



Australian Government

SIT20416 Certificate II in Kitchen Operations

Release 2

SIT20416 Certificate II in Kitchen Operations

Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT20416- Certificate II in Kitchen Operations release 1. Minor change to update First Aid units of competency.
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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
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Client and Customer Service

SITXCCS003	Interact with customers
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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

HLTAID011 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

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>