



**SCHOOL BASED
WORKPLACE PROGRAMS**

**SIT30916 Certificate III
Catering Operations**



A program for students in a School based Traineeship. Where eligible, training is delivered with Victorian and Commonwealth Government funding. Students with a disability may be eligible to receive funding for tutorial and mentoring support under Disabled Australian Apprentice Wage Support (DAAWS).

QUALIFICATION DESCRIPTION:

Individuals will be working with some independence and under limited supervision using plans, policies and procedures to guide work activities. Using a range of cookery skills and sound knowledge of kitchen operations to prepare food items. Providing a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook–chill production kitchens, and mobile catering businesses of varying size.

We achieve results by ensuring that our training programs are:

- Flexible, innovative, current practice, interesting and engaging
- Driven by workplace outcomes

DELIVERY & DURATION:

- Workplace-based delivery over 12 months
- Practical hands on application to support learning.
- Our Trainer/Assessor is in the workplace
- Students undertake classroom training in theory and practical observation.

COURSE FEES:

Student Fees are \$1750.00 or \$350.00 if you are the holder of a valid concession card. In most cases these fees are paid on your behalf by your Employer, please enquire if this will apply for your workplace.



CORE UNITS:

- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITHKOP001 Clean kitchen premises and equipment
- SITXWHS001 Participate in safe work practices
- SITXINV002 Maintain the quality of perishable items
- SITHCCC001 Use food preparation equipment
- BSBSUS201 Participate in environmentally sustainable work practices
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC002 Prepare and present simple dishes
- BSBWOR203 Work effectively with others
- SITXCOM002 Show social and cultural sensitivity
- SITXHRM001 Coach others in job skills

ELECTIVES:

- BSBCM201 Communicate in the workplace
- SITHCCC018 Prepare food to meet special dietary requirements
- SITHFAB016 Provide advice on food
- SITXCCS006 Provide service to customers
- SITHCCC011 Use cookery skills effectively
- SITHFAB007 Serve food and beverage
- SITHFAB004 Prepare and serve non-alcoholic beverages
- SITHFAB005 Prepare and serve Espresso coffee
- SITXFIN001 Process financial transactions

