

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: SIT20416-01V01-20PRK-003

Qualification Level	Certificate II
Study Type	Full Time
Course Start Date	Enquire Now
Hours Per Week	21.1
Duration	9 Weeks
Delivery Locations	Parkes
Course Fees	<p><b>Subsidised Prices</b>            First Qualification: \$880.00            Subsequent 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

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.

## COURSE ENTRY REQUIREMENTS

To successfully complete this course, you will need:

- A traditional full chef uniform with white jacket and white buttons, checked pants and enclosed shoes suitable for a commercial kitchen.

You will also need a lockable tool box, preferably plastic with following items:

- 20cm cooks knife
- Paring knife
- Flexible Filleting knife
- Boning Knife
- Serrated knife
- Palette knife
- Stirring spoon, wooden or plastic
- Vegetable peeler
- Pastry brush
- Sharpening steel

There is no formalised work placement for this course.

# Information Sessions and more about the course

## INFORMATION SESSIONS

There are no information sessions currently scheduled for this course

## STUDY COMMITMENT

This is a Face to Face Full Time course. You will need to attend approximately 21.1 hours of class, over 3 days a week, for 9 weeks. As well as the in-class component, you will need to complete approximately 11.1 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 private study, assessment preparation and research.

## IS THIS COURSE RIGHT FOR YOU?

This is a great course to start your career in food. At the completion of the course you will be ready to work as an assistant in cafes, eateries, bistros, juice bars or fast food outlets. You can also move on to an apprenticeship or Certificate III in Commercial Cookery and receive credit for all of the units you have successfully completed. This is a practical hands on course where you will be cooking each day while learning the fundamentals of food preparation and service.

## 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
- 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 on Tuesday, Wednesday & Thursday from 9.00am to 4.00pm. 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

There is no additional cost for this course however you will need to provide your chef uniform and tool kit.

## 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

Enquire now for Semester 2 2020 and be notified when enrolments open.

TAFE NSW is open for business so to find out more information on this course including when it will start and how it will be delivered (face-to-face, in a virtual classroom, self-paced, online or a mixture), submit an online enquiry by clicking the Enquire Now button on this page. You can also call 131 601 during business hours\* to chat with a member of our friendly customer service team.

**\* Our customer service team are available from Monday to Friday, 9am to 5pm AEST.**

# 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
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC006	Prepare appetisers and salads
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB005	Prepare and serve espresso coffee
SITHCCC004	Package prepared foodstuffs
SITXFSA002	Participate in safe food handling practices
SITXCOM002	Show social and cultural sensitivity