

HOSPITALITY - KITCHEN OPERATIONS VET

FACULTY
TAS

CHARGE
\$120

Costs cover consumables
and equipment provided for
practical learning

HOURS
120 of 240 hrs

Board endorsed. Students
can complete 120 hours
towards a Cert II VET
qualification in this elective.

This course provides students with the opportunity to commence study towards a Certificate II VET qualification in Kitchen Operations. The full board developed course is 240 hours in length so students may opt to complete it in Year 11.

The 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.

It provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, cafés, and coffee shops; and institutions such as aged care facilities and hospitals.

Course topics include:

- Working effectively with others
- Hygienic food practices for food safety
- Safe work practices
- Developing cookery skills
- Preparing and presenting simple dishes - sandwiches, appetisers, salads, stocks and sauces

STAGE 6 SUBJECT SELECTION

Cert II Kitchen Operations
Cert II Hospitality - Food and Beverage

HIGHER EDUCATION

Cert III Commercial Cookery
Cert IV Hospitality

CAREER OPPORTUNITIES

Kitchenhand
Food and Hospitality
Catering
Food Technology
Hospitality Teacher

This document may change due to Training Package and NSW Education Standards Authority (NESA) updates. Notification of variations will be made in due time

Course: Hospitality
 Board Developed Course (240 hour)

2 or 4 Preliminary and/or HSC units in total
 Category B for Australian Tertiary Admission Rank (ATAR)

By enrolling in a VET qualification with Public Schools NSW, Tamworth RTO 90162 you are choosing to participate in a program of study that will provide you the best possible direction towards a nationally recognised qualification. To receive this AQF VET qualification, you must meet the assessment requirements of SIT20416 Certificate II in Kitchen Operations (Release 1) <https://training.gov.au/Training/Details/SIT20416>

You will also be expected to complete all requirements relevant to the HSC and adhere to the requirements of NESA. This course is accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational training. This is known as dual accreditation. To gain a full qualification, students must achieve all competencies. A statement of attainment towards the qualification is possible if at least one unit of competency is achieved.

Recommended Entry Requirements

Students complete a VET Enrolment Form, supplying their USI and be assessed for learning support (eg LLN Robot) before the commencement of any training and assessment. Students must have completed All My Own Work before enrolling in this qualification and be work ready before work placement. Students selecting this course should be interested in working in a kitchen operations environment. They should be able to use a personal digital device including a personal computer or laptop.

Tourism, Travel and Hospitality Training Package (SIT 1.2) Units of Competency

Core		Electives	
BSBWOR203	Work effectively with others	SITXFSA002	Participate in safe food handling practices
SITXFSA001	Use hygienic practices for food safety	SITHIND002	Source and use information on the hospitality industry
SITXWHS001	Participate in safe work practices	SITHCCC003	Prepare and present sandwiches
SITXINV002	Maintain the quality of perishable items	SITHCCC002	Prepare and present simple dishes
SITHCCC001	Use food preparation equipment	BSBSUS201	Participate in environmentally sustainable work practices
SITHCCC005	Prepare dishes using basic methods of cookery	SITHCCC006	Prepare appetisers and salads
SITHCCC011	Use cookery skills effectively		
SITHKOP001	Clean kitchen premises and equipment		

Students may apply for Recognition of Prior Learning (RPL) and /or credit transfer before delivery, provided suitable evidence is submitted.

Pathways to Industry - Skills gained in this course transfer to other occupations

Working within the hospitality industry involves <ul style="list-style-type: none"> ▪ organising information and records in both paper and electronic forms ▪ customer (client) service 	<ul style="list-style-type: none"> ▪ teamwork ▪ using technologies ▪ creating documents
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Examples of occupations in the hospitality (kitchen operations) industry:

- breakfast cook
- fast food cook
- take-away cook
- catering assistant
- sandwich hand
- function cook

Mandatory HSC Course Requirements

Students must complete 240 indicative hours of course work and a minimum of 70 hours work placement. Students who do not meet these requirements will be 'N' determined as required by NESA.

External Assessment (optional HSC examination for ATAR purposes)

The Higher School Certificate examination for hospitality is only available after completion of 240 indicative hours and will involve a written examination consisting of multiple-choice, short answers and extended response items. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive a vocational qualification.

Competency-Based Assessment

Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the units/s of competency.

Appeals and Complaints

Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET trainer.

Course Cost: Preliminary - \$120

Students will need to buy Chef's Uniform and either buy their own toolkit (approximately \$120) or hire from the school- \$50, if returned not damaged, \$20 refund.

Refunds

Refund Arrangements on a pro-rata basis.
 Please refer to your school refund policy

A school-based traineeship is available in this course, for more information: <https://education.nsw.gov.au/public-schools/career-and-study-pathways/school-based-apprenticeships-and-traineeships>

Exclusions: VET course exclusions can be checked on the NESA website at <http://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/vet/course-exclusions>