

Partnerships for Learning

Tourism and Hospitality Pathway

Certificate II in Hospitality – Kitchen Operations

Course Description

Hospitality is a growing industry, offering a diverse range of career and employment opportunities. This program provides the opportunity for students who are seeking employment in the hospitality industry. This course is suited to students who would like to become a Chef.

Benefits for students

- A nationally accredited vocational certificate
- Highly practical and hands on experience
- Work Experience in a real industry environment
- Comprehensive work placement program in partnership with the key industry partners.

Pre-Course Experience / Pre-requisites

No pre-requisites to study this qualification, however, suitable for students who:

- Have a passion for being part of the Hospitality Industry with a Kitchen focus.

Structured Work Placement

Students undertake work placement in industry off site. They are assessed on-the-job and this forms part of the student's Vocational Education and Training assessment requirements in completing the competencies required for the certificate.

Course Code: SIT20312 – RTO: tafeSA - 40161

BSBWOR203B	Work effectively with others
SITXFSA101	Use hygienic practices for food safety
SITXWHS101	Participate in safe work practices
SITHCCC201	Produce dishes using basic methods of cookery
SITHCCC207	Use cookery skills effectively
SITHKOP101	Clean kitchen premises and equipment
SITXINV202	Maintain the quality of perishable supplies
SITHCCC101	Use food preparation equipment
SITHCCC202	Produce appetisers and salads
SITHCCC203	Produce stocks, sauces and soups
SITHCCC204	Prepare vegetable fruit egg and farinaceous
SITHCCC103	Prepare sandwiches
SITHCCC306	Handle and Serve Cheese

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Training School: Windsor Gardens B-12
School – Parndendi Café

Website: www.wgsc.sa.edu.au

Special Requirements

Dress Code/Extra Clothing Required/Equipment:

- Chef uniform –some loan options available
- Closed in black shoes and
- WGVC aprons will be provided.
- This clothing is also compulsory on work placement if not otherwise stated by employer.

Career Pathways

- Certificate III in Hospitality -Commercial Cookery
- Diploma's in Hospitality
- School Based Apprenticeships and Traineeships
- Apprenticeships
- University Hospitality Management or Food Technology Degrees

Commencement Date: Term 1, Week 3

Length of Course: Full Year

Day: Thursday

Time: 8.30am to 3.00pm – *May require late night or weekend work*

Class Size: Min: 10 to Max: 18

SACE Credits: Stage 1: 40

Cost (Per student): \$1,600

An appointment with the VET Coordinator or Counsellor in your school is required to enrol in this course.

Please Note: to the knowledge of the school providing this NEVO VET Course, information is correct at the time of publication.