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SIT30916 Certificate III in Catering Operations

Release 2

SIT30916 Certificate III in Catering Operations

Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT30916- Certificate III in Catering Operations release 1. Minor change to update First Aid units of competency.

Qualification Description

This qualification reflects the role of individuals working in catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

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 various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.

Possible job titles include:

* catering assistant
* cook
* food service assistant.

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

21 units must be completed:

* 12 core units
* 9 elective units, consisting of:
  * 1 unit from Group A
  * 3 units from Group A or Group B
  * 5 units from Group B, Group C, 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

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC002	Prepare and present simple dishes
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean kitchen premises and equipment
SITXCOM002	Show social and cultural sensitivity
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

Elective units

Group A

SITHCCC011	Use cookery skills effectively
SITHIND004	Work effectively in hospitality service

Group B

Commercial Cookery and Catering

SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups

SkillsIQ

SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC015	Produce and serve food for buffets
SITHCCC017	Handle and serve cheese
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads

Food and Beverage

SITHFAB002	Provide responsible service of alcohol
SITHFAB003	Operate a bar
SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB005	Prepare and serve espresso coffee
SITHFAB007	Serve food and beverage
SITHFAB012	Provide advice on Australian wines
SITHFAB016	Provide advice on food

Food safety

| SITXFSA003 | Transport and store food |

Patisserie

SITHPAT001	Produce cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT006	Produce desserts

Inventory

| SITXINV001 | Receive and store stock |
| SITXINV003 | Purchase goods |

Kitchen Operations

| HLTAHA019 | Assist with monitoring and modification of meals and menus according to individualised plans |
| SITHKOP002 | Plan and cost basic menus |

Working in Industry

| SITHIND002 | Source and use information on the hospitality industry |

Group C

Communication and Teamwork

| BSBCMM201 | Communicate in the workplace |

Client and Customer Service

| SITXCCS006 | Provide service to customers |

Computer Operations and ICT Management

BSBITU202	Create and use spreadsheets
BSBITU301	Create and use databases
BSBITU306	Design and produce business documents

Finance

| SITXFIN001 | Process financial transactions |

First Aid

| HLTAID011 | Provide first aid |

Inventory

| SITXINV001 | Receive and store stock |
| SITXINV003 | Purchase goods |

Work Health and Safety

| SITXWHS002 | Identify hazards, assess and control safety risks |

Qualification Mapping Information

No equivalent qualification.

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694