



## **Certificate II in Kitchen Operations (SIT20416)**

### **2018 Course Information**

This nationally recognized qualification is from the SIT Tourism, Travel & Hospitality Training Package.

Completing this qualification in part or in its entirety at CERES Community Environment Park provides students with a range of skills and units that are transferable to further study or a career in hospitality.

Students learn a range of kitchen skills whilst preparing freshly harvested produce from our gardens and locally sourced organic produce from our own Market and Grocery. After their hard work in the kitchen students get to enjoy their own cooking and celebrate newly developed skills over shared meals.

#### **Venue**

The CERES Community Kitchen, which is a registered commercial kitchen with green technology and sustainable design, located at CERES Community Environment Park, corner of Roberts & Stewards Streets, East Brunswick.

#### **Course Design**

13 units must be completed for the full qualification including 8 core units and 5 electives .

CERES offers tailored courses for school groups for half or full days covering an agreed selection of units

Other individual applicants may be able to join school groups where there is space availability and with the consent of the primary booking school.

There is a maximum of 12 places per class available in this program.

Classroom delivery includes a range of activities and methodologies including:

- Practical demonstration and hands on learning
- Class Discussion
- Use of a range of written materials
- Individual and group work

Students are advised that in addition to class time the course may require some additional hours of independent learning.

Work placement is not formally required in this qualification, however students will be working alongside a range of social enterprises at CERES such as the Merri Café, Seven Stars, Tamil Feasts and the CERES Market Grocery and Cafe.

## Content

Below are **sample** units the course may cover with the final selection dependent on individual/group needs

Unit Code	Unit Name	Core/Elective
SITHCCC011	Use cookery skills effectively	C
SITXFSA001	Use hygienic practices for food safety	C
SITHCCC005	Prepare dishes using basic methods of cookery	C
SITHCCC006	Prepare appetizers and salads	E
SITHCCC002	Prepare and present simple dishes	E

## Contribution to VCAL

This program contributes to the Industry Specific Skills Strand and may also contribute to the Work Related Skills Strand of VCAL

## Student Resources

CERES will provide all course written and kitchen related learning resources. Students are required to bring their own apron and writing materials for their own use.

## Assessment

Assessment will be conducted in line with the Training Package's requirements and will be through a range of practical demonstrations and some written assignments.

Students who successfully complete all qualification units will be issued with a full Certificate. Students who successfully complete some units will be issued with a Statement of Attainment in recognition of partial completion.

## Course Pre-requisites

Whilst there are no formal pre-requisites, prospective students should have:

- language, literacy and numeracy skills at a sufficient level to participate
- A commitment to attending all classes and undertaking all course requirements.

## Employment and Further Study Pathways

On successful completion graduates can gain employment as a breakfast cook, catering assistant, fast food cook, sandwich hand or take-away cook.

Graduates may also elect to undertake further training such as a Certificate III in Commercial Cookery through an apprenticeship or other qualifications with specific fields of employment in mind such as Certificate III Hospitality (Patisserie) or Certificate III Catering Operations.

## Course Fees

	Tuition	Materials	Total
<b>Full Day 4 hour session (Groups)</b> (includes 15 min break and 30 min lunch)	\$500	\$50 per session	<b>Dependent on number of sessions</b>

## **Application/Enrolment Process**

Individuals or schools are asked to contact either:

- Karen Mengell, VET Co-ordinator on 9389 0127 or via email at [karen.mengell@ceres.org.au](mailto:karen.mengell@ceres.org.au), or
- Lorna Pettifer, Training Manager on 9389 0123 or [lorna@ceres.org.au](mailto:lorna@ceres.org.au) .

to discuss program design and individual student needs.

CERES welcomes applications from those with disabilities. It is important to us that our students receive training, assessment and support services that meet their individual needs where appropriate. As part of this commitment, and in line with our Access and Equity Policy, we ask that an *Accredited Training 2017 Applicant Needs Assessment* form be completed for each applicant to ensure that we have a clear idea of the individual needs of applicants.

A DEECD Purchasing Contract between the school and CERES will be drawn up on the basis of the above and each enrolling student will be required to complete a *2017 Accredited Training Enrolment Form* prior to course commencement.

## **Registered Training Organisation**

The Centre for Education and Research in Environmental Strategies is the registered training organisation offering this training - RTO no 3686. CERES is the trading name of the Centre for Education and Research in Environmental Strategies.