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.

### LOCATION/S

- Cairns, Cannonvale (Whitsunday), Mt Isa, Townsville (Pimlico)

### DURATION

- **Part time**
  - 6 months / 1 day per week, 14 weeks / 1 day per week
- **Full time**
  - 4 months / 3 days per week

### Entry requirements

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

### Resources required

- Students are to provide the following resources at their own cost:
  - 2 Sets Uniforms and Safety wear
  - ...more online

### Important Information

- Cairns Only: The Vocational Subsidised training places are available for students under Certificate 3 Guarantee as a lower level pre-apprenticeship program. Enquire now to confirm if you are eligible for funding.

### Costs

**FULL FEE** | **$3,380**
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This is the total cost of the course.

**SUBSIDISED | $200**
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 | $200**
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.

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Accurate as at 24 April 2018. For the latest information see:
tafenorth.edu.au/course/14185

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Got a question?
Enquire about your full fee study options

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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)

BSBWOR203 Work effectively with others Core Cairns / Townsville
SITHCCC001 Use food preparation equipment Core Cairns / Townsville
SITHCCC005 Prepare dishes using basic methods of cookery Core Cairns / Townsville
SITHCCC011 Use cookery skills effectively Core Cairns / Townsville
SITHKOP001 Clean kitchen premises and equipment Core Cairns / Townsville
SITXFSA001 Use hygienic practices for food safety Core Cairns / Townsville
SIXINIV002 Maintain the quality of perishable items Core Cairns / Townsville
SITXWHS001 Participate in safe work practices Core Cairns / Townsville
SITHCCC006 Prepare appetisers and salads Elective Cairns / Townsville
SITHCCC007 Prepare stocks, sauces and soups Elective Cairns / Townsville
SITHCCC008 Prepare vegetable, fruit, eggs and farinaceous dishes Elective Cairns / Townsville
SITHCCC003 Prepare and present sandwiches Elective Cairns / Townsville
SITHCCC004 Package prepared foodstuffs Elective Townsville Only
BSBUSUS001 Participate in environmentally sustainable work practices Elective Cairns Only
VPC Vocational placement Vocational Placement Scheme Cairns Only

Disclaimer
Not all electives available at all campuses

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:
tafenorth.edu.au/study-with-us/enrolment-fees/enrol

Enrolment options
By telephone: 1300 656 959. In person: at any TAFE Queensland North location.

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/

Make your future happen
Connect with TAFE on Facebook

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