

# ON CAMPUS VCE VET CERT II IN KITCHEN OPERATIONS

## SIT20416 Units 1/2/3/4

### COURSE OUTLINE:

This VCE VET Certificate II program option comprises a minimum of 13 units of competency: seven compulsory units and elective units at the Units 1 and 2 level and five compulsory units at the Units 3 and 4 level.

The chief aim of this course is to prepare individuals with a limited range of food preparation and cookery skills to prepare food and menu items in a kitchen. Graduates typically provide routine and repetitive tasks and are directly supervised.

Pathways may include employment into various workplaces within the hospitality industry such as restaurants, hotels, catering operations, clubs, pubs, cafés, coffee shops, institutions, aged care facilities, hospitals, prisons and schools. Typical roles include breakfast cook, catering assistant, fast food cook, sandwich hand and takeaway cook.

### Skills covered:

- Preparing appetisers and salads
- Preparing stocks, soups and sauces
- Preparing vegetable, fruit and pastry/flour dishes
- Preparing poultry dishes
- Employability skills

The completion of this certificate and an end-of-year exam, allows students the accreditation of a VCAA ATAR Score for VCE.

### UNITS OF COMPETENCY:

#### Year 11

- Work effectively with others
- Use food preparation equipment
- Prepare dishes using basic methods of cookery
- Clean kitchen premises and equipment
- Use hygienic practices for food safety
- Maintain the quality of perishable items
- Participate in safe work practices
- Prepare and present simple dishes
- Re-thermalise chilled and frozen foods

#### Year 12

- Prepare appetisers and salads
- Prepare stocks, sauces and soups
- Prepare vegetable, fruit, egg and farinaceous dishes
- Use cookery skills effectively
- Prepare poultry dishes

This program is delivered by BCC on behalf of a Registered Training Organisation (RTO).