



University of Ballarat

Proposal for delivery of VET in Schools 2010

Certificate II in Hospitality (Kitchen Operations) - SIT20307

Program 2

On successful completion of this program students are eligible for:

- the award of SIT20307 Certificate II in Hospitality (Kitchen Operations)
- Recognition of two VCE VET units at Units 1 and 2 level, and two units at Units 3 and 4 level.

Year 1

Unit Code	Unit Name	Nominal Hours	Delivery (School)	Delivery (RTO)
Core				
SITHCCC001A	Organise and prepare food	20		20
SITHCCC002A	Present food	6		6
SITHCCC003A	Receive and store kitchen supplies	10		10
SITHCCC004A	Clean and maintain kitchen premises	10		10
SITHCCC005A	Use basic methods of cookery	45		45
SITHIND001A	Develop and update hospitality industry knowledge	25		25
SITXCOM001A	Work with colleagues and customers	25		25
SITXCOM002A	Work in a socially diverse environment	20		20
SITXOHS001A	Follow health, safety and security procedures	10		10
SITXOHS002A	Follow workplace hygiene procedures	15		15
	TOTAL	186		186

PROGRAM COSTS based on class of 15

	UB Rate	Delivery Hours	Total Cost Per Head	Number enrolled	Total School Cost
Teaching costs		165			
Materials cost	10/unit				
Auspice fee per Group					
Administration fee per head*					
TOTAL					



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Year 2

Unit Code	Unit Name	Nominal Hours	Delivery (School)	Delivery (RTO)
Core				
SITHCCC027A	Prepare, cook and serve food for food service	50		50
SITHCCC006A	Prepare appetizers and salads	25		25
SITHCCC008A	Prepare stocks, sauces and soups	35		35
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	45		45
SITHCCC013A	Prepare hot and cold desserts	50		50
ELECTIVE				
	One of below:			
SITHCCC010A	Select, prepare and cook poultry	25		25
SITHCCC015A	Plan and prepare food for buffets	25		25
	TOTAL			

PROGRAM COSTS based on class of 15

	UB Rate	Delivery Hours	Total Cost Per Head	Number enrolled	Total School Cost
Teaching costs		165			
Materials cost	10/unit				
Auspice fee per Group					
Administration fee per head*					
TOTAL					