



VET Hospitality

SIT20416 Certificate II in Hospitality* (Kitchen Operations)

(Delivery Site: Geelong Industry Trade Training Centre)

(*This course is under review for 2023)

The Geelong Industry Trade Training Centre invites applications from students with a keen interest in food

Hospitality

DO YOU ...

- Have a passion for cooking?
- Love food and its' preparation?
- Want to be a chef?
- Plan to work in hospitality?
- Enjoy working in a team?
- Have creative flair?

UNITS OF STUDY

Year 1

- VET Hospitality Units 1 & 2, including:
 - Basic Cookery methods
 - Basic Hygiene in the Kitchen
 - Basic Health & Safety
 - How to maintain perishable items
 - Working effectively with others
 - How to maintain and clean premises and equipment

Year 2

- VET Hospitality Units 3 & 4 including:
Working with appetisers, salads, sauces vegetables, eggs, poultry and cooking skills

Meets requirements for all VCAL courses

PATHWAYS

- Chef
- Restaurants
- Tourism
- Domestic science
- Catering
- Kitchen hand

COURSE OVERVIEW

Students in the first year of the VET Hospitality course will gain skills and knowledge in the kitchen, including hygiene awareness, time management, and leadership, organisation of activities, using ingredients, strategies, communication, and cultural awareness. The course is designed to skill students to work in a commercial kitchen

By the end of the first year they will have work-ready skills and have established the foundation for succeeding at Units 3 & 4 level.

ENROLMENT

There are no prerequisites for VET Hospitality, although students completing the Year 10 Taster Program will have an advantage.

Units 1 & 2 need to be completed before attempting Units 3 & 4.

The Hospitality Course has approximately 30% theory and 70% practical



Further information: home school or
GITTC Bryan Timms

Indiana Avenue, Corio, 3214 Telephone (03) 52249700

Applications only via VET Coordinator at your home school

SIT20416– Cert II in Kitchen Operations

RTO: AIET

RTO#: 121314

2023 Delivery

First Year VCE Units 1-2

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
SITXWHS001	Participate in safe work practices
SITHCCC002	Prepare and present simple dishes
SITHIND002	Source and use information on the hospitality industry

Second Year VCE Units 3 and 4

SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC011	Use cookery skills effectively
SITHCCC012	Prepare poultry dishes

*Course delivery details subject to change

Queries regarding any fees payable for this course should be directed to the VET Coordinator at your home school..