## Start your Cookery career!

Learn to organise and prepare food, understand the basic methods of cookery and hygiene and follow health, safety and security procedures with this introduction to the cooking industry.

This program is suitable for those who wish to pursue a career in Commercial Cookery. This qualification provides students with a range of skills, knowledge and competencies to be a cook, and also offer exemptions for part of an apprenticeship in Commercial Cookery.

### Course delivery options

<table>
<thead>
<tr>
<th>WORKLOAD</th>
<th>LOCATION</th>
<th>DELIVERY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full time</td>
<td>Cairns, Cannonvale (Whitsunday), Mt Isa, Townsville (Pimlico)</td>
<td>Classroom</td>
</tr>
<tr>
<td>Part time</td>
<td>Mt Isa</td>
<td>Classroom</td>
</tr>
</tbody>
</table>

**Key dates**

For key start dates for each location visit the online brochure for this course (under the course details tab).

[tafenorth.edu.au/course/14185](http://tafenorth.edu.au/course/14185)

### Entry requirements

All students will be required to complete a literacy and numeracy assessment. It...

[...more online](http://tafenorth.edu.au/study-with-us/enrolment-fees/course-fees)

### Important Information

- **Cairns Only** - The Vocational...

[...more online](http://tafenorth.edu.au/study-with-us/enrolment-fees/course-fees)

### Resources required

Students are to provide the following resources at their own cost:

- 2 Sets Uniforms and Safety wear (teacher...

[...more online](http://tafenorth.edu.au/study-with-us/enrolment-fees/course-fees)

### Additional cost for resources is approximately $500.00 directly to suppliers.

For more information visit:


[...more online](http://tafenorth.edu.au/study-with-us/enrolment-fees/course-fees)

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**FULL FEE | $3,310**

This is the total cost of the course.

**SUBSIDISED | $1,558**

The Queensland Government will offset the cost of study for eligible students. You will still need to pay for a portion of your study costs. The amount above is what you will need to pay.

**CONCESSION | $1,120**

You are eligible for the concession price of a course if you are eligible for subsidised training, and are listed on an Australian Government Low Income Health Care Card or Pensioner Concession Card, if you are Aboriginal or Torres Strait Islander, you hold a Department of Veterans' Affairs Pensioner Concession Card, or if you have a disability. Further information about concessions.

Accurate as at 27 September 2017. For the latest information see:

[tafenorth.edu.au/course/14185](http://tafenorth.edu.au/course/14185)
## Outcome

SIT20416 Certificate II in Kitchen Operations. This qualification provides the skills and knowledge for an individual to be competent in a range of kitchen functions and activities that require the application of a limited range of practical skills in a defined context. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs & cafeterias.

### Job prospects
- Kitchenhand
- Kitchen Assistant
- Catering Assistant

## Units

To achieve the Certificate II in Kitchen Operations, students must successfully complete 13 units (8 core units and 5 elective units)

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Type</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHCCC001</td>
<td>Use food preparation equipment</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHCCC005</td>
<td>Prepare dishes using basic methods of cookery</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHCCC011</td>
<td>Use cookery skills effectively</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITXFS001</td>
<td>Use hygienic practices for food safety</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITXINV002</td>
<td>Maintain the quality of perishable items</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITXWHS001</td>
<td>Participate in safe work practices</td>
<td>Core</td>
<td>Cairns / Townsville</td>
</tr>
</tbody>
</table>

## Costs

Accurate as at 27 September 2017. For the latest information see:

[tafenorth.edu.au/course/14185](http://tafenorth.edu.au/course/14185)

RTO 0275
CRICOS 03020E

## ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?

Enrol today to secure your spot in this course.

### HOW TO ENROL

Enrol now

You're ready if you have:
- checked your important dates (under the course details tab)
- checked you meet the entry requirements (under the course details tab)
- checked your course costs and know which payment option is right for you (under the costs tab)
- Read the student rules and refund policy
- Created your Unique Student Identifier and can provide this code to TAFE Queensland
- If you are applying for a subsidised cost, please ensure you have all the relevant documents at time of enrolment

All done? Then head to the link below to complete your enrolment:

**Enrolment options**

By telephone: 1300 656 959. In person: at any TAFE Queensland North location.
<table>
<thead>
<tr>
<th>Code</th>
<th>Course Description</th>
<th>Type</th>
<th>Campus Options</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHCCC006</td>
<td>Prepare appetisers and salads</td>
<td>Elective</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHCCC007</td>
<td>Prepare stocks, sauces and soups</td>
<td>Elective</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHCCC008</td>
<td>Prepare vegetable, fruit, eggs and farinaceous dishes</td>
<td>Elective</td>
<td>Cairns / Townsville</td>
</tr>
<tr>
<td>SITHCCC003</td>
<td>Prepare and present sandwiches</td>
<td>Elective</td>
<td>Townsville Only</td>
</tr>
<tr>
<td>SITHCCC004</td>
<td>Package prepared foodstuffs</td>
<td>Elective</td>
<td>Townsville Only</td>
</tr>
<tr>
<td>HLTAID003</td>
<td>Provide first aid</td>
<td>Elective</td>
<td>Cairns Only</td>
</tr>
<tr>
<td>BSBSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
<td>Elective</td>
<td>Cairns Only</td>
</tr>
<tr>
<td>VPC</td>
<td>Vocational placement</td>
<td></td>
<td>Cairns Only</td>
</tr>
</tbody>
</table>

**Disclaimer**

Not all electives available at all campuses

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**Recognition of prior learning**

Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you’ve gained from the workplace or previous learning means less study time for you, and getting the paper to prove you’re qualified a whole lot sooner.

**More info:**
tafenorth.edu.au/study-with-us/career-changers-jobseeker/recognition-prior-learning/

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**Make your future happen**

Connect with TAFE on Facebook

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