Cook up an amazing career

This program will provide you with the skills and knowledge to be competent in a range of kitchen activities within hospitality establishments including restaurants, coffee shops, take away foods, hotels and most food preparation industries. During the program you are given the opportunity to provide meals in the campus restaurant as part of your program outcomes. The program will benefit your employment opportunities in the hospitality industry as well as provide you with general cookery knowledge.

LOCATION/S
Bundaberg, Gympie, Mooloolaba

DURATION

Entry requirements
Recommended: You require a reasonable level of literacy and numeracy to

Important Information
Please note: This

...more online

Key dates
For key start dates for each location visit the online brochure for this course (under the course details tab).
tafeeastcoast.edu.au/course/14713

What are my payment options?
No matter what your circumstances, TAFE Queensland East Coast has a payment option to suit you. If you are unsure of what's right for you, call us on 1300 656 188. We're here to help.

...more online

Outcome
SIT20416 Certificate II in Kitchen Operations - TAFE at School

Job prospects
- Kitchen Assistant

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?
Enrol today to secure your spot in

Accurate as at 14 December 2016. For the latest information see:
tafeeastcoast.edu.au/course/14713

RTO 0275
CRICOS 03020E
Units

To achieve this qualification you will need to complete:
Core Competencies: 8
Elective Competencies: 5

QCE Points: 13 units = 4 QCE points


<table>
<thead>
<tr>
<th>Units Code</th>
<th>Description</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC005</td>
<td>Prepare dishes using basic methods of cookery</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC011</td>
<td>Use cookery skills effectively</td>
<td>Core</td>
</tr>
<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
<td>Core</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>Core</td>
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<tr>
<td>SITXINV002</td>
<td>Maintain the quality of perishable items</td>
<td>Core</td>
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<tr>
<td>SITXHS001</td>
<td>Participate in safe work practices</td>
<td>Core</td>
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<tr>
<td>SITHCCC002</td>
<td>Prepare and present simple dishes</td>
<td>Elective</td>
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<tr>
<td>SITHCCC003</td>
<td>Prepare and present sandwiches</td>
<td>Elective</td>
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<tr>
<td>BSSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
<td>Elective</td>
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<tr>
<td>SITHCCC006</td>
<td>Prepare appetisers and salads</td>
<td>Elective</td>
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<tr>
<td>TIE1005</td>
<td>Carry out basic workplace calculations</td>
<td>Elective</td>
</tr>
</tbody>
</table>

Disclaimer

Not all electives available at all campuses

HOW TO ENROL

Recognition of prior learning

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you've gained from the workplace or previous learning means less study time for you, and getting the paper to prove you're qualified a whole lot sooner.

More info:
tafeeastcoast.edu.au/study-with-us/career-changers-jobseeker/recognition-prior-learning/

Make your future happen

Connect with TAFE on Facebook

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tafeeastcoast.edu.au/course/14713

RTO 0275
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