



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.

LOWER FEES
LOCAL SKILLS



This course is part of the [Lower fees, local skills](#) initiative, allowing you to pay just half of the standard course fees for training in 2020-21. This course is offered at the below campuses, subject to minimum numbers being met. Other locations may be available by arrangement.

The following people will be eligible for the \$400 annual course fees cap under *Lower fees, local skills*.

- All students aged 15—24 years
- Persons and dependents of persons holding:
 - a pensioner concession card;
 - a repatriation health benefits card issued by the Department of Veterans' Affairs; or
 - a Health Care Card
- Persons and dependents of persons in receipt of the Youth Allowance, AUSTUDY or ABSTUDY
- Persons and dependents of persons who are inmates of a custodial institution
- Secondary school-aged persons, not enrolled at school

Please note that only course fees are half price for the *Lower fees, local skills* qualifications. You may be required to pay other fees that apply to your course. For more details about how the half price course fees and annual fees cap work, please read our FAQs or contact us.

Overview

Available all year, 2020

Qualification details

-  Duration: **1 Year**
-  Where: **Broome Campus**
-  When: **Available all year**
-  How: **Distance learning + face-to-face workshops**
Part-time

Units

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.

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
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

[Click here to view North Regional TAFE's 2020 indicative fees.](#) 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](#).

Please note, fees are subject to change.