

Assessment Plan SIT20416

Units 3 & 4

(Please provide a copy of this to your school VASS coordinator at the start of the year)



Certificate II in Kitchen Operations
SIT20416 Units 3+4 Kitchen Operations
Assessment Plan 2018

Student Number:

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Assigned to:		Work Perf. (1st)	Work Perf. (2nd)	Work Proj. (1st)	Work Proj. (2nd)	Product (1st)	Product (2nd)	Portfolio (1st)	Portfolio (2nd)
VASS data entry no:		01	02	03	04	05	06	07	08
VASS weighting									
SITHCCC006 Prepare appetisers and salads	25							X	
SITHCCC007 Prepare stocks, sauces and soups	35	X							
SITHCCC008 Prepare vegetables, fruit, eggs and farinaceous dishes	45		X						
SITHCCC011 Use cookery skills effectively	50		X						
SITHCCC012 Prepare poultry dishes	30	X							