



“5 STAR”

Quality Training Centers

COURSE OUTLINE:

This qualification provides the skills and knowledge for an individual to be competent in routine tasks in the kitchen. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may work in a team but always under direct supervision. The qualification is suitable for an Australian apprenticeship pathway.

JOB ROLES:

Individuals with this qualification are able to perform roles such as:

- Receiving and storing stock
- Preparing food items (mise en place)
- Making simple food items, such as sandwiches and salads
- Cleaning and tidying the kitchen and storage areas
- Assisting in the service of food through use of presentation skills.

POSSIBLE JOB TITLES INCLUDE:

- Kitchen attendant
- Larder hand
- Sandwich hand or attendant

PRE-REQUISITE REQUIREMENTS:

- There are no other pre-requisites for this qualification



SIT20207 Certificate II in Hospitality

Course Outcome: Sandwich hand, Kitchen attendant or larder hand

Core Units

SITHCCC001A	Organise and prepare food
SITHCCC002A	Present food
SITHCCC003A	Receive and store kitchen supplies
SITHCCC004A	Clean and maintain kitchen premises
SITHIND001A	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXOHS001A	Follow health, safety and security procedures
SITXOHS002A	Follow workplace hygiene procedures

Elective Streams

Kitchen attendant or larder hand

SITHCCC006A	Prepare appetisers and salads
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Sandwich hand

SITHCCC007A	Prepare sandwiches
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