



VET in Schools (VETiS) Program

SIT20416

Certificate II in Kitchen Operations



Proud to be a Queensland Government subsidised training provider



Within 6 - 12 months



Classroom Delivery



No Contribution

Does working in a fast-growing and diverse hospitality industry excite you?

Take this excitement and passion and use it to gain an insight on the important areas of working as part of a kitchen team. Take ownership of the SIT20416 - Certificate II in Kitchen Operations and get a step closer to your dream career!

Course Delivery

The SIT20416 - Certificate II in Kitchen Operations is delivered within 6 - 12 months. Training and assessment will be delivered in weekly classroom sessions at the school.

Students will also be required to complete 12 hospitality service periods.

Eligibility Criteria

To be eligible to enrol in the VET in Schools program, you must:

- ✓ Be enrolled at school (year 10, 11 or 12)
- ✓ Be resident in Queensland
- ✓ Be an Australian or New Zealand Citizen, or Australian permanent resident (including humanitarian entrants), or a temporary resident with the necessary visa and work permits on the pathway to permanent residency.
- ✓ Have not already exhausted Certificate II VETiS funding

QLD State Government VETiS funding is only available for one Certificate II qualification for each student.

Career Pathways



Breakfast Cook



Catering Assistant



Sandwich Hand



Takeaway Cook

LET'S GET SOCIAL



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Course Requirements

To achieve a SIT20416 - Certificate II in Kitchen Operations 13 units must be completed including 8 core units and 5 elective units.

Core Units:

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC011	Use cookery skills effectively*^
SITHKOP001	Clean kitchen premises and equipment*
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items*
SITXWHS001	Participate in safe work practices

Elective Units:

SITHCCC002	Prepare and present simple dishes*
SITHCCC003	Prepare and present sandwiches*
SITHCCC006	Prepare appetisers and salads*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITXCCS003	Interact with customers

*prerequisite unit is SITXFSA001 Use hygienic practices for food safety

^students are required to complete 12 service periods



Vocational Education and Training in Schools (VETiS) Program

The VETiS program is funded by the Queensland Government to give eligible students funding to complete a Certificate I or II level qualification while attending secondary school.

VETiS qualifications can be undertaken in years 10, 11 and 12, and may provide credit towards the Queensland Certificate of Education.

Aurora Training Institute is a Skills Assure Supplier under this program for the delivery of this Certificate II qualification.

As students can only access the VET in Schools subsidy once, it is important that you consider and compare your training options to ensure they align with your chosen career pathway.

Every student that completes or discontinues a VET in Schools course must complete a Student Training and Employment Survey within 3 months.

For more information on the VETiS program visit the [Queensland Government](http://www.queensland.gov.au) website at www.desbt.qld.gov.au/training where you can find Frequently Asked Questions or download the VETiS [Fact Sheet](#).

Fees

There are no student fees applicable for this course.