

# VET Delivered to Secondary Students (VCE VET)

SIT20316 Certificate II in Hospitality

SIT20416 Certificate II in Kitchen Operations



## Offering partnerships, flexibility, and transition

### Specialist Training

William Angliss Institute, established in 1940, is the State Government endorsed Specialist Centre for Hospitality, Tourism and Culinary Arts, and is recognised as Australia's leading provider of training for these key industry sectors. The Institute aims to provide excellent vocational education and training services for industry, students and government in Victoria, Australia and globally.

In partnership with your school, William Angliss Institute is offering VCE students the opportunity to complete either 'Cookery Stream' or 'Food and Beverage Stream'. As well as contributing to their VCE, Certificate II in Hospitality and Certificate II in Kitchen Operations are accredited qualifications.



## Training Options

The VCE VET program is flexible and can accommodate the needs of most schools through a combination of face-to-face learning either at William Angliss Institute or in your school, or by an auspicing agreement.

Any of these training options can be combined to achieve the VCE VET program that suits your school's individual requirements.

### Face-to-Face in your School

Our qualified trainers can come to your school to teach the theory and practical units. Practical training can only be delivered in training facilities that have been approved by William Angliss Institute.

### Face-to-Face at William Angliss Institute

Most students attend our city campus to complete their practical training in our training restaurants that are open to the public daily for lunch and dinner. Students train in both front-of-house and back-of-house, utilising our state-of-the-art commercial kitchens for the cookery stream. This can either be on a Wednesday afternoon on a weekly basis or as a block of time during school holidays.

### Auspiced Delivery

Provided your school has the facilities and qualified staff, the VCE VET program can be delivered via an auspicing agreement using William Angliss Institute as the Registered Training Organisation (RTO). The Youth Programs leader can arrange a meeting at your school to discuss your needs.

## Delivery

### Units 1 and 2

Students have the choice of two streams:

- » SIT20316 Certificate II in Hospitality\*
- » SIT20416 Certificate II in Kitchen Operations†

These units cover the core modules for both streams and then consist of a specialisation in either Hospitality or Kitchen Operations.

\* Students will receive the full Certificate II in Hospitality upon successful completion of Units 1 and 2.

† Students will receive a Statement of Attainment upon successful completion of Units 1 and 2 and the full Certificate II in Kitchen Operations upon completion of Units 3 and 4 Kitchen Operations.

### Units 3 and 4

Students will continue in their chosen stream:

- » Hospitality Stream
- » Kitchen Operations Stream

The Hospitality Stream is an extension of the knowledge and skills developed in Units 1 and 2 and covers subject areas such as food and beverage knowledge, espresso coffee and live service in one of our training restaurants.

The Kitchen Operations Stream develops the students' skills in the culinary arts and covers subject areas such as appetisers, salads, stocks, sauces, soups, vegetables, eggs, farinaceous dishes and the preparation, cooking and service of food in one of our three training restaurants.



## Work Placement and Holistic Module

Students are required to undertake work placement to complement their studies. William Angliss will provide all course participants with an official logbook for this module.

## Pathways

This program is an excellent way for students to build a pathway through to further qualifications in Culinary, Hospitality Management or Patisserie.

Students who successfully complete units one to four of the VCE VET Hospitality Program with William Angliss Institute during their VCE will be eligible to apply for direct placement in other areas of study within the Institute.

## Applications and Fees

All applications and partnership arrangements are developed between the school and the Institute. Individual students must apply through their school to access a placement.

Fees will differ according to the training options selected. Charges vary but are based on a fee for service student contact hours in accordance with recommendations from the Department of Education. Contact us for further information on fees.

## Further Information

For further information on our VCE VET program:

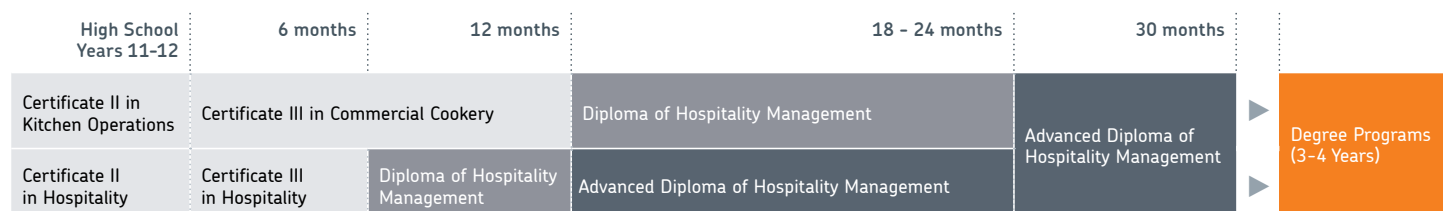
- » Visit our website [www.angliss.edu.au](http://www.angliss.edu.au)
- » Call the Angliss Youth Learning department on **1300 ANGLISS**
- » Email [ylsmc@angliss.edu.au](mailto:ylsmc@angliss.edu.au)

## Locations

### Melbourne Campus:

555 La Trobe Street, Melbourne Victoria 3000

## STUDY PATHS



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 CRICOS Provider No. 01505M

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