

HOSPITALITY & TOURISM PATHWAY



Certificate II in Kitchen Operations—SIT20416

This course gives students the opportunity to develop their culinary skills and gain a full Certificate II in Kitchen Operations. Students will complete core and elective units from the current Hospitality training package which will equip them if seeking employment, an apprenticeship or credit toward further study if they are wishing to enter a commercial cookery course. In this course, students are involved in preparing and presenting a range of menu items and will have the opportunity to work as front of house and back of house in catering for a variety of functions held at the school.

National Competencies Delivered:

UNIT CODE:	UNIT NAME:	HRS:
CORE UNITS		
SITHKOP001	Clean kitchen premises and equipment	13
SITXINV002	Maintain the quality of perishable items	10
SITHCCC005	Prepare dishes using basic methods of cookery	45
SITHCCC011	Use cookery skills effectively	50
SITXFSA001	Use hygienic practices for food safety	15
ELECTIVE UNITS		
SITHCCC003	Prepare and present sandwiches	10
SITHFAB004	Prepare and serve non-alcoholic beverages	20
SITHCCC006	Prepare appetisers and salads	25
SITHCCC008	Prepare vegetables, fruit, eggs and farinaceous dishes	45
SITHFAB007	Serve food and beverages	80
TOTAL HOURS:		313

Format:

1 day per week for a full year. Starts Week 2, Term 1 2018
10 days (80 hours) structured work placement in a commercial kitchen is required.

Course Fee:

\$250

Selection Criteria / Student Requirements:

Successful completion of Certificate I in Hospitality—kitchen focus in Year 10.

Max Class Size:

16 Students

When & Where:

Wednesday's 8:45am—3:00pm

Christies Beach High School
Morton Road, Christie Downs SA 5164
Phone: 8329 9777

RTO:

TAFESA—41026

SACE Stage & Credits:

Stage 1— up to 40 credits

Contact:

Amanda Henry—VET Coordinator

Industry Partners:

TAFESA



HOSPITALITY & TOURISM PATHWAY



In choosing the Hospitality & Tourism Vocational Pathway you will get opportunities to:

- Undertake regular work placement
- Study and work with others with similar interests
- Do both on the job and off the job training
- Become work ready
- Explore different career possibilities
- Consider furthering your study at TAFE

Suggested SACE Subjects:

SUBJECTS	RECOMMENDED	COMPLEMENTARY
STAGE 1	Maths Pathways, English Pathways, Scientific Studies, PLP (year 10)	Food and Hospitality, Foods and the Community, Child Studies, Indonesian, Tourism, Workplace Practices
STAGE 2	Research Project	Integrated Learning PE, Child Studies, Women’s Studies, English, Foods and Community, Food and Hospitality, Workplace Practices

For more information, please visit the Southern Adelaide and Fleurieu Trade School website—www.safts.sa.edu.au

The **Hospitality & Tourism** Vocational Pathway will enable you to gain modules towards a nationally accredited Certificate II in:

• Kitchen Operations

As well as credits towards the South Australian Certificate of Education (SACE).

University Pathways

Business, marketing, event management, international tourism, languages, food technology, hotel management, human resources management, public relations.

TAFE Pathways

Kitchen operations, commercial cookery, baking, hospitality operations, tourism, retail manager.

Career Options

Chef / cook, pastry cook / baker, food and preparation service, hotel / motel manager, accommodation, food and beverage, kitchen hand, waiter, tourism industry guide, retail buyer.

Skills for All

Upon completion of Trade School VET courses, students may be able to access subsidised places at TAFE through the Training Guarantee for SACE Students (TGSS).

