

Course Details - Certificate II in Kitchen Operations then Cert III in Hospitality (Murray Bridge High School)

MSP Title	Cert II Kitchen Op Cert III Hospitality		
Qualification	Certificate II in Kitchen Operations then Cert III in Hospitality		
RTO	TAFE SA (National Code 41026)		
Host Organisation	Murray Bridge High School		
Course Length	2 semesters (1 year) 1st Semester Cert II Kitchen Operations, 2nd Semester Cert III Hospitality		
Course Description	This course offers students the opportunity to develop their knowledge about the hospitality industry. Students apply theory and their developing skills through a range of practical experiences including how to mix non-alcoholic beverages, set tables, serve food and operate point of sale equipment. There is a strong focus on skills, personal presentation and customer service. Students work with the Kitchen Operations staff to prepare for functions which can range from taking orders and serving formal dinners at night.		
Pathways	This qualification provides students with the skills and knowledge that reflects the role of entry-level employment at the completion of the course.		
Delivery Location(s)	Murray Bridge High School, Lohmann Street, Murray Bridge, SA, 5253		
Dates and Times	40 weekly sessions at Murray Bridge High School on Fridays from 08:45 until 15:00. Commencement date 21/02/20.		
Work Placement	12 days		
SACE Details	SACE Stage 1 and 2, SACE credits to be confirmed		
Units Of Competency	Core	BSBWOR203 SITHCCC001 SITHCCC005 SITHIND003 SITHCCC011 SITHKOP001 SITXFSA001 SITXINV002 SITXWHS001 SITHCCC007 SITHCCC006 SITHCCC002 SITHFAB007 SITHIND002	Work effectively with others (15 nominal hours) Use food preparation equipment (25 nominal hours) Prepare dishes using basic methods of cookery (45 nominal hours) Use Hospitality Skills Effectively (Nominal hours to be confirmed) Use cookery skills effectively (12 SERVICE POINTS) (50 nominal hours) Clean kitchen premises and equipment (13 nominal hours) Use hygienic practices for food safety (15 nominal hours) Maintain the quality of perishable items (10 nominal hours) Participate in Work Health and Safety processes (12 nominal hours) Prepare stocks, sauces and soups (35 nominal hours) Prepare appetisers and salads (25 nominal hours) Prepare and present simple dishes (25 nominal hours) Serve food and beverage (80 nominal hours) Source and use information on the hospitality industry (25 nominal hours) Nominal hours are used for SACE purposes and are not reflective of actual delivery hours
Training Cost	\$1,100.00 GST exempt This course is delivered by an approved training provider - students may be eligible to be funded for this course through Work Ready under a Training Guarantee for SACE students - speak to your school. An administration fee for non-member schools will apply.		
Other Costs	\$145.00 including GST Costs for ingredients, materials and polo shirt will be the responsibility of the student. Black pants, hair tied up and closed in shoes are mandatory.		
Cost Notes	Students who withdraw before completion of a VET course may be charged the full cost of the course		
Number Of Students	Minimum 10 Maximum 17		
Contact Person	Ms Roxanne Rowland, Email Roxanne.Rowland958@schools.sa.edu.au		