

# SIT20416 Certificate II in Kitchen Operations



## 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, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

## ELIGIBILITY/ENTRY REQUIREMENTS

There are no entry requirements for this qualification, although students will be expected to have employment or have access to a suitable commercial kitchen to complete the required restaurant service periods.

The student attends a formal interview with the course coordinator to assess if the student is suitable for the course and has a clear understanding of the course requirements.

The students are sent a pre-enrolment information pack including student information, campus information, equipment and uniform requirements and costs of the course including a flyer. On commencement, the students complete enrolment forms, complete a learner support indicator assessment to determine any learner support needs, receive course information such as training dates and content. The students are given a campus tour and tour of the kitchen facilities where they will be undertaking the duration of the course.

## DELIVERY DETAILS

Location (s)	Duration	Study mode
CDU Palmerston Campus	<p>For part-time VET for Secondary Students (VSS) the training is delivered over a period of 50 days in structured delivery of 1 – 2 days per week which alternates per term. The duration of this program is delivered over two semesters.</p> <p>For part-time students, the training is delivered over a period of 50 days in structured delivery of 1 day per week which alternates per semester. The duration of this program is delivered over three semesters.</p>	<p>Face to face delivery with theory and practical components. Practical delivery will be undertaken in the CDU training kitchens.</p> <p>Students will be expected to undertake some activities in their own time, outside of scheduled classes.</p> <p>Students will be expected to have access to a workplace or commercial kitchen to undertake the workplace component of <i>SITHCCC011 Use cookery skills effectively</i> which includes serving menu items for a minimum of (12) twelve complete service periods (shifts).</p>

\* Duration will vary depending upon how long a student takes to reach the required competency level.

## 2022 FEES

The 2022 indicative fee for this course is \$607.50 for eligible students and receive an NT Domestic Subsidised place or \$5,062.50 for Domestic Full fee places. Actual fees will vary according to your choice of units.

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students, so contact us now to secure your place for 2022.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans, and refunds, contact CDU on 1800 061 963 or refer to [VET Fees and Payments](#).

## ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

## RESOURCES

Students are issued with the required learning and assessment materials for each unit.

## UNIFORMS

A complete, clean laundered and ironed uniform and correct footwear must be worn at all times while attending class.

Uniform requirements for practical classes:

- 1 x White double breasted Chefs jacket (Not black. Complete with white buttons)
- 1 x Chefs trousers (Not black. Checked – modern or traditional)
- 1 x White apron
- 1 x Navy Blue neckerchief
- 1 x White Chef's Hat (skull cap)
- 1 x Shoes heavy duty, non-slip and clean (no sneakers or runners)

At your interview, the course facilitator will give you more details suggesting where to purchase uniforms and tools of the trade, industry suppliers and price guidelines you should expect to pay.

## TOOLS OF TRADE

Students will be required to supply their own tools of trade which includes cook's knives to use. All tools, uniforms and other equipment must be clearly identified by engraving or pen.

Starter toolkit:

- 1 x 25cm/30cm Chef's knife
- 1 x Steel
- 1 x Paring knife
- 1 x Vegetable peeler
- 1 x Thermometer
- 1 x Palette knife
- 1 x Boning knife
- 1 x Fish filleting knife

- 1 x Utility fork
- 1 x Thermal piping bag
- 1 x Set nozzles
- 1 x Sharpening stone

## STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to SIT30816 Certificate III in Commercial Cookery, or other relevant Certificate IV and higher qualifications from the SIT training package.

Successful completion of this qualification may lead to employment as a food runner, kitchen steward or kitchen useful in commercial kitchens, large or small restaurants, cafés, industrial kitchens or large catering operations.

## QUALIFICATION CONTENT

To achieve a Qualification a total of thirteen (13) units of competency must be completed comprising eight (8) core and five (5) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

### CORE UNITS

Code	Unit title
BSBWOR203	Work effectively with others
SITHCCC001*	Use food preparation equipment
SITHCCC005*	Prepare dishes using basic methods of cookery
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
SITHCCC011*	Use cookery skills effectively

An asterisk (\*) next to the unit code indicates that there are prerequisite requirements

### ELECTIVE UNITS

SITHCCC006*	Prepare appetisers and salads
SITHCCC007*	Prepare stocks, sauces and soups
SITHCCC008*	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC018*	Prepare food to meet special dietary requirements
SITHCCC019*	Produce cakes, pastries and breads

\* Prerequisite unit is SITXSFA001 Use hygienic practices for food safety

## WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

## SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support](#).

**CONTACT DETAILS**

- E. [student.central@cdu.edu.au](mailto:student.central@cdu.edu.au)
- T. 1800 061 963 (free call)
- W. <https://www.cdu.edu.au/study/essentials>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.