

See below an example of SIT20312 Certificate II in Hospitality training plan(s) for core, stream, recommended and elective units, (if applicable) as per Grouping Requirements as offered by Work Skills

## SIT20312 Certificate II in Kitchen Operations Example

### *SIT20312 Certificate II in Kitchen Operations*

#### *Compulsory Core Unit*

<u>Code</u>	<u>Unit Name</u>
SITXWHS101	Participate in safe work practices ( <b>Prerequisite</b> )
SITHCCC101	Use food preparation equipment *
SITHCCC201	Produce dishes using basic methods of cookery *
SITHCCC207	Use cookery skills effectively *
SITHKOP101	Clean kitchen premises and equipment *
SITXFSA101	Use hygienic practices for food safety
SITXINV202	Maintain the quality of perishable supplies *
BSBWOR203B	Work effectively with others

**\*Prerequisite is SITXFSA101 Use hygienic practices for food safety**

#### *Elective Units List (Choose 5 only from this list)*

SITHCCC102	Prepare simple dishes*
SITHCCC103	Prepare sandwiches*
SITHCCC202	Produce appetisers and salads*
SITHCCC203	Produce stocks, sauces and soups*
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes *
BSBSUS201A	Participate in environmentally sustainable work practices*
SITHFAB203	Prepare and serve non-alcoholic beverages*
SITHFAB204	Prepare and serve espresso coffee*