't find an Information Session for you? [Enquire Online](#) or call 131601.

## INFORMATION SESSIONS

To find out more about this course, meet our teachers and receive information about enrolment and next steps, attend an information session.

Date: Monday, 20 January 2020 to Friday, 24 January 2020

Time: 9.00am to 4.00pm

Location: Northern Beaches Campus 154 Old Pittwater rd Brookvale Building M, Level 3, Room 21

Date: Monday, 24 February 2020

Time: 3.00pm to 4.00pm

Location: Northern Beaches Campus 154 Old Pittwater rd Brookvale Building M, Level 3, Room 22

## STUDY COMMITMENT

This is a full time, face to face course. You will need to attend approximately 15 hours of class, over 2 days a week, for 15 weeks. As well as the in-class component, you will need to complete approximately 5 hours of other study per week.

You may also be required to complete approximately 5 hours of additional study each week outside of class hours, including private study, research, assessment preparation.

## SERVICES AND STUDY 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

## Attendance

This course is currently scheduled on Thursday and Friday from 8.30am to 4.30pm. 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?](#)

## ADDITIONAL RESOURCES

You will need to provide for yourself the following resources which you will keep when you complete your study:

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- Costing approximately \$400 to cover the uniform requirements and tools and equipment required for practical modules.
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## 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](#)

## Incidental Cost

- Student Association - \$20.00

# How to Enrol

Enrolling with us is easy, though the exact process does depend on your course and any prerequisites that go with it. Be sure to read all course information carefully to make sure it is the right qualification, location and study type for you. Enrol and pay online via our secure payment gateway to secure your place. As you progress through the enrolment process you will be prompted to provide additional information.

For further information or assistance, call 131 601.

Find out more about [Applying and Enrolling](#)

# Units

SITHKOP001	Clean kitchen premises and equipment
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHCCC001	Use food preparation equipment
SITXFSA001	Use hygienic practices for food safety

BSBWOR203	Work effectively with others
SITHCCC004	Package prepared foodstuffs
SITXFSA002	Participate in safe food handling practices
SITHCCC002	Prepare and present simple dishes
SITHCCC006	Prepare appetisers and salads
SITXINV001	Receive and store stock