

# Certificate II in Hospitality - Kitchen Operations

## SACE Stage 1

### tradePATH



#### About the Course

This qualification provides the basic skills and knowledge for an individual to be competent in routine tasks in a commercial kitchen.

Completion of this certificate allows students to progress into an apprenticeship or seek employment at various hospitality enterprises.

#### Prerequisites

There are no specific prerequisites for this qualification.

#### Special Requirements

Students are required to wear non-slip protective footwear and chefs uniform to all training sessions. A knife kit will also be required.

These items are available from:

##### Hospitality Attire

Croydon Park Shopping Centre, Shop 4 (Durant St)  
Cnr Regency Road and Days Road,  
Croydon Park SA 5003  
Phone: (08) 8340 4409

#### Structured Work Place Learning (SWL)

Students are required to undertake 140 hours of SWL as stipulated in the TGSS to be conducted during term breaks to minimise disruption or 80 hours for FFS students.

#### Training Guarantee for SACE Students (TGSS)

This course is a TGSS approved course. Students must complete application form and have approval prior to commencing the course.

#### Fee for Service (FFS)

Students who do not qualify for TGSS will be charged a FFS to cover tuition and resources.

#### Course Details

Course Code	Subject Title	Hours
BSBWOR203B	Work effectively with others	15
SITHCCC101	Use food preparation equipment	25
STIHCCC102	Prepare simple dishes	25
SITHCCC201	Produce dishes using basic methods of cookery	45
SITHCCC202	Produce appetisers and salads	25
SITHCCC203	Produce stocks, sauces and soups	35
SITHCCC204	Prepare vegetables, fruit, egg and farinaceous dishes	45
SITHCCC207	Use cookery skills effectively	50
SITHFAB201	Prepare and serve espresso coffee	30
SITHKOP101	Clean kitchen premises and equipment	13
SITXFSA101	Use hygienic practices for food safety	15
SITXINV202	Maintain the quality of perishable items	10
SITXWHS101	Participate in safe work practices	12

#### Course Location

Nazareth Catholic College  
1 Hartley Street, Flinders Park SA 5023

#### Program Provider Contact

Shane Gubbin - Manager, Rosewater Trade Training Centre  
Telephone 8447 0560 Mobile 0407 261 967  
Email shane.gubbin@mcc.catholic.edu.au



CODE: SIT203012	RTO: TAFESA	CODE: 41026
Date	Week 2, Term 1, 2018	
Semester(s)	1 and 2	
Week(s)	30	
Daily Training Time(s)	Friday 9.00am – 3.00pm	
SACE Credits	Stage 1 = 50 Credits	
Class Size	Minimum: 12	Maximum: 15
Chef's Kit/Uniform	To be purchased by student prior to commencement	
Fee for Service (FFS)*	\$1,700 per semester	

\* Course fees subject to change. Final cost will be available December 2017.

HOSPITALITY