VCE VET HOSPITALITY

SIT20307 Certificate II in Hospitality (Kitchen Operations)

This course operates in conjunction with Box Hill Institute and is designed to provide students with training and skill development for the achievement of competence in commercial cookery. The program will also provide access to a range of potential career paths within the hospitality industry, these may include chef, catering assistant, kitchen-hand and food and beverage attendant.

This study encompasses both theory and practical components delivered in the college’s own commercial kitchen. In Units 3 & 4 students will be required to complete classes at Fountain’s Restaurant at Box Hill Institute.

The course is competency based and as such, participants are required to complete a range of assessment methods including practical assessments, workplace projects, case studies and activities.

VCE VET Units 1 & 2 core units include health, safety and security procedures, workplace hygiene, basic methods of cookery, presenting foods, receiving and storing kitchen supplies, updating hospitality knowledge and working with customers and colleagues.

VCE VET Units 3 & 4 incorporate core units including preparing, cooking and serving foods and specific units such as the preparation of salads and appetisers, stock, soups and sauces, hot and cold desserts, egg, farinaceous, fruit and vegetable cooking and poultry

Pre- requisites

VCE VET Hospitality Units 1 & 2 units must be completed before the commencement of Units 3 & 4. Students may be able to commence this program in Year 10.

PATHWAYS ......where may this program lead?

On successful completion students will be eligible for the award of Certificate II in Hospitality (Kitchen Operations)

Before finalising units consult a careers adviser and check:

- Tertiary entry requirements - Prerequisite and/or recommended units
- Special entry requirements

UNIVERSITY
- Degrees courses in Business (Hospitality Management), Management/Tourism

TAFE/TRAINEESHIPS/APPRENTICESHIPS
- TAFE Certificate IV in Hospitality Studies, Diploma in Hospitality Management
- Apprenticeships – chefs, cooks, butchers, bakers, pastry cooks, waiters
- Traineeships in restaurants, hotels, motels, retail food operations

EMPLOYMENT
- In restaurants, cafes, hotels, motels, resorts, airlines, retail food operations
## TWO YEAR PROGRAM

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

### COMMON UNITS

<table>
<thead>
<tr>
<th>Year 11</th>
<th>English 1</th>
<th>Food &amp; Technology 1</th>
<th>VCE VET Hospitality 1 (Kitchen Operations)</th>
<th>Mathematics 1</th>
<th>Business Management 1</th>
</tr>
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<tr>
<th>Year 12</th>
<th>English 2</th>
<th>Food &amp; Technology 2</th>
<th>VCE VET Hospitality 2 (Kitchen Operations)</th>
<th>Mathematics 2</th>
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### CORE UNITS

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### CORE UNITS

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<tr>
<th>Year 12</th>
<th>English 3</th>
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<tr>
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<th>English 4</th>
<th>Food &amp; Technology 4</th>
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### SUGGESTED ELECTIVES

- Legal Studies 1
- Accounting 1
- Health 1
- Legal Studies 2
- Accounting 2
- Health 2

### SUGGESTED ELECTIVES – choose two

- Business Management 3
- Further Maths 3
- Legal Studies 3
- Accounting 3
- Health 3

- Business Management 4
- Further Maths 4
- Legal Studies 4
- Accounting 4
- Health 4

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*This program may also be commenced at Year 10 subject to timetable constraints.

### CONTRIBUTION TO THE VCE

Students who complete SIT20307 Certificate II in Hospitality (Kitchen Operations) will be eligible for up to four units of credit towards the VCE: two at Units 1 & 2 level and a Unit 3 & 4 sequence.

### ATAR CONTRIBUTION

Students wishing to receive a study score for the Units 3 & 4 sequence VCE VET Hospitality must undertake scored assessment. This study score can contribute directly to the ATAR, either as one of the student's best four studies (the primary four) or as a fifth or sixth study.

### Fees

In 2012 materials fees were Year 1 - $250. Year 2 - $650 and $80 for workbooks.

Additional costs- Chef's Uniform to be purchased for a cost of approximately $85.