



VET Hospitality

This qualification is held onsite at
Kambrya College
68 Bemersyde Drive
Berwick

The College has a fully equipped Kitchen with all the facilities that students need to complete the Certificate II in Kitchen Operations

Kambrya College offers easy access to local schools, with the aid of public transport



Maximising the potential of each student

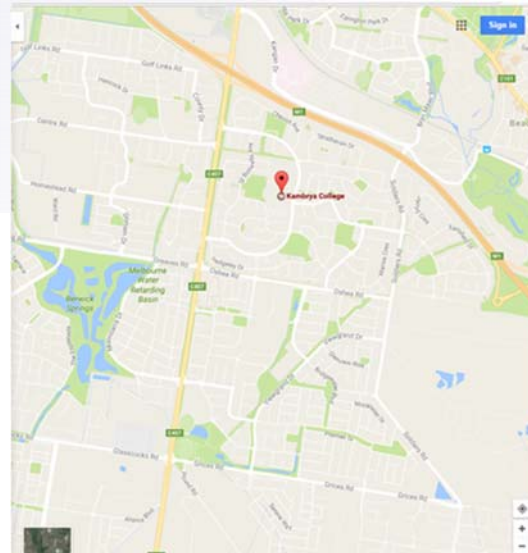
KAMBRYA COLLEGE

OUR PURPOSE:
To achieve excellence and to engage constructively in our global society.

OUR VALUES:

I Integrity Bulen-Bulen	M Respect Murrumbidgee	W Compassion Werrin	A Achievement Gwawwa
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We support the United Nations Declaration of Human Rights



KAMBRYA COLLEGE

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(VET Coordinator)

Maximising the potential of each student



VET Hospitality



**SIT20416 CERTIFICATE II IN
KITCHEN OPERATIONS**

Contribution to VCE/VCAL

VCE Credit: Students will be eligible for up to four units towards your VCE: two units at Units 1 and 2 level, and a Units 3 and 4 sequence. A study score is available, which can contribute directly towards your ATAR - either as one of your best four studies (the primary four) or as your fifth or sixth study.

VCAL Credit: This program meets the requirements of the Industry Specific stream for both Intermediate and Senior VCAL.

Further Training & Employment Possibilities

On successful completion of this course, students may be able to gain employment as an apprentice chef or pastry cook or embark on an interesting and exciting career in the hospitality industry, both here and overseas.



VET Hospitality: Kitchen Operations

This two-year program will offer students the opportunity to undertake a Certificate II qualification whilst completing their VCE or VCAL classes. Students will gain the skills and knowledge to work as a cook in any commercial kitchen environment. Students will gain an understanding of food preparation and cookery principles, and develop practical skills in the training kitchen. Students will learn how to cater for special occasion dinners, provide restaurant quality and function food.

COURSE CODE AND TITLE:
SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS

Class Times: Wednesday 1st & 2nd years

Uniform Requirements: A uniform is required for the Kitchen / Cooking practical classes along with closed toed black shoes (no runners). and is based on compliance with industry standards.

SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS: Program Details

Units may include:

First Year

Code	Unit Name
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe working practices
SITHIND002	Source & use information
SITXFSA001	Use hygienic practices for food safety
SITHCCC002	Prepare and present simple dishes
SITXINV002	Maintain the quality of perishable items
Kitchen Operations Stream	
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean kitchen premises and equipment

Second Year

Code	Unit Name
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg & farinaceous dishes
SITHCCC011	Use cookery skills effectively
SITHCCC012	Prepare poultry dishes

Units of competency are subject to change.

