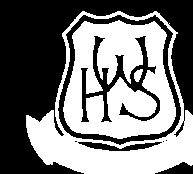


HOSPITALITY & TOURISM PATHWAY



Certificate II in Kitchen Operations—SIT20312

This course is conducted by TAFESA in the commercial kitchen facilities of the Skills Centre at Willunga High School. It covers aspects of preparing and cooking food for a variety of functions. Students will develop industry level skills that allow them to work in restaurants, hotels and other function centres as a kitchen hand. Successful completion leads on to further training as an apprentice or enrolment in related courses.

National Competencies Delivered:

UNIT CODE:	UNIT NAME:	HRS:
CORE UNITS		
BSBWOR203B	Work effectively with others	
SITHCCC101	Use food preparation equipment	
SITHCCC201	Produce dishes using basic methods of cookery	
SITHCCC207	Use cookery skills effectively	
SITHKOP101	Clean kitchen premises and equipment	
SITXFSA101	Use hygienic practices for food safety	
SITXINV202	Maintain the quality of perishable items	
SITXWHS101	Participate in safe work practices	
ELECTIVE UNITS		
SITHCCC102	Prepare simple dishes	
SITHCCC103	Prepare sandwiches	
SITHCCC202	Produce appetisers and salads	
SITHCCC203	Produce stocks, sauces and soups	
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	
TOTAL HOURS:		

Format:

1 day per week for a full year. Starts Week 2, Term 1 2017
4 weeks structured work placement in an appropriate establishment is required.

Course Fee:

Training costs will be subsidised through the Training Guarantee for SACE students, pending eligibility.

Selection Criteria / Student Requirements:

Successful completion of Certificate I in Hospitality 'Kitchen Operations' or related VET competencies.

Max Class Size:

16 Students

When & Where:

Friday's 9:00am—3:00pm

Willunga High School—Skills Centre
239 Main Road, Willunga SA 5172
Phone: 85 562 105

RTO:

TAFESA—41026

SACE Stage & Credits:

Stage 1— up to 50 credits

Contact:

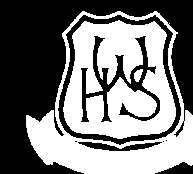
Andrew Temple—VET Coordinator
Tristan Reynolds—TAFE Trainer

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).

