

SIT20416 Certificate II in Kitchen Operations (Release 1)
Statement of Attainment towards SIT20416 Certificate II in Kitchen Operations (Release 1)

2020 STAGE 6 COURSE DESCRIPTION – KITCHEN OPERATIONS

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| This Course is available as | 2 Units x 1year/120 hours | 2 Units x 2years/240 hours | 4 Units x 1year/240 hours | 1 Unit x 60 hrs or 2Unit x 120 hrs specialisation study |
| Participants in this program are all enrolled in the NSW Higher School Certificate (HSC) or Record of School Achievement (ROSA) which contributes to the volume of learning and the amount of training for this qualification. All activities that the learner is required to be engaged in to complete this course are conducted under supervision. | | | | |
| <i>Our RTO is committed to providing high quality training to students. Please discuss course patterns with your school.</i> | | | | |

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| Board Developed Course | Category B status for Australian Tertiary Admission Rank (ATAR) |
| This curriculum framework includes courses which are accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational qualifications. This is known as dual accreditation. | |
| Course description - This course is designed for students who wish to develop knowledge and skills to commence a career and be an effective employee in the hospitality industry with a focus on kitchen operations. Students who are assessed as competent in sufficient units of competency will be eligible to receive a full Certificate qualification; partial completion will lead to the award of a Statement of Attainment. Qualification pathway information is available from https://www.aapathways.com.au/careers-for-australian-apprenticeships-traineesh/job-pathways | |

Course structure: The following content will be addressed as part of this Qualification. Reduced or modified patterns of delivery may target specific units of competency. *Please discuss units of competency with your school.*

| Compulsory/Core Units – HSC Examinable | | Qualification Core | |
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| SITXFSA001 | Use hygienic practices for food safety | SITXINV002 | Maintain the quality of perishable items |
| SITXWHS001 | Participate in safe work practices | SITHCCC011 | Use cookery skills effectively |
| BSBWOR203 | Work effectively with others | Students may study a range of elective units including | |
| SITHIND002 | Source and use information on the hospitality industry | BSBSUS201 | Participate in Environmentally sustainable work practices |
| SITHCCC001 | Use food preparation equipment | SITHCCC002 | Prepare and present simple dishes |
| SITHCCC005 | Prepare dishes using basic methods of cookery | SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes |
| SITHKOP001 | Clean kitchen premises and equipment | SITHCCC006 | Produce appetisers and salads |
| SITXFSA002 | Participate in safe food handling practices | SITHCCC003 | Prepare sandwiches |
| | | SITHFAB005 | Prepare and serve espresso coffee |

Course contribution (to be made directly to school): \$ \$105.00
 Course contributions are made to cover the ongoing costs of consumables and materials used as part of this course.
If you are unable to make contributions or are experiencing financial difficulty, please contact your school.
Refunds: Students who exit the course before completion may be eligible for a partial refund of fees. The amount of the refund will be pro-rata, dependent upon the time the student has been enrolled in the course.
Please discuss any matters relating to refunds with your school

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| Course specific resources and equipment: Due to the specific nature of training and assessment in this industry area, the following specific resources and equipment are required of students undertaking this course. <i>Please discuss with your school if you are unable to, or have difficulty meeting these requirements.</i> | <ul style="list-style-type: none"> Fully enclosed leather upper shoes with sturdy non-slip sole (not flat soled shoes) Full long sleeved chefs uniform (approx. \$80.00) |
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Exclusions: VET course exclusions can be checked on the NESA website at <http://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/vet/course-exclusions>

Assessment and course completion

Competency-based assessment

Students in this course work to develop the competencies, skills and knowledge described by each unit of competency. To be assessed as competent a student must demonstrate that they can effectively carry out tasks to industry standard. Students will be progressively assessed as ‘competent’ or ‘not yet competent’ in individual units of competency. Students may apply for Recognition of Prior Learning provided suitable evidence of competency is submitted.

Credit Transfer and Recognition of Prior Learning (RPL)

Our RTO acknowledges the experience and prior learning of our students. Students who are able to present transcripts from other Australian RTOs or who are able to present relevant experiences in work may qualify for Credit Transfer (CT) or Recognition of Prior Learning. All applications for CT or RPL should be made to the course teacher.

Mandatory Work Placement

Students undertaking this course are required to complete work placement to a minimum hours as specified below. Work placement involves the student completing real work experiences in industry settings. In some courses, in-school events may contribute to mandatory work placement hours. Where this is possible, students will be fully informed upon enrolment.

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| <ul style="list-style-type: none"> • 2 Units x 1 year courses: 35 hours • 2 Units x 2 years courses: 70 hours • 4 Units x 1 year courses 70 hours | <p style="text-align: center;"><i>Specialisation Courses</i></p> <ul style="list-style-type: none"> 1 Unit x 60 hrs requires an additional 14 hrs 2 Units x 120 hrs requires an additional 35 hrs |
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Optional HSC examination

Students completing this course are eligible to sit an optional, written HSC examination. The purpose of the examination is to provide a mark which may be used in the calculation of the ATAR. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility to receive an AQF VET qualification.

Specialisation studies

Students may be offered the opportunity to undertake additional units of competency and credit towards their qualifications via Specialisation Studies. Information will be made available to students where appropriate.

N Determinations

Where a student has not met relevant National Skills Council and the NSW Education Standards Authority (NESA) course completion criteria, (including meeting work placement requirements), they may receive an ‘N’ award warning (course not satisfactorily completed). Students issued with an ‘N’ award warning will be issued with a rectification which must be completed. Students who receive more than 2 N awards may be at risk of not completing NESA requirements and may not be awarded the appropriate units of credit towards their HSC. Any unit of competency achieved will be awarded as part of the VET qualification.

Appeals

Students may lodge appeals against assessment decisions or ‘N’ determinations through their school.

Qualification changes and updates

Due to the dynamic nature of VET, qualifications may change during the course of study. The RTO will ensure that students are fully informed of these changes and may transition students to the latest qualification during the course. The RTO will ensure that any change will be made with a minimum of disruption.

Foundation skills:

Foundation skills are the underpinning communication skills required for participation in the workplace, the community and in adult education and training. Language, literacy and numeracy, or LLN, is the traditional way of referring to the ability to speak, listen, read and write in English, and to use mathematical concepts

School-based Apprenticeships and Traineeships (SBATs)

A school-based traineeship is available in this course.

To express an interest or obtain further information go to <http://www.northernnsw.startmytrade.com.au/>

Your school SBAT Coordinator, Careers Advisor, VET Coordinator or VET Teacher is available to discuss apprenticeships and traineeships as part of your HSC.

By enrolling in a VET qualification in NSW Public Schools Tamworth RTO 90162, you are choosing to participate in a program of study that will give you the best possible direction towards a nationally recognised qualification. You will be expected to complete assessments relevant to the qualification and adhere to the requirements of the relevant National Skills Council and the NSW Education Standards Authority (NESA).