



# ‘Cook your way around the world’

## Certificate II in Hospitality (Kitchen Operations) **SIT20307**

Would you like to know what it’s like to be a ‘real chef’? Do you want to learn how to cook real restaurant quality food? Do you want to learn dishes from all the great cuisines around the world?

This program is the perfect choice to learn entry level cookery skills, gain knowledge and cookery experience with an international influence. The cookery units provide credits for Certificate III in Cookery or Hospitality should you want go in either direction for your career.

This Certificate gives you valuable skills and experience should you seek part time work or for work experience in Cookery or Hospitality.

The international focus of the program gives you valuable insights into the scope and breadth of cuisine around the world. By learning to cook international dishes you are able to impress prospective employers, family and friends.

**Delivery:** This program is delivered face-to-face, one day per week 9:00 am – 3:00 pm.

**Campus location:** Bracken Ridge.

**Vocational placement:** Semester 3 will be a lunch service, themed “around the world”.

**Duration:** 18 months (3 semesters). Suitable for Year 11 students only.

**Fees:** \$170 per semester, \$510 full program, plus \$37 administration fee per year.

**Dress code:** Students will need to purchase their own full chefs uniform, safety boots /shoes or clogs.

**Equipment:** An additional equipment kit is required. The list will be provided at the information evening in August 2011.

### Semester 1, 2012

|             |  |
|-------------|--|
| SITXOHS002A | Follow workplace hygiene procedures                    |
| SITHCC002A  | Present food   |
| SITHCC003B  | Receive and store kitchen supplies                     |
| SITHCC004B  | Clean and maintain kitchen premises                    |
| SITHCC005A  | Use basic methods of cookery                           |
| SITHCC008A  | Prepare stocks, sauces and soups                       |
| SITHCC009A  | Prepare vegetables, fruit, eggs and farinaceous dishes |
| SITHCC001B  | Organise and prepare food                              |

### Semester 2, 2012

|             |  |
|-------------|--|
| SITXCOM001A | Work with colleague/customers              |
| SITXCOM002A | Work in a socially diverse environment     |
| SITHCC006A  | Prepare appetisers and salads              |
| SITHCC007A  | Prepare sandwiches                         |
| SITHCC013A  | Prepare hot and cold desserts              |
| SITHIND001B | Develop hospitality industry knowledge     |
| SITXOHS001B | Follow health safety & security procedures |

### Semester 3, 2013

|            |                |
|------------|----------------|
| SITHCC027A | Italy          |
| SITHCC027A | United Kingdom |
| SITHCC027A | Greece         |
| SITHCC027A | Thailand       |
| SITHCC027A | Germany        |
| SITHCC027A | Australia      |
| SITHCC027A | India          |
| SITHCC027A | France         |

*Units are subject to change.*



**Pathways:**

