

Course Overview

This qualification provides the skills and knowledge to be competent in kitchen functions requiring limited practical skills such as food preparation in a café or pub. All training is within the Australian Qualification Framework (AQF) and is therefore a nationally recognised qualification.

Course Fees

This course is funded by the Victorian Government. Tuition fees and resource fees apply. See our fees & charges policy for more information.

Enrolment

Applicants 15 years and older can apply and this course is appropriate for VET in schools delivery. Students from disadvantaged groups are encouraged to apply. Enrolment is via AVTES.

Recognition of Prior Learning

RPL is available to all applicants and a portfolio is requested on enrolment.

Course Duration

This course is a self paced competency based program. It can be undertaken and completed at your own pace. Enrolment periods last for 12 months.

Course Rules

There are no pre-requisites for entry to this course. This course requires the completion of 16 units as described in the next section.

Employment Prospects

Upon successful completion of this qualification, students will be able to perform roles such as breakfast cook, short order cook or fast food cook.

Further Training Opportunities

This qualification can form part of an Australian Apprenticeship pathway. Opportunities exist for further studies in Certificate III and IV in Commercial Cookery and Diploma of Hospitality Management courses.

Course Structure

CORE UNITS (Eleven)

SITHCCC001A	Organise & prepare food
SITHCCC002A	Present food
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHCCC005A	Use basic methods of cookery
SITHCCC027A	Prepare, cook and serve food for service
SITHIND001A	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXOHS001A	Follow health, safety & security procedures
SITXOHS002A	Follow workplace hygiene procedures

GENERAL UNITS (Minimum of Three)

SITHCCC006A	Prepare appetisers and salads
SITHCCC007A	Prepare sandwiches
SITHCCC008A	Prepare stocks, sauces and soups
SITHCCC013A	Prepare hot and cold desserts
SITXCOM004A	Communicate on the telephone
SITHFAB003A	Serve food & beverages to customers
SITXFSA001A	Implement food safety procedures

ELECTIVES (Maximum of Two)

The remaining electives may be chosen from any of the previous "General" units listed; or another endorsed Training Package specific to your workplace. Some examples of other training packages available with AVTES are:

- Business
- Retail

If you are interested in choosing units out of any of these training packages, you will need to consult your trainer for specific options to determine the units best suited to your industry.

Employability Skills

This qualification also encompasses general employability skills required by the hospitality industry including **Communication, Teamwork, Problem Solving, Initiative and Enterprise, Planning and Organising, Self-Management, Learning and Technology.**

