



*FREE TRAINING – KITCHEN OPERATIONS

About the program

This course aims to prepare students for the catering industry, providing training in the principles and methods of food preparation suitable for employment in a commercial food environment. It is an intensive practical and theoretical course which seeks to equip students to work as an Assistant Cook in all areas of catering; restaurants, hotels, motels, hospitals, clubs, industrial canteens and fast food outlets.

*Entry Requirements

- A job seeker (not currently working)
- Australian citizen or a permanent resident of Australia.
- #15 years of age or above.
- Not self-employed or a full-time student

Students must be competent in Literacy in order to fulfil course requirements. If you feel you have literacy needs that may impair your ability to work in this program please discuss this with an educator and an assessment interview can be arranged.

Students under 18 years of age must have parental/guardian approval.

Program Outcomes

Employment opportunities can include: Apprenticeship in Cookery, Second Cook, Assistant Cook, Kitchen Hand, Assistant Caterer, Function Catering, Short Order Cook, Fast Food Cook.

Recognition of Prior Learning

Recognition of Prior Learning provides students an opportunity to have their current skills and competencies recognised. These skills and competencies may relate to units you are about to commence and as a result can exempt you from studying these units.

The process requires students to gather evidence confirming their competency. An educator will advise you when completing this task. **Enquire if you think you qualify.**

Support

King's undertakes a duty of care towards student and offers student support services.



Certificate II in Hospitality Kitchen operations

Units of Competency:

THHCOR01B	Work with colleagues and customers
THHCOR02B	Work in a socially diverse environment
THHCOR03B	Follow health, safety and security procedures
THHHCO01B	Develop and update hospitality industry knowledge
THHGHS01B	Follow workplace hygiene procedures
THHBKA01B	Organise and prepare food
THHBKA02B	Present food
THHBKA03B	Receive and store kitchen supplies
THHBKA04B	Clean and maintain kitchen premises
THHBCC01B	Use basic methods of cookery
THHCCH01A	Prepare, cook and serve food (holistic unit)
THHBCC02B	Prepare appetisers and salads
THHBCC00B	Prepare sandwiches
THHBCC04B	Prepare vegetables, eggs and farinaceous dishes
THHBCC03B	Prepare stocks, sauces and soups
THHBCC05B	Prepare and cook poultry and game

Program Details

Delivery: External + Practical Days (Negotiated)

Weeks: 26 weeks

Venue: King's International College

For further information:

Please contact the College on

5593 4386