

HOSPITALITY & TOURISM PATHWAY



Certificate II in Hospitality 'Kitchen Operations' (SIT20312)

This course will give students the confidence, skills and knowledge to work within various departments of the hospitality industry and many different venues ranging from hotels, motels, resorts, cafes, restaurants and tourism operations. There is a strong focus on customer service and many opportunities to participate in real catering and function events. Students are exposed to a variety of career paths that exist within the hospitality industry on completion of this program.

National Code	Competency Name	Hours
Compulsory Units –		
BSBWOR203B	Work effectively with others	15
SITHCCC101	Use good preparation equipment	25
SITHCCC201	Produce dishes using basic methods of cookery	45
SITHCCC207	Use cookery skills effectively	50
SITHKOP101	Clean kitchen premises and equipment	13
SITXFSA101	Use hygienic practices for food safety	15
SITXINV202	Maintain the quality of perishable supplies	10
SITXWHS101	Participate in safe work practices	12
Elective Units – students are required to select a minimum of 5 units from the elective units listed below:		
SITHCCC102	Prepare simple dishes	25
SITHCCC103	Prepare sandwiches	10
SITHCCC202	Produce appetizers and salads	25
SITHCCC203	Prepare stocks, sauces and soups	35
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	45
SITHXCCS101	Provide information and assistance	20
SITHFAB206	Serve food and beverage	80
SITHFAB204	Prepare and serve espresso coffee	30
SITHFAB201	Provide responsible service of alcohol	10
Total Nominal Hours		465

Format:

1 day per week for a full year—commences Week 2, Term 1 2017
1 week structured work placement

Course Fee:

\$550 (uniform / resources / excursions / RTO costs)

Selection Criteria / Student Requirements:

This course involves a few excursions and some out of hours catering throughout the duration of the course. A general interest in food and hospitality industry. Basic literacy and numeracy skills.

Max Class Size:

20 Students

When & Where:

Wednesday's 9:00am—3:30pm
Wirreanda Secondary School
105 Richards Drive, Morphett Vale SA 5162
Phone: 8329 7200

RTO:

Hospitality Services, Tauondi College—2370

SACE Stage & Credits:

Stage 1, up to 65 Credits

Contact:

Scott Hore—Trainer
Anne McKinlay—VET Coordinator

Industry Partners:

Hospitality Services



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:

- **Hospitality ‘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.

