



Certificate II in Kitchen Operations

SIT20416

- Nationally Recognised Training
- Traineeship Allowed
- This training is subsidised by the NSW Government

DURATION
15 Weeks

ATTENDANCE
Part Time

DELIVERY
On campus

START DATE
14 Feb 2022

LOCATION
Inverell
Evans Street, Inverell

STUDY COMMITMENT
10 Hours Per Week

How much time on average each week you will need to commit to successfully complete this course.

Hours include class attendance/participation, directed study, and any required work placements.

You may also need to do additional hours of self-directed study.

Studying with TAFE NSW

With over 25,000 industry connections*, teachers experienced in the latest industry trends plus state-of-the-art facilities, it's easy to see why TAFE NSW is Australia's largest training provider. Want even more reasons to study with us?

*TAFE NSW current employer database as of May 2017



85.9%
EMPLOYER SATISFACTION

NSW EMPLOYERS ARE VERY SATISFIED WITH THE QUALITY OF THE NATIONALLY RECOGNISED TRAINING WE DELIVER*



80%
OF GROWTH AREAS COVERED

WE OFFER TRAINING IN 80% OF THE OCCUPATIONS PREDICTED TO HAVE THE GREATEST GROWTH OVER THE NEXT 5 YEARS^



83%
GRADUATE SATISFACTION

TAFE NSW ENJOYS A RATING WELL ABOVE THE NATIONAL AVERAGE FOR THE OVERALL QUALITY OF TRAINING#



93%
WOULD RECOMMEND TAFE NSW

AS A TRAINING PROVIDER - NATIONAL VET AVERAGE 90%**

Source: ^ employment.gov.au, * Graduate Satisfaction Survey - Undergraduate [Quality Indicators of Teaching and Learning (QILT) - Course Experience Questionnaire 2017-2018]. * NCVET, Survey of Employers' Use and Views of the VET System, 2017. ** VET - NCVET Graduate Outcomes Survey 2018

OVERVIEW

The nationally recognised Certificate II in Kitchen Operations builds the technical skills and industry knowledge you need to work in a commercial kitchen as a breakfast cook, catering assistant, fast food cook, sandwich hand or takeaway cook.

LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Prepare basic dishes
- Use hygienic practices
- Manage perishable items
- Clean kitchen premises

DEVELOP YOUR TALENT

Develop the personal attributes to help you get ahead:

- Collaboration and teamwork
- Effective communication
- Problem solving
- Time management and prioritisation
- Attention to detail

ACHIEVE YOUR GOALS

Completing this course will provide you with:

- A nationally accredited qualification at Certificate II level
- A strong pathway to continue your studies and enhance your career opportunities
- Skills and knowledge to start your own sole trader business

Career opportunities:

- Takeaway cook
- Sandwich hand
- Breakfast cook
- Catering assistant

GROW YOUR CAREER

Take your career further with the:

- Certificate III in Commercial Cookery
- Certificate III in Patisserie
- Statement of Attainment in Hospitality Business Skills

ENTRY REQUIREMENTS

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section.

ENTRY REQUIREMENTS

There are no entry requirements for this course. You can enrol today.

Traineeship

TAFE NSW also offers the Certificate II in Kitchen Operations as a traineeship. To be eligible to enrol in the course as a trainee you must

- Be employed in the food industry as this course is delivered in the workplace
- Have a signed traineeship contract

Thinking about a traineeship? Enquire today.

WORK PLACEMENT

At TAFE NSW we provide training that includes hands-on, practical experience. Work placement ensures you have the job ready skills to achieve competency in this course.

You must complete up to 12 periods (shifts) or 60 hours of work placement with a suitable industry employer or at an on-campus restaurant or cafe to meet the course completion requirements.

Talk to our team about your options.

IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, it is recommended that you have:

- Effective communication
- Good numeracy skills
- The ability to work under pressure
- The ability to work with others
- Access to a computer and the internet
- The ability to budget approximately \$500 for a commercial cookery student uniform and a chefs toolbox.

If you need help preparing for study, contact us about your options.

OTHER COURSE INFORMATION

Discover the skills you need, for the job you want at a [TAFE NSW Information Session](#).

STUDY COMMITMENT

This is a part time on campus course. You must attend approximately 10 hours of class. You may also be required to complete approximately 10 hours of additional study. This additional study could include private study, work placements and research.

