



BUNDABERG STATE HIGH SCHOOL
VOCATIONAL EDUCATION AND TRAINING (VET) PROGRAMS

RTO Name: Bundaberg State High School	RTO NO: 30038
VET Course Name: Certificate II in Kitchen Operations	VET Course Code: SIT20416

BSHS Subject Name	Years	Subject Code	ATAR	QCE Credits	VET	Pre-requisite
Certificate II in Kitchen Operations	11/12	VKP	-	Up to 4	YES	-

Head of Department: Mr Philip McLennan

Course Outline:

This course provides access for students to complete Certificate II in Kitchen Operations from the Hospitality Training Package: Tourism, Travel & Hospitality and is a nationally recognised qualification.

This course gives students an understanding of fundamental food preparation and cookery skills and provides them with opportunities for development of appropriate life skills to assist them in their transition from school to work within a catering environment and as responsible, contributing members in the community.

Course Content:

Certificate II in Kitchen Operations (SIT20416)		
This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills. The course covers theoretical and practical components of basic kitchen operations. Individual, group and team cooking events occur regularly and are a compulsory part of this course. 13 Units must be completed of which 8 are Core Units and 5 Elective Units.		
BSBWOR203	Work effectively with others [^]	Core
SITXWHS001	Participate in Safe Work Practices [^]	Core
SITHCCC001	Use food preparation equipment * [^]	Core
SITXCOM001	Source and present information [^]	Core
SITHCCC005	Use cookery skills effectively *	Core
SITXFSA001	Use hygienic practices for food safety [^]	Core
SITHKOP001	Clean kitchen premises and equipment* [^]	Core
SITXINV002	Maintain the quality of perishable items*	Core
SITHCCC004	Prepare packaged foodstuffs	Elective
SITHFAB002	Provide responsible service of alcohol# [^]	Elective
SITHCCC003	Prepare and present sandwiches* [^]	Elective
SITHCCC002	Prepare simple dishes * [^]	Elective
TLIE1005	Carry out basic workplace calculations	Elective

[^] Competencies delivered in other courses and may affect new learning and QCE points awarded

*Prerequisite is SITXFSA001 Use hygienic practices for food safety

External RTO

Students may gain recognition for skills that they have acquired from other subjects/courses to complete some Units of Competency.



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Outside Learning Provider:

This Unit: SITHFAB002 Provide Responsible Service of Alcohol will be delivered by an online RTO. The competency will be supported by VET teachers at Bundaberg State High School and the student is responsible for payment of SITHFAB002 Provide Responsible Service of Alcohol. BSHS RTO will issue Credit transfer to student when they receive this competency.

Assessment Outline:

This is a competency based course. Students will have a number of opportunities (generally three) to demonstrate that they can competently complete the set activities over the course of study. Students will be assessed using a variety of techniques such as folios of work, in-class tests, scenario based activities, practical observations, catering functions, simulated workplace activities and teacher observation.

Career Pathways:

This course provides students with the skills to proceed to Certificate III qualifications in Commercial Cookery, Patisserie and Catering Operations. This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Potential Activities:

Students are provided with the opportunity to do Structured Workplace Learning where they are provided with the opportunity to work in the 'real world'. Students work in the Bundaberg State High School restaurant and the Bundaberg State High School coffee shop in order to experience the hospitality industry within their own school environment.

Costs:

There are no additional costs involved in this course. Students, through their resource hire fee, have access to the photocopied class materials, internet, email facilities, required texts, software and hardware. (SITHFAB002 - Provide Responsible Service of Alcohol and Barista Basics is an additional \$18)



Student Requirements:

There are no prerequisites for this course. This course is designed for students who have an interest in the Hospitality area. Students will require a laptop computer and school network access. The Microsoft Office suite is available free to students and can be accessed from the school network. Students will be required to bring ingredients for personal consumption on many occasions.

Student Information:

Bundaberg State High School does not guarantee that students will complete their qualification or Units of Competencies, however at Bundaberg State High School VET tracking/case-management of students is in place as a checking system to see that student are progressing towards completions. We encourage parent and student communication in this process. We also do not guarantee an employment outcome upon completion. Qualifications must be completed in a manner that meet the VET Standards for RTO's 2015. All information is correct at time of publication but subject to change.

