

Hampton Park Secondary College

Certificate II in Hospitality (Kitchen Operations)

Course Code	SIT20307
Duration	Certificate II – 2 years
RTO	Student Training for Hospitality Services
Attendance	Year 1: Wednesdays 8.00am-12.00pm Year 2: Wednesdays 12.30pm - 4.30pm

Program:

Units 1 & 2

Units 3 & 4

SITHCCC001A	Organise and prepare food	SITHCCC027A	Prepare, cook and serve food for food service
SITHCCC002A	Present food	SITHCCC006A	Prepare appetizers and salads
SITHCCC003A	Receive and store kitchen supplies	SITHCCC008A	Prepare stocks, sauces and soups
SITHCCC004A	Clean and maintain kitchen premises	SITHCCC009A	Prepare vegetables, eggs and farinaceous dishes
SITHCCC005A	Use basic methods of cookery	SITHCCC013A	Prepare hot and cold desserts
SITHIND001A	Develop and update hospitality industry knowledge	SITHCCC010A	Select, prepare and cook poultry
SITXCOM001A	Work with colleagues and customers		
SITXCOM002A	Work in a socially diverse environment		
SITXOHS001B	Follow health, safety and security procedures		
SITXOHS002A	Follow workplace hygiene procedures		