

Hospitality Industry - Year 2

SIT20416 Certificate II in Kitchen Operations

SIT30316 Certificate III in Hospitality (selected units)

SIT31016 Certificate III in Commercial Cookery (select Patisserie units)

Program Details

The VET Hospitality Industry Year 2 program will provide students with the opportunity to continue their studies in one or more of the three streams available listed below.

Hospitality Stream

Students will further their skills and knowledge in food service and barista skills and have the opportunity to work in a “live restaurant” as well as a range of other functions. PLEASE NOTE: selected units only.

Kitchen Operations Stream

Students will further their skills and knowledge in the fully functioning kitchen focussing on preparing, cooking and plating food and have the opportunity to work in a “live restaurant” as well as a range of other functions.

Patisserie Stream

Students will learn a range of baking skills producing cakes, pastries and desserts. This course will also give students the opportunity to learn some chocolatier and sugar work skills. PLEASE NOTE: selected units only

Course Length: 1 year

Program Content: 5 Units of Competency

Nominal Hours: 195 hours Hospitality, 180 hours Kitchen Operations, 196 hours Patisserie

Delivery Mode: Face to Face, classroom based

Future Career Opportunities

- ⇒ Cook
- ⇒ Sandwich Hand
- ⇒ Catering Assistant or Supervisor
- ⇒ Chef
- ⇒ Pastry Chef
- ⇒ Barista
- ⇒ Food and Beverage Attendant
- ⇒ Hotel Manager
- ⇒ Food Writer
- ⇒ Flight Attendant
- ⇒ Restaurant Manager

Program Content

Hospitality	Unit 3 & 4
SITHFAB005	Prepare & serve espresso coffee
SITHFAB004	Prepare & serve non-alcoholic beverages
SITHFAB007	Serve food and beverage
SITHFAB016	Provide advice on food
SITXFIN001	Process financial transactions

Kitchen Operations	Unit 3 & 4
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC011	Use cookery skills effectively
SITHCCC008	Prepare vegetable, fruit, egg & farinaceous dishes
SITHCCC006	Prepare appetisers and salads
SITHCCC012	Prepare poultry dishes

Patisserie	Unit 3 & 4
SITHPAT001	Produce cakes
SITHPAT003	Produce pastries
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
HLTAID003	Provide first aid



Contribution – VCE & ATAR

Students will receive a VCE VET 3 – 4 sequence.

VET Hospitality and VET Kitchen Operations students wishing to receive an ATAR contribution for the Units 3 and 4 sequence of a VCE VET program must undertake scored assessment for the purpose of achieving a study score.

This study score can contribute directly to the ATAR, either as one of the student's best four studies (primary four) or as a fifth or sixth study. Where a student elects not to receive a study score, no contribution to the ATAR will be available.

VET Patisserie is an unscored VCE VET program and successful students will be eligible for an increment towards their ATAR. This will be calculated using 10% of the lowest primary four study scores.

Contribution – VCAL

Contribution to VCAL is determined by the number of units of competence successfully completed. When a student has been assessed as competent in units totalling 90 nominal hours, this will contribute one VCAL unit towards satisfactory completion of VCAL. Students can receive up to 2 VCAL credits .

This program will satisfy learning outcomes for the Industry Specific Skills and Work Related Skills strands of VCAL.

Training Organisation Information

This is a third party arrangement with Sunraysia Institute of TAFE (4693).

Mildura Senior College is responsible for the Training and Assessment of this program. As the RTO, Sunraysia Institute of TAFE is responsible for issuing qualifications and statements of attainment associated with this course. For more information on Sunraysia Institute of TAFE go to www.sunitafe.edu.au

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PLEASE NOTE: Information is correct at the time of printing, May 2020

Structured Workplace Learning

Mandatory. Work placement is highly recommended in the first year of this program and is a mandatory component in the second year. Students must complete 8 service shifts in Year 12 (industry work placement) for both Hospitality and Kitchen Operations arranged by Mildura Senior College to demonstrate skills and knowledge obtained.

SWL Recognition is available to VCAL and VCE students who are undertaking a VCE VET program.

Students who complete 10 days full-time equivalent work placement in their VCE VET industry area and the three sections of the Workplace Learning Record may be eligible for one VCE credit at Units 1 & 2

Study Pathways

- ⇒ Certificate III in Hospitality
- ⇒ Certificate III in Commercial Cookery
- ⇒ Certificate III in Catering Operations
- ⇒ Certificate III in Patisserie
- ⇒ Certificate III in Asian Cookery
- ⇒ Certificate IV in Commercial Cookery
- ⇒ Certificate IV in Catering Operations
- ⇒ Certificate IV in Hospitality
- ⇒ Certificate IV in Patisserie
- ⇒ Certificate IV in Asian Cookery
- ⇒ Diploma of Hospitality Management
- ⇒ Advanced Diploma of Hospitality Management
- ⇒ Bachelor of Commerce (Tourism & Hospitality)
- ⇒ Bachelor of Business (Tourism & Hospitality)
- ⇒ Bachelor of Business (Hospitality Management)



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