



Train them...Don't blame them!



SIT20416

Certificate II in Kitchen Operations

This course may be funded by the Queensland Government, please contact Work Skills for further information.

WORK SKILLS

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See below an example of a SIT20416 Certificate II in Kitchen Operations program as offered by Work Skills.

CORE UNITS - MANDATORY

| | |
|------------|--|
| SITXWHS001 | Participate in safe work practices |
| SITHCCC001 | Use food preparation equipment* |
| SITHCCC005 | Prepare dishes using basic methods of cookery* |
| SITHCCC011 | Use cookery skills effectively* |
| SITHKOP001 | Clean kitchen premises and equipment* |
| SITXFSA001 | Use hygienic practices for food safety (*Pre-requisite unit) |
| BSBWOR203 | Work effectively with others |
| SITXINV002 | Maintain the quality of perishable items* |

CHOOSE FIVE (5) UNITS FROM ELECTIVES BELOW

| | |
|------------|---|
| SITHCCC002 | Prepare and present simple dishes* |
| SITHCCC003 | Prepare and present sandwiches* |
| SITXCOM002 | Show social and cultural sensitivity* |
| SITHCCC006 | Prepare appetisers and salads* |
| SITHCCC007 | Prepare stocks, sauces and soups* |
| SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes* |
| SITHCCC009 | Produce cook-chill and cook-freeze foods* |
| SITHCCC010 | Re-thermalise chilled and frozen foods* |
| BSBSUS201 | Participate in environmentally sustainable work practices |
| SITXFSA002 | Participate in safe food handling practices |