

## Course Details - SIT20416 Certificate II in Kitchen Operations - Adelaide Botanic High School

EASVA Title	Certificate II in Kitchen Operations		
Qualification	SIT20416 Certificate II in Kitchen Operations		
RTO	Adelaide Institute of Hospitality (National Code 40138)		
Host Organisation	Adelaide Botanic High School		
Course Length	1 Semester (0.5 years) Commencement date for Semester 2-TBA		
Course Description	This course is being delivered by renowned chef Emma McCaskill ( <a href="http://www.emmamccaskill.com">www.emmamccaskill.com</a> ) to equip students with an understanding of the exciting restaurant/hospitality world. Potential experiences including paddock to plate through the Botanic Gardens, Industry experiences with the Botanic Gardens Restaurant and others and connections and Lot fourteen' s planned International Centre for Food, Hospitality and Tourism Studies to be incorporated as possible. Delivered in the industry standard commercial kitchen and training restaurant facility, where opportunities to participate in function service will provide authentic learning experiences.		
Pathways	On completion of the course, students will be prepared for entry into the hospitality industry, possibly through part or full-time work, or school based FIP. Through connection with training provider and group trainer CEG, opportunities to enter the industry will be available for suitable candidates.		
Entry Requirements	A genuine interest in food and hospitality. Completion of RTO VETRO Process		
Other Requirements	A chef uniform (to be purchased from training provider-see other costs) Closed in leather shoes or suitable industry standard footwear is required for practical use. Participation in events outside of session times will be required as part of the course.		
Delivery Location(s)	Adelaide Botanic High School, 1 Frome Road, Adelaide, SA, 5000 Adelaide Botanic High School Level 2 Hospitality Training Centre Frome Rd, Adelaide SA, 5000		
Dates and Times	18 weekly sessions at Adelaide Botanic High School on Tuesdays from 09:00 until 17:00. Commencement date 01/02/22. Semester 1 and Semester 2 Intake 18 weekly sessions at Adelaide Botanic High School on Tuesdays from 9:00 until 17:00 Commencement date Semester 1-04/02/22 Commencement date Semester 2-TBA		
Work Placement	10 days 70 hours structured work placement (hours may be carried out beyond semester timetable to complete the course)		
SACE Details	SACE Stage 1, 55 SACE credits		
Units Of Competency	Core	BSBWOR203 SITHCCC001 SITHCCC005 SITHCCC011 SITXFSA001 SITXINV002 SITXWHS001 SITHKOP001 SITHCCC018	Work Effectively With Others (14 nominal hours) Use Food Preparation Equipment (25 nominal hours) Prepare Dishes Using Basic Methods of Cookery (45 nominal hours) Use Cookery Skills Effectively (50 nominal hours) Use Hygienic Practices for Food Safety (15 nominal hours) Maintain the Quality of Perishable Items (10 nominal hours) Participate in Safe Work Practices (12 nominal hours) Clean Kitchen Premises and Equipment (13 nominal hours) Prepare Food to Meet Special Dietary Requirements (Nominal hours to be confirmed)
	Elective	SITHCCC008 SITHCCC003 SITHCCC007 SITHCCC006 SITHCCC002	Prepare vegetable, fruit, egg and farinaceous dishes (45 nominal hours) Prepare and present sandwiches (10 nominal hours) Prepare Stocks, Sauces and Soups (35 nominal hours) Prepare Appetisers and Salads (25 nominal hours) Prepare and Present Simple Dishes (25 nominal hours)
			Nominal hours are used for SACE purposes and are not reflective of actual delivery hours
Training Cost	\$220.00 TGSS (for students over 16 years in 2021) \$230 Student Contribution Non-TGSS: N/A TGSS Form A and B must be completed prior to commencement of training – see your VET Leader		
Other Costs	\$220.00 Chef Uniform purchased via training provider		
Cost Notes	In addition to the course cost, an administration fee will apply as follows. Non-EASVA government school - \$50 per enrolment Non-government school - \$100 per enrolment (refer to member school tab for list of EASVA schools)		
Number Of Students	Minimum 10 Maximum 15		
Orientation Details	Meet in the Adelaide Botanic High foyer on the first day of training		
Public Transport	The school is within walking distance of the North Terrace Tram and the CBD. Busses run regularly along Frome Rd (Stop 1A). There is no parking available on-site		

Contact Person

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