



## Cookery Program – SIT20416 Certificate II in Kitchen Operations

### Course Duration

The Institute of Culinary Excellence will deliver the course over an 7-week period within a working commercial kitchen environment.

### Work Experience

All participants will participate in 10 shifts of work experience at Brisbane hotel or restaurant.

### Job Ready Program

Job Skills Queensland will deliver a three-day program that will provide you the skills to successfully source and secure employment. The three-day program includes:

- Day 1 – Career Planning
- Day 2 – Employment Fundamentals
- Day 3 – Finding Opportunities

### Pathways

These units of competency provide a pathway to work in various hospitality settings, job roles may include;

- breakfast cook
- catering assistant
- fast food cook
- sandwich hand

### Program

The program delivery includes the following units of competency;

#### SITXFSA001 - Use hygienic practices for food safety

This unit will teach you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

#### SITXWHS001 - Participate in safe work practices

This unit will teach you how to incorporate safe work practices into own workplace activities. It requires the ability to follow predetermined health, safety and security procedures and to participate in organisational work health and safety (WHS) management practices.

#### SITHKOP001 - Clean kitchen premises and equipment

This unit will teach you how to clean food preparation areas, storage areas, and equipment in commercial kitchens to ensure the safety of food. It requires the ability to work safely and to use resources efficiently to reduce negative environmental impacts.

#### BSBWOR203 - Work effectively with others

This unit will teach you how to work cooperatively with others and deal effectively with issues, problems and conflict.

#### SITXINV002 - Maintain the quality of perishable items

This unit will teach you how to maintain the quality of perishable supplies for food and beverage, commercial cookery or catering operations. It requires the ability to store perishable supplies in optimum conditions to minimise wastage and avoid food contamination.

#### BSBSUS201 - Participate in environmentally sustainable work practices

This unit will teach you how to effectively measure current resource use and carry out improvements, including reducing the negative environmental impact of work practices

### **SITHCCC001 - Use food preparation equipment**

This unit will teach how to safely use commercial kitchen equipment to prepare a range of different food types.

### **SITHCCC005 - Prepare dishes using basic methods of cookery**

This unit will teach you how to use a range of basic cookery methods to prepare dishes.

### **SITHCCC002 - Prepare and present simple dishes**

This unit will teach you how to prepare and present a limited range of simple menu items following standard recipes. While some cooking may be involved, there is no requirement to use the full range of basic cookery methods.

### **SITHCCC011 - Use cookery skills effectively**

This unit will teach you how to use a range of cookery skills during service and production periods. The unit integrates key technical and organisational skills covered in individual units and focuses on the way these must be applied in a commercial kitchen.

### **SITHCCC003 - Prepare & present sandwiches**

This unit will teach you how to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business.

### **SITHCCC017 - Handle and serve cheese**

This unit will teach you how to prepare and present cheese. This requires a comprehensive knowledge of cheese varieties.

### **SITHCCC006 - Produce appetisers and salads**

This unit will teach you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods.

## **Uniforms**

Personal presentation is important to gain employment within the Tourism and Hospitality industry. Uniforms provide students confidence and a sense of being part of a team. Participants that undertake a QTIC cookery program are provided a full chef uniform including; Scull cap, apron, chef pants, and chef jacket and a knife set \*Conditions apply

## **Transport**

QTIC understands that the cost of transport when unemployed can be a barrier to successfully commencing or completing a program. QTIC provides participants with a go card to the value of \$100.00. \*Conditions apply

## **Post Program Employment Support**

QTIC will provide all participants with post program employment support. QTIC will continue to support and maintain contact with all participants for a period of three months post training delivery.

## **Program Contacts:**

<b>Organisation</b>	<b>Phone</b>	<b>Email</b>
Queensland Tourism Industry Council	07 3236 1445	industrydevelopment@qtic.com.au
Institute of Culinary Excellence	1300 843 423	alison@theice.com.au
Job Skills Queensland	0407 866 910	admin@jobskillsqueensland.com.au