



# SIT20416 Certificate II in Kitchen Operations

National ID: SIT20416 | State ID: AZW7

## About this course

### Want a taste of the commercial cookery industry?

The Certificate II in Kitchen Operations is an entry-level qualification, providing students with the basic food preparation and cookery skills required to work in a commercial kitchen.

### Students will learn how to:

- Plan and prepare dishes using basic cooking methods
- Use effective communication
- Comply with workplace hygiene
- Adhere to occupational health and safety standards

This qualification can be completed as part of a traineeship and is a perfect stepping stone into the Certificate III in Commercial Cookery, which is ideal for aspiring chefs.

This course is available at other campus locations upon request.

## Overview

## Available all year, 2019

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### Broome Campus - Qualification details



Duration: **1 Year**



When: **Available all year**



How: **Face-to-face block delivery**  
**Face-to-face classroom delivery**  
**Face-to-face classroom/campus delivery**  
**Face-to-face off campus delivery**  
**On the job/on location**  
**Part-time**

### Units

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This is a suggested study plan. North Regional TAFE offers a variety of alternative units, and packaging rules apply to these selections. Your unit options will be discussed with you prior to enrolment.

Students must successfully complete 8 core and 5 elective units to be awarded this qualification.

### Core

National ID	Unit Title
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items

National ID	Unit Title
SITXWHS001	Participate in safe work practices

## Elective

National ID	Unit Title
BSBCMM201	Communicate in the workplace
SITHCCC002	Prepare and present simple dishes
SITHCCC006	Prepare appetisers and salads
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes
TLIE1005	Carry out basic workplace calculations

## Study pathway



[Certificate III in Commercial Cookery](#)

## Job opportunities



[Kitchen hand](#)

### Other job titles may include:

- Assistant cook
- Short order cook
- Apprentice/trainee cook

## Fees and charges

North Regional TAFE's **indicative fees for 2019** are available [here](#). These fees are indicative for local students

enrolling full-time in Government-funded courses. Fees are calculated based on individual circumstances at the time of enrolment. Concessions for eligible certificate I - IV level courses, annual fee caps and other charges may apply.

For more information, please click [here](#).

#### VET Student Loans

VET Student Loans is an income contingent loan support available to eligible students studying a diploma level or above qualification. For more information, please click [here](#).

#### International student fees

Fees, charges, available locations, applications, and enrolment procedures for international students are different to those applicable to local students. Please visit the [TAFE International WA website](#) to confirm available courses and fees. Tuition fees are paid through TIWA.

**Please note, fees are subject to change.**