Get hands on skills, be job ready!

Are you interested in working in the Hospitality Industry in the specialist area of commercial kitchen operations?

This program offers you the opportunity to gain practical experience essential for meeting strict industry standards. You are given the opportunity to further develop your practical skills in a special training restaurant located on campus. The restaurant is open to the public and students are required to participate. You will learn how to prepare food for a variety of situations. This will benefit your employment opportunities in the hospitality industry.

...more online

LOCATION/S
- Bundaberg, Gympie, Hervey Bay, Mooloolaba

DURATION
- Full time: 9 weeks / 2 days per week, 15 weeks / up to 5 days per week, up to 9 months / 1 day per week

Entry requirements
- Course Entry Requirements: It is highly recommended that students
  ...more online

Resources required
- Please see the relevant documents section for any relevant booklists, uniform and resource kit lists required for this course.
  ...more online

COSTS

FULL FEE | $3,380
This is the total cost of the course.

SUBSIDISED | $1,568
The Queensland Government will offset the cost of study for eligible students. You will still need to pay for a portion of your study costs. The amount above is what you will need to pay.

CONCESSION | $1,140
You are eligible for the concession price of a course if you are eligible for subsidised training, and are listed on an Australian Government Low Income Health Care Card or Pensioner Concession Card, if you are Aboriginal or Torres Strait Islander, you hold a Department of Veterans’ Affairs Pensioner Concession Card, or if you have a disability.

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

Enrol now

You're ready if you have:

- checked your important dates (under the course details tab)
- checked you meet the entry requirements (under the course details tab)

Outcome
- SIT20416 Certificate II in Kitchen Operations - On campus

Job prospects
- Kitchenhand
- Food Preparation Assistant
- Cooks Assistant

Units
- The successful achievement of this qualification requires you to complete:
  - Core Units: 8
  - Elective Units: 5

Further Study: Certificate III in Hospitality Operations or Cookery, Certificate IV in Hospitality, Diploma of Hospitality

Accurate as at 9 March 2018. For the latest information see: tafeeastcoast.edu.au/course/9860

RTO 0275
CRICOS 03020E
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>SITXFS001</td>
<td>Use hygienic practices for food safety</td>
<td>All locations</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>
</tr>
<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>BSBUS201</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>
</tr>
<tr>
<td>SITHCCC007</td>
<td>Prepare stocks, sauces and soups</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHCCC017</td>
<td>Handle and serve cheese</td>
<td>Elective</td>
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**Mooloolaba Only**

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<tbody>
<tr>
<td>SITHCCC017</td>
<td>Handle and serve cheese</td>
<td>Elective</td>
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**Bundaberg/ Hervey Bay Only**

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<tr>
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<tbody>
<tr>
<td>TLIE1005</td>
<td>Carry out basic workplace calculations</td>
<td>Elective</td>
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**Gympie Only**

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<tr>
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<th>Course Title</th>
<th>Location</th>
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</thead>
<tbody>
<tr>
<td>SITHCCC003</td>
<td>Prepare and present sandwiches</td>
<td>Elective</td>
</tr>
</tbody>
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**Disclaimer**

Electives differ depending on location.

- checked your course costs and knew which payment option is right for you (under the costs tab)
- Read the student rules and refund policy
- Created your Unique Student Identifier and can provide this code to TAFE Queensland
- If you are applying for a subsidised cost, please ensure you have all the relevant documents at time of enrolment

All done? Then head to the link below to complete your enrolment: [tafeeastcoast.edu.au/study-with-us/enrolment-fees/enrol](tafeeastcoast.edu.au/study-with-us/enrolment-fees/enrol)

**Enrolment options**

By telephone: 1300 656 188.
In person: at any TAFE Queensland East Coast location.
Online: Full Fee paying students can enrol online.

**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.