The course will run 2 days a week for 15 weeks.

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Smarthinking - after hours online study support service
- Easy computing online short courses
- Access to local TAFE libraries
- Accessibility and Disability Support Services
- Access to Read&Write learning support software at TAFE and at home

ATTENDANCE

The way you learn may change during your enrolment to ensure the best learning experience or to keep you safe as COVID-19 restrictions change, and some of our face to face classes may change to online or virtual classroom learning. Also, to ensure that we keep you safe while studying, we may modify our face to face classes to meet physical distancing requirements and increased cleaning on campus. If work placement and the demonstration of practical skills are requirements of your course, there may be a modification or delay in the planned timeframe due to COVID-19 impacts. Be assured, we'll keep you informed every step of the way.

This course is currently scheduled on Wednesday and Thursday with day classes. This timetable may change and will be confirmed by your teacher.

FEE DETAILS

SUBSIDISED PRICES

FIRST QUALIFICATION *
\$880.00

SUBSEQUENT QUALIFICATION
\$1,050.00

TRAINEESHIP **
\$870.00

CONCESSION
\$160.00

NON-SUBSIDISED PRICE

FULL FEE
\$4,310.00

*If you are 35 years old or over and are looking for work you may be eligible for the mature age workers **Fee-Free** scholarship which will be verified at enrolment.

You may be eligible for the NSW Smart & Skilled **Fee-Free Traineeship which will be verified at enrolment.

WHAT DO THESE PRICES MEAN?

First Qualification Fee

Applies to a student who does not already hold a post-school qualification from any tertiary sector (TAFE, private provider or University), and includes any vocational (certificates, Diplomas, Advanced Diplomas) and higher education (degree) qualifications achieved in Australia or overseas previously.

Subsequent Qualification Fee

Applies to a student who already holds one or more post-school qualifications from any tertiary sector (TAFE, private provider or University), and includes any vocational (certificates, Diplomas, Advanced Diplomas) and higher education (degree) qualifications achieved in Australia or overseas previously.

Apprenticeship Fee

Eligible apprentices are exempt from fees when undertaking an apprenticeship under the NSW Government's Fee Free Apprenticeship. For apprentices who are not eligible, apprenticeship qualification fees are capped at \$2,000.

For more information visit the [Fee Free Apprenticeships](#) page.

Traineeship Fee

Applies to a student undertaking a traineeship qualification under a traineeship pathway, with fees are capped at \$1,000.

For more information visit the [Apprenticeships and Traineeships](#) page.

Concession Fees

Applies to eligible disadvantaged students who receive a specified Commonwealth Government welfare benefit or allowance. Concession fees are discounted, with flat fees applied across a qualification level.

For more information on concessions and exemptions, visit the [Smart and Skilled Fee Exemption and Concessions](#) page

on the *Smart and Skilled* website.

For more information on Smart and Skilled funding, visit the [Smart and Skilled](#) page.

SMART AND SKILLED FEES

This course is government-subsidised, meaning you pay a portion of the full course fee to TAFE NSW and the NSW Government will pay the balance. However, you must meet certain eligibility criteria for this to apply.

Depending on your previous qualifications and experience, your fee may be less than the maximum fee quoted. Your actual fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process. Payment plans are available through TAFE NSW for Smart and Skilled eligible qualifications.

For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

HOW TO ENROL

Enrolling with us is easy, though the exact process does depend on your course and any prerequisites that go with it. Be sure to read all course information carefully to make sure it is the right qualification, location and study type for you. Enrol and pay online via our secure payment gateway to secure your place. As you progress through the enrolment process you will be prompted to provide additional information.

For further information or assistance, call 131 601.

If you are interested in studying as a Trainee please call 131 601 for full details. (only if available as a trainee)

UNITS

UNIT CODE	UNIT DESCRIPTION
BSBWOR203	Work effectively with others
SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC011	Use cookery skills effectively
SITHCCC005	Prepare dishes using basic methods of cookery
SITXWHS001	Participate in safe work practices
SITXINV002	Maintain the quality of perishable items
SITHKOP001	Clean kitchen premises and equipment
SITHCCC006	Prepare appetisers and salads
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITXCCS003	Interact with customers

NEXT STEPS

Need more information? Call our customer support team on 131 601 or [submit an enquiry](#)