

## Shared Learning

### Tourism and Hospitality Pathway

# Certificate II in Hospitality Kitchen Operations – Full Certificate

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## Course Description

The course is designed for students interested developing an understanding in the nature, range and structure of the Hospitality Industry, who enjoy practical work and like being involved in a diverse social environment.

## Benefits for students

- Increase student's awareness of employment opportunities
- Develop work ready skills
- Develop skills that could lead to apprenticeships or employment

## Pre-Course Experiences/Pre-requisites

Students must be enrolled in Year 11 or 12 and have a keen interest in food.  
 Previous completion of work experience within the Hospitality Industry is desirable.

## Structured Work Placement

Under Unit SITHCCC207, it is mandatory for each student to complete 50 hours of structured work placement. Non-completion of these hours student, will not gain the Certificate.

## Course Code: SIT20312 - RTO: tafesa 40161

BSBWOR203B	Work effectively with others
SITXFSA101	Use hygienic practices for food safety
SITXWHS101	Participate in safe work practices
SITHCCC201	Produce dishes using basic methods of cookery
SITHCCC207	Use cookery skills effectively
SITHKOP101	Clean kitchen premises and equipment
SITXINV202	Maintain the quality of perishable supplies
SITHCCC101	Use food preparation equipment
SITHCCC202	Produce appetisers and salads
SITHCCC203	Produce stocks, sauces and soups
SITHCCC204	Prepare vegetable fruit egg and farinaceous
SITHCCC103	Prepare sandwiches
SITHCCC306	Handle and Serve Cheese

## Special Requirements

### Dress Code/Extra Clothing Required/Equipment:

- Students are required to wear a complete trade school chef uniform, which is included in the course cost.

## Career Pathways

- This course leads to cookery apprenticeships or jobs as kitchen hands, cooks and chef. A career in cookery could take you all over the world with opportunities from cafes to cruise liners.

**Commencement Date:** Term 1 – Week 2

**Length of Course:** Full Year

**Day:** Tuesday

**Time:** 9:00am to 3:15pm

**Class Size:** Min: 10 to Max: 16

**SACE Credits:** Stage 1 – 40

**Cost (Per student):** \$998