

## VET delivered to secondary students – Unit content.

SIT201416	
Units 1 & 2 – Certificate II in Kitchen Operations	
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe working practices
SITHIND002	Source and use information on the hospitality industry
SITXFSA001	Use hygienic practices for food safety
SITHCCC002	Prepare and present simple dishes*
SITXINV002	Maintain the quality of perishable items*
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHKOP001	Clean kitchen premises and equipment

SIT201416	
Units 3 & 4 – Certificate II in Kitchen Operations	
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC011	Use cookery skills effectively*
SITHCCC012	Prepare poultry dishes*
*Prerequisite – SITXFSA101 Use Hygiene practices for food safety	

## VET delivered to secondary students – Unit content

SIT20316	
Units 1 & 2 – Certificate II in Hospitality	
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe working practices
SITHIND002	Source and use information on the hospitality industry
SITXFSA001	Use hygienic practices for food safety
SITHCCC002	Prepare and present simple dishes*
SITXINV002	Maintain the quality of perishable items*
SITHFAB002	Provide Responsible Service of Alcohol
SITXCOM002	Show social and cultural sensitivity
SITHCCC003	Prepare and present sandwiches*
SITXCCS003	Interact with customers
SITXCCS006	Provide service to customers
SITHIND003	Use hospitality skills effectively

SIT20316	
Units 3 & 4 – Certificate II in Hospitality	
SITHFAB004	Prepare and serve non-alcoholic beverages*
SITHFAB005	Prepare and serve espresso coffee*
SITHFAB007	Serve food and beverage*
SITHFAB016	Provide advice on food
SITXFIN001	Process financial transactions
*Pre-requisite – SITXFSA101 Use Hygiene practices for food safety	

## Uniforms

SIT201416 Certificate II in Kitchen Operations*		
Units 1 - 4	Uniform Kit	\$90.00
Units 3 & 4	Knife Kit	\$110.00
SIT20316 Certificate II in Hospitality*		
Units 1 & 2	WAI apron & hat	\$25.00
Units 1 - 4	WAI black windsor jacket	\$25.00 rental
	Black business style trouser	\$49.90
	Black shoes - lace ups preferred or a slight heel. (No ballerina flats, platforms, T bar runners or high heels).	
*Uniform and knife kits subject to change		