

Certificate II in Hospitality (Kitchen Operations)

SIT20307

This qualification is best suited to those employees wishing to acquire skills and knowledge in the food preparation industry.

This course consists of 11 core units and 5 elective units.

An example of a suitable selection of units for fast food outlet could be:

- Organise and prepare food
 - Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
 - Use basic methods of cookery
- Prepare, cook and serve food for food service
- Develop and update hospitality industry knowledge
 - Work with colleagues and customers
 - Work in a socially diverse environment
- Follow health, safety and security procedures
 - Follow workplace hygiene procedures
- Apply point-of-sale handling procedures
 - Prepare sandwiches
- Prepare vegetables, fruit, eggs and farinaceous dishes
 - Operate a fast food outlet
 - Prepare and serve non-alcoholic beverages

For more information, visit
www.regionalllearning.com.au



Certificate II in Hospitality SIT20207

This qualification is suitable for work in a café type business with some food preparation and coffee making requirements.

There are 12 units of competency to be completed for this Certificate, comprising of 6 core units (not listed) and 6 elective units as shown below:

- Apply hospitality skills in the workplace
 - Organise and prepare food
 - Clean and maintain kitchen premises
 - Prepare sandwiches
- Prepare and serve non-alcoholic beverages
 - Prepare and serve espresso coffee
- Apply point of sale handling procedures

Certificate III in Hospitality SIT30707

This course has 16 units of competency and would be beneficial as a qualification for those working in a hotel/bar/club environment.

This course consists of 8 core units (not listed) and 8 elective units as shown below:

- Coach others in job skills
- Clean and tidy bar areas
 - Operate a bar
- Process financial transactions
- Provide responsible service of alcohol*
- Provide responsible conduct of gambling*
 - Apply first aid
- Complete retail liquor sales
- Communicate on the telephone

* Training conducted by an authorised Liquor Board provider

Certificate III in Hospitality (Catering Operations)

SIT31007

This qualification is suitable for those in an environment with a greater catering and decision-making function than in Cert II Hospitality (Kitchen Operations).

This course consists of 20 core units and 5 elective units. An example course outline for an Aged Care catering service:

- Organise and prepare food
 - Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
 - Use basic methods of cookery
- Prepare, cook and serve food for food service
- Develop and update hospitality industry knowledge
 - Work with colleagues and customers
 - Work in a socially diverse environment
- Follow health, safety and security procedures
 - Follow workplace hygiene procedures
 - Package prepared foodstuffs
 - Apply catering control principles
- Provide and coordinate hospitality service
 - Deal with conflict situations
 - Implement food safety procedures
- Transport and store food in a safe and hygienic manner
 - Coach others in job skills
 - Provide quality customer service
 - Develop cost-effective menus
- Prepare vegetables, fruit, eggs and farinaceous dishes
 - Select, prepare and cook poultry
- Prepare food according to dietary and cultural needs
- Develop menus to meet special dietary and cultural needs
 - Serve food and beverage to customers