





# Pre-Apprenticeship SIT20416 Certificate II in Kitchen Operations

Start your commercial cookery career!

The Pre-Apprenticeship in Schools program (PAiS), will provide you with skills and knowledge in practical food preparation and cooking through training and work placements within professional kitchens. This could lead to an apprenticeship or entry-level position.



## The Stanley College Advantage



Gain valuable work experience and a work history



Develop on-the-job and industry-specific skills



Successful completion of this course could lead you to a SIT30816 Certificate III in Commercial Cookery



Use training networks to find and secure an employer for a full apprenticeships

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

**Course Duration** 

4 Terms. Classes are rostered for 1 day per week Training (Thursday) + 1 day per week Work Placement (Friday).

**Commencement Date** 

9 February 2023

**Student Tuition Fees\*** 

Free

**Delivery Mode** 

- Face-to-face Classroom-Based Learning
- Practical Training and Assessment is completed in Commercial Kitchens, at Governor Stirling Senior High kitchen
- Work Placement is conducted at various employers

**Entry Requirements** 

Enrolled in Year 11 or Year 12. This course is only available to enrolled school students.

\*Student Tuition Fees – The Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may apply such as Student service and resource fees. Eligibility criteria apply.

## Units of Competency

SITXWHS001	Participate in safe work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITHCCC006	Prepare appetisers and salads
SITHCCC015	Produce and serve food for buffets
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC011	Use cookery skills effectively
BSBSUS201	Participate in environmentally sustainable work practices

# Pathways

## **Education Pathway**

SIT20416 Certificate II in Kitchen Operations SIT30816 Certificate III in Commercial Cookery SIT40516 Certificate IV in Commercial Cookery SIT50416 Diploma of Hospitality Management Bachelor of Business (Hospitality and Events Management)

### **Career Pathway**

SIT20416 Certificate II in Kitchen Operations

Chef Apprenticeship SIT30816 Certificate III in Commercial Cookery



For more information contact schools@stanleycollege.edu.au

Choose the College that Employers Choose.

<sup>\*</sup>after completion of the Diploma the student will gain entry into the second year of the Bachelor of Business