

Cire vocational qualifications are nationally recognised and will provide you with a pathway to further your career opportunities or prepare you to take an entirely new direction.

Cire Training offers courses in the following industries:

Community Services

Personal Care

Early Childhood Education and Care

Education Support

New Small Business

Horticulture and Landscaping

Hospitality and Tourism

*Community Services - Cire Training offers First Aid short courses specifically designed for the industry. These courses provide students with an opportunity to gain extra qualifications to perform first aid in an emergency.

Not sure if further study is for you? Cire Training offers Explore Your Career; a short course that allows you to sample the qualification on offer, the course structure and learn more about the industry before making a commitment.

For further information visit www.cire.org.au or call **1300 835 235**



Get in touch

Cire Opening hours

Monday - Friday

9.00am - 5.00pm

Closed public holidays

Contact

Cire Training

2463 Warburton Hwy

Yarra Junction 3797

1300 835 235



Disclaimer - Information within this publication is correct as at July 2019. Cire Training reserves the right to cancel, modify or alter in any way the information contained within this document. Please note that courses are subject to demand and adequate numbers. Course duration may vary depending on individual circumstances. We recommend that you visit www.cire.org.au for the most current up to date information.



Cire Services is a not-for-profit organisation. We are committed to investing our profits in improving service delivery, facilities and staff development.

Cire Services Incorporated TOID 4150 - ABN 51 933 700 538

SIT20416

Certificate II in Kitchen Operations

Nationally Accredited Vocational Qualifications

Looking for a career in hospitality?



Get the qualifications to work in the hospitality industry.

Code

SIT20416 Certificate II in
Kitchen Operations



About this course

This qualification provides a pathway to kitchen work in hospitality, aged care, hospitals, children's centres and schools. Students learn a range of skills to prepare and cook food and menu items.

Campus

Upper Yarra Secondary College - 81-89 Little Yarra Rd,
Yarra Junction

Who should attend

People looking to gain kitchen employment in restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops.

Students undertaking VET in Schools (VETiS)

Career opportunities

- > breakfast cook
- > catering assistant
- > fast food/take-away cook
- > sandwich hand.

Units of competency - course content

CORE UNITS

- SITHCCC011 - Use cookery skills effectively - 50hrs
- BSBWOR203 - Work effectively with others - 15hrs
- SITHCCC001 - Use food preparation equipment - 25hrs
- SITHCCC005 - Prepare dishes using basic methods of cookery - 45hrs
- SITXINV002 - Maintain the quality of perishable items - 10hrs
- SITHKOP001 - Clean kitchen premises and equipment - 13hrs
- SITXFSA001 - Use hygienic practices for food safety - 15hrs
- SITXWHS001 - Participate in safe work practices - 12hrs

ELECTIVE UNITS

- SITHCCC007 - Prepare stocks, sauces and soups - 35hrs
- SITHCCC002 - Prepare and present simple dishes - 35hrs
- SITHCCC006 - Prepare appetisers and salads - 25hrs
- SITHCCC008 - Prepare vegetable, fruit, eggs and farinaceous dishes - 45hrs
- SITHIND002 - Source and use information on the hospitality industry - 25hrs
- SITHCCC012 - Prepare poultry dishes - 25hrs

On completion of the initial registration form, you will be contacted for a pre-enrolment interview. The final step will be to complete the enrolment paperwork in preparation for your course to begin.

Recognition of Prior Learning (RPL)

You may be eligible to apply for RPL if you have evidence of knowledge and skills achieved that meet the competency requirements of your chosen qualification. Applicants may be awarded full or partial qualifications based on their RPL assessment. If you have previous qualifications, work or life experiences be sure to mention them in your pre-enrolment interview.

Fees and charges

The home school contributes band funding and the materials fee.

Eligibility criteria and evidence

For eligibility criteria and evidence guidelines visit the Student Information Hub page at www.cire.org.au.

Language, Literacy and Numeracy assistance

Students enrolling in a Cire Training accredited course will be asked to undertake a Literacy, Language and Numeracy activity. This is to ensure that you have the required skills to complete the course successfully. Students who need assistance will be offered support through a class or individual support program. Access to learning allows individuals to take up work options that provide personal fulfilment, financial independence and enhanced community participation. Cire's training and assessment methods are flexible,

varied and offer reasonable adjustments to ensure all students are given a fair opportunity to achieve a qualification.

VET in Schools (VETiS)

VET in Schools (VETiS) is delivered over two years with a 40-hour structured workplace-learning component each year.

Schedule - Delivered every Wednesday at Upper Yarra Secondary College.

How do I apply?

There are three convenient ways to enquire about our courses:

- > register your interest online and one of our enrolment officers will contact you
- > telephone 1300 835 235
- > in person at our Yarra Junction or Lilydale campus. We are open Monday to Friday, 9am to 5pm (excluding public holidays).

"I really **enjoyed** this course because it gave me a basic understanding of what it would be like **working** in a **kitchen**. I can now go for part-time jobs to **help** me out whilst I'm continuing my **study**."

Mark - Certificate II in Kitchen Operations student, Launching Place