Hello there, our dream is to help you make great happen

Industry endorsed
Payment options
Student satisfaction

Cook up the right skills
This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeteria and coffee shops. Individuals may work with some autonomy or in a team but usually under close supervision.

LOCATION/S
Bundaberg, Hervey Bay, Mooloolaba

DURATION
Workplace/TAFE: Varies

Course delivery options
WORKLOAD LOCATION DELIVERY
Bundaberg, Hervey Bay, Mooloolaba Workplace/TAFE

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

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 - Traineeship

Job prospects
- Kitchenhand

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

SITXFSA001 Use hygienic practices for food safety
SITHCCC001 Use food preparation equipment
SITHCCC005 Prepare dishes using basic methods of cookery
SITHCCC011 Use cookery skills effectively
SITHKOP001 Clean kitchen premises and equipment
BSBWOR203 Work effectively with others

Accurate as at 3 November 2017. For the latest information see: tafeeastcoast.edu.au/course/15146

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

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/
<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Level</th>
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<tbody>
<tr>
<td>SITXINV002</td>
<td>Maintain the quality of perishable items</td>
<td>Core</td>
</tr>
<tr>
<td>SITXWH5001</td>
<td>Participate in safe work practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITHCCC002</td>
<td>Prepare and present simple dishes</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHCCC003</td>
<td>Prepare and present sandwiches</td>
<td>Elective</td>
</tr>
<tr>
<td>BSBSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHCCC006</td>
<td>Prepare appetisers and salads</td>
<td>Elective</td>
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<tr>
<td>TLIE1005</td>
<td>Carry out basic workplace calculations</td>
<td>Elective</td>
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<tr>
<td>SITHCCC007</td>
<td>Prepare stocks, sauces and soups</td>
<td>Elective</td>
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<tr>
<td>SITHCCC004</td>
<td>Package prepared foodstuffs</td>
<td>Elective</td>
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<tr>
<td>SITHFAB002</td>
<td>Provide responsible service of alcohol</td>
<td>Elective</td>
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<tr>
<td>SITHIND002</td>
<td>Source and use information on the hospitality industry</td>
<td>Core</td>
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<tr>
<td>SITXCOM002</td>
<td>Show social and cultural sensitivity</td>
<td>Elective</td>
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<tr>
<td>BSBCMM201</td>
<td>Communicate in the workplace</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHIND002</td>
<td>Source and use information on the hospitality industry</td>
<td>Elective</td>
</tr>
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Disclaimer

Not all electives available at all campuses

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CRICOS 03020E