

RECOGNITION

Year One

- Certificate II in Kitchen Operations is completed over two years. On the successful completion of the first year of study, students are eligible for recognition for two VCE VET units at unit 1-2 level.
- Offered at:
 - Mount Lilydale Mercy College
 - Ranges TEC
 - Upper Yarra Secondary College

Year Two

- On completion of the second year of the program students are eligible for a total (including year 11 units) of four VCE VET units on their VCE Statement of Results. Two of the VCE VET units are deemed to be at unit 1-2 level and two are deemed to be Unit 3-4 level.
- Students interested in the contribution of the ATAR score to their VCE should complete the VCAA exam at the conclusion of the second year.

This program is suitable for the industry skills component of a VCAL course.



YARRA VALLEY VET CLUSTER

Billanook College

Healesville High School

Lilydale Heights College

Lilydale High School

Mooroolbark College

Mount Evelyn Christian School

Mountain District Christian School

Mount Lilydale Mercy College

Yarra Hills Secondary College

Upper Yarra Secondary College



RECOGNITION OF PRIOR LEARNING

Students who feel that they have previous hospitality studies education or work skills may apply to the VET Coordinator to have their current competencies assessed.

COMPLAINTS POLICY

Students who feel that they have been unfairly treated as part of their enrolment or enrolment procedure may apply to the VET Coordinator for an application to process their claim under the school/training provider's complaints policies and procedures.

SIT20421 CERTIFICATE II IN KITCHEN OPERATIONS



Current as at July 2022

Disclaimer: All effort has been made to ensure that the information contained in this brochure is correct at the time of publication. However the information in this brochure is subject to change.



AIMS

This training program aims to give students an overview of the hospitality industry and the potential career paths within it.

The training program incorporates the following key competencies: collecting, analysing and organising information, communicating ideas and information, planning and organising, working with others, using mathematical ideas and techniques, solving problems, and using technology.

WORK PLACEMENT

Students may be required to complete work placements in the hospitality industry.

COURSE COST:

Refer to information provided by your home school.

At the completion of the first year of Certificate II Kitchen Operations students may elect to continue in either:

- Complete a bridging course and change into a Food & Beverage stream for Units 3 & 4 (Not applicable at Ranges TEC)
- Certificate II Kitchen Operations Units 3 & 4 (Block Credit Recognition available or scored assessment available at Ranges TEC)
- Students wishing to receive a scored assessment may also choose to complete a Certificate III in Catering Operations through a provider as recommended by your school

This program will be delivered primarily on a WEDNESDAY jointly between the schools listed below and a TAFE provider.

Ranges TEC

Year 1 – Wednesdays 12:30pm – 5:00pm

Year 2 – Thursdays 4:00pm to 8:30pm

Ranges TEC offers this course on behalf of Mount Evelyn Christian School/Ranges TEC RTO Number 22559.

Certificates will be issued under the Mount Evelyn Christian School/Ranges TEC banner

Upper Yarra Secondary College

Wednesday 11:30pm – 3:00pm (Year 1)

This program may also require additional attendance at TAFE out of normal school hours (evening and/or during school holidays).

Certificate II in Kitchen Operations

COURSE OUTLINE

Units of Competence—VCE VET Units 1 & 2

(Not all providers deliver all UOCs)

- SITXWHS005 Participate in safe work practices
- SITXFSA005 Use hygienic practices for food safety
- SITHASC021 Prepare Asian appetisers and snacks
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHKOP009 Clean kitchen premises and equipment
- SITXINV006 Receive, store and maintain stock
- SITHCCC023 Use food preparation equipment
- SITHCCC024 Prepare and present simple dishes

Units of Competence—VCE VET Units 3 & 4 (Ranges TEC, Upper Yarra or alternate TAFE)

- SITHCCC029 Produce stocks, sauces and soups
- SITHPAT013 Prepare pastries
- SITHCCC034 Work effectively in a commercial kitchen
- SITHCCC028 Produce appetizers and soups
- SITHCCC030 Produce vegetable, fruit, egg and farinaceous dishes

POTENTIAL EMPLOYMENT/CAREER OPPORTUNITIES

The Certificate II in Kitchen Operations is a course that provides pathways to further education and entry level employment opportunities in the Hospitality Industry.

POTENTIAL EMPLOYMENT PATHWAYS

The Certificate II program is designed to introduce students to a variety of career pathways such as traineeships and apprenticeships in the hospitality industry, e.g. Chef, waiter etc. Students also wishing to pursue a career in hotel and resort management or tourism would benefit from completing the certificate.

POTENTIAL PATHWAYS TO TAFE

- Certificate or Diploma in hospitality.
- Certificate of Diploma in tourism.
- Some TAFE courses have articulation arrangements into hospitality & business degree courses.