SIT20416 Certificate II in Kitchen Operations

Release 1
SIT20416 Certificate II in Kitchen Operations

Modification History

Not applicable.

Qualification Description

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Possible job titles include:
- breakfast cook
- catering assistant
- fast food cook
- sandwich hand
- takeaway cook.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.
Packaging Rules

13 units must be completed:

- 8 core units
- 5 elective units, consisting of:
  - 3 units from the list below
  - 2 units from the list below, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Core units

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 units

Administration

TLIE1005 Carry out basic workplace calculations

Client and Customer Service

SITXCCS003 Interact with customers

Commercial Cookery and Catering

SITHCCC002 Prepare and present simple dishes
SITHCCC003 Prepare and present sandwiches
SITHCCC004 Package prepared foodstuffs
SITHCCC006 Prepare appetisers and salads
SITHCCC007 Prepare stocks, sauces and soups
SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC009 Produce cook-chill and cook-freeze foods
SITHCCC010 Re-thermalise chilled and frozen foods

Communication and Teamwork
BSBCMM201 Communicate in the workplace
SITXCOM002 Show social and cultural sensitivity

Environmental Sustainability
BSBSUS201 Participate in environmentally sustainable work practices

First Aid
HLTAID003 Provide first aid

Food Safety
SITXFSA002 Participate in safe food handling practices
SITXFSA003 Transport and store food

Working in Industry
SITHIND002 Source and use information on the hospitality industry

Qualification Mapping Information
SIT20312 Certificate II in Kitchen Operations

Links