Certificate II in Hospitality (Kitchen Operations)

Careers
The Certificate is designed for those who wish to gain employment in the rapidly expanding areas of food and beverage preparation and service. The industry provides a range of employment opportunities. This course will enable students to develop skills and confidence for positions including:
- Short order cook
- Fast food cook
- Kitchenhand.

Vocational Qualifications
Certificates - Level I to Level IV
- Certificate I in Education and Skills Development 40625SA
- Certificate II in Creative Industries CUF20107
- Certificate III in Media CUF30107
- Certificate IV in Screen & Media (Animation) CUF40107
- Certificate II and III in Information, Digital Media and Technology ICA20111/ICA30111
- Certificate II in Community Services/Certificate III in Community Services Work CHC20112/CHC30112
- Certificate II in Tourism/Certificate III in Travel SIT20107/SIT30212
- Certificate II in Sport & Recreation SIR20107
- Certificate II in Hospitality (Kitchen Operations) SIT20307
- Certificate I in Food Processing (Cellar Operations, Viticulture) FDF10111 under Auspice with TAFESA

Diploma & Advanced Diploma
- Diploma of Screen & Media (Film-making – Media Arts Production Skills) CUF50107
- Advanced Diploma of Screen & Media (Film-making – Media Arts Production Skills) CUF60107

ASQA Scope Registration pending
- Certificate II in Education and Skills Development 40625SA

Other Courses
A wide range of other courses including:
- Specialised IT courses
- Computing courses
- SACE Stage 1 subjects

Skills for All
Hamilton Secondary College RTQ is a Skills for All Training Provider. This course is funded through the Government of South Australia’s Skills for All initiative. Eligibility criteria apply.
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To attain the Certificate II in Hospitality (Kitchen Operations), 16 units of competence must be achieved, including 11 core and 5 electives.

Core units
- SITXOHS002A Follow workplace hygiene procedures
- SITXOM002A Work in a socially diverse environment
- SITXCOM001A Work with colleagues and customers
- SITHIND001B Develop and update Hospitality Industry knowledge
- SITXOHS001B Follow health, safety and security procedures
- SITHCCC001B Organise and prepare food
- SITHCCC002A Present food
- SITHCCC005A Use basic methods of cookery
- SITHCCC003B Receive and store kitchen supplies
- SITHCCC004B Clean and maintain kitchen premises
- SITHCCC027A Prepare, cook and serve food for food service

Elective units
- SITHCCC007A Prepare sandwiches
- SITHCC014A Prepare pastries, cakes and yeast goods
- SITHCCC008A Prepare stocks, sauces and soups
- SITHCCC029A Prepare foods according to dietary and cultural needs
- SITHCCC006A Prepare appetisers and salads

Course Structure
To complete Certificate II, students must complete 16 competencies, including 11 core units and 5 elective units.

About the Certificate
Certificate II is designed to give students an insight into aspects of the Hospitality industry, some experiences in formal training and work placement. Topics will cover both practical and theoretical aspects of working in the Hospitality industry. This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafés, cafeterias and coffee shops.

Pathways
Certificate II students are equipped to enter into apprenticeships or Certificate III Hospitality (Kitchen Operations) or Certificate III Hospitality (Commercial Cookery).

Uniform
There is a uniform requirement for this course. Students will be supplied with the following articles: Chef’s jacket, white with white buttons; Small check chef’s pants; Chef’s cap, white; A white apron.

Organise and prepare food
- SITHCCC001B
- SITHCCC002A
- SITHCCC005A
- SITHCCC003B
- SITHCCC004B
- SITHCCC027A

Present food
- Prepare sandwiches
- Prepare pastries, cakes and yeast goods.
- Prepare stocks, sauces and soups
- Prepare foods according to dietary and cultural needs
- Prepare appetisers and salads