

## RECOGNITION

### Year One

- Certificate II in Hospitality (Kitchen Operations) is completed over two years. On the successful completion of the first year of study, students are eligible for recognition for two VCE VET units at unit 1-2 level.
- Offered at:
  - Mount Lilydale Mercy College
  - Ranges TEC
  - Upper Yarra Secondary College

### Year Two

- On completion of the second year of the program students are eligible for a total (including year 11 units) of four VCE VET units on their VCE Statement of Results. Two of the VCE VET units are deemed to be at unit 1-2 level and two are deemed to be Unit 3-4 level.
- Students interested in the contribution of the ATAR score to their VCE should complete the VCAA exam at the conclusion of the second year.

This program is suitable for the industry skills component of a VCAL course.



## YARRA VALLEY VET CLUSTER

Billanook College

Healesville High School

Lilydale Heights College

Lilydale High School

Mooroolbark College

Mount Evelyn Christian School

Mountain District Christian School

Mount Lilydale Mercy College

Yarra Hills Secondary College

Upper Yarra Secondary College



### RECOGNITION OF PRIOR LEARNING

Students who feel that they have previous horse studies education or work skills may apply to the VET Coordinator to have their current competencies assessed.

### COMPLAINTS POLICY

Students who feel that they have been unfairly treated as part of their enrolment or enrolment procedure may apply to the VET Coordinator for an application to process their claim under the school/training provider's complaints policies and procedures.



## VET IN THE SENIOR YEARS



## SIT20312 CERTIFICATE II IN HOSPITALITY (KITCHEN OPERATIONS)

*Current as at June 2016*

**Disclaimer:** All effort has been made to ensure that the information contained in this brochure is correct at the time of publication. However the information in this brochure is subject to change.

## AIMS

This training program aims to give students an overview of the hospitality industry and the potential career paths within it.

The training program incorporates the following key competencies: collecting, analysing and organising information, communicating ideas and information, planning and organising, working with others, using mathematical ideas and techniques, solving problems, and using technology.

## WORK PLACEMENT

Students may be required to complete work placements in the hospitality industry.

## COURSE COST:

Refer to information provided by your home school.

**At the completion of the first year of Certificate II Hospitality (Kitchen Operations) students may elect to continue in either:**

- Complete a bridging course and change into a Food & Beverage stream for Units 3 & 4 (Not applicable at Ranges TEC)
- Certificate II Hospitality (Kitchen Operations) Units 3 & 4 (Block Credit Recognition available or scored assessment available at Ranges TEC)
- Students wishing to receive a scored assessment may also choose to complete a Certificate III in Catering (Operations) through a provider as recommended by your school

**This program will be delivered primarily on a WEDNESDAY jointly between the schools listed below and a TAFE provider.**

### Mount Lilydale Mercy College

Wednesdays 1.15—5.15pm (Units 1 & 2 only)

Mount Lilydale Mercy College is a registered training organisation RTO no. 6769. Certificates will be issued under the Mount Lilydale Mercy College banner

### Ranges Tec

Year 1 – Wednesdays 12:30pm – 5:00pm

Year 2 – Thursdays 4:00pm to 8:30pm

Ranges TEC offers this course on behalf of Mount Evelyn Christian School/Ranges TEC RTO Number 22559.

Certificates will be issued under the Mount Evelyn Christian School/Ranges TEC banner

### Upper Yarra Secondary College

Wednesday 9:00am – 3:00pm

## Certificate II in Hospitality (Kitchen Operations) COURSE OUTLINE

**Units of Competence—VCE VET Units 1 & 2**  
(Not all providers deliver all UOCs)

- BSBWOR203B Work effectively with others
- SITHCCC101 Use food preparation equipment
- SITHCCC102 Prepare simple dishes
- SITHCCC201 Produce dishes using basic methods of cookery
- SITHIND201 Source and use information on the hospitality industry
- SITHKOP101 Clean kitchen premises and equipment
- SITXFSA101 Use hygienic practices for food safety
- SITXINV202 Maintain the quality of perishable items
- SITXWHS101 Participate in safe work practices
- FSKNUM15 Estimate, measure and calculate routine metric measurements for work

- BSBSUS201A Participate in environmentally sustainable work practices
- SITXINV201A Receive and store stock
- BSBCMM201A Communicate in the workplace
- SITXCOM101 Source and present information

### Units of Competence—VCE VET Units 3 & 4 (Ranges Tec or alternate TAFE)

- SITHCCC202 Prepare appetizers and salads
- SITHCCC203 Prepare stocks, sauces and soups
- SITHCCC204 Prepare vegetables, fruit eggs and farinaceous
- SITHCCC207 Use cookery skills effectively
- SITHINV301 Purchase goods

**This program may also require additional attendance at TAFE out of normal school hours (evening and/or during school holidays).**

## EMPLOYMENT/CAREER OPPORTUNITIES

The Certificate II in Hospitality is a course that provides pathways to further education and entry level employment opportunities in the Hospitality Industry.

## EMPLOYMENT PATHWAYS

The Certificate II program is designed to introduce students to a variety of career pathways such as traineeships and apprenticeships in the hospitality industry, e.g. Chef, waiter etc. Students also wishing to pursue a career in hotel and resort management or tourism would benefit from completing the certificate.

## PATHWAYS TO TAFE

- Certificate or Diploma in hospitality.
- Certificate of Diploma in tourism.
- Some TAFE courses have articulation arrangements into hospitality & business degree courses.