



<h2>2022 VETDSS CERTIFICATE II IN KITCHEN OPERATIONS SIT20416</h2>	<ul style="list-style-type: none"> 🕒 DURATION 2 YEARS PART TIME 📍 CAMPUS FOOTSCRAY NICHOLSON 238A NICHOLSON ST, FOOTSCRAY 📅 TIME WEDNESDAY 9.30AM - 3.30PM 📧 CONTACT VETDSS@VU.EDU.AU 	
<p>About Begin training for a rewarding career in cookery with the Certificate II in Kitchen Operations. This introductory course equips you with basic food preparation and cookery skills.</p> <p>Equipment</p> <ul style="list-style-type: none"> > pens > notebook > uniform > safety boots 	<p>Structured workplace learning The Victorian Curriculum and Assessment Authority (VCAA) has determined that Structured Workplace Learning (SWL) is a valuable component of all VET qualifications undertaken by VCE or VCAL students.</p> <p>VCAA strongly recommends that students undertake 80 hours of SWL over the duration of the VCE VET Certificate II in Kitchen Operations program.</p> <p>Find further information regarding SWL</p>	<p>Program outcomes On successful completion of the Kitchen Operations option, students will be eligible for:</p> <ul style="list-style-type: none"> > the award of SIT20416 Certificate II in Kitchen Operations > a minimum of four VCE VET units: Units 1 and 2, and a Units 3 and 4 sequence. <p>Course fees Please contact your Secondary School VET Coordinator for course fees.</p>

COURSE OUTLINE

YEAR 1

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean kitchen premises and equipment
SITXFAS001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHCCC002	Prepare and present simple dishes
SITHIND002	Source and use information on the hospitality industry

YEAR 2

SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC011	Use cookery skills effectively
SITHCCC012	Prepare poultry dishes

For all information on the Training Package and each Unit of Competency for this program, please click on the following link: training.gov.au/Training/Details/SIT20416

PATHWAYS AT VU POLYTECHNIC



**FOR FURTHER COURSE INFORMATION PHONE 1300 82 33 87
OR VISIT VUPOLYTECHNIC.EDU.AU**