

**Sample course planning – Certificate II in Hospitality (Kitchen Operations) (SIT20307)  
through Hospitality (240 indicative hours) PLUS Hospitality Specialisation Study (60 indicative hours)**

| Hospitality Curriculum Framework (2008) |   | SIT07 Training Package and qualification |   |   |  |
|---|---|--|---|---|--|
| HSC indicative hours                    | Status in Hospitality (240 indicative hours) course & Hospitality Specialisation Study (60 indicative hours) course<br><ul style="list-style-type: none"> <li>▪ 6 compulsory</li> <li>▪ plus 1 stream (commercial cookery stream – 5 units)</li> <li>▪ plus electives – to bring course total to a minimum of 300 (minimum of 125HSC indicative hours for commercial cookery stream)</li> </ul> | Unit code                                | Unit title  | Prerequisite                              | Status for Certificate II in Hospitality (Kitchen Operations)<br><br>11 core & 5 electives required (minimum of 3 listed electives maximum of 2 other electives) |
| 20                                      | compulsory  | SITHIND001A                              | Develop and update hospitality industry knowledge         | nil                                       | core   |
| 15                                      | compulsory  | SITXCOM001A                              | Work with colleagues and customers                        | nil                                       | core   |
| 10                                      | compulsory  | SITXCOM002A                              | Work in a socially diverse environment                    | nil                                       | core   |
| 10                                      | compulsory  | SITXOHS001B                              | Follow health, safety and security procedures             | nil                                       | core   |
| 10                                      | compulsory  | SITXOHS002A                              | Follow workplace hygiene procedures                       | nil                                       | core   |
| 15                                      | compulsory  | SITXENV001A                              | Participate in environmentally sustainable work practices | nil                                       | other elective   |
| 20                                      | commercial cookery stream   | SITHCCC001A                              | Organise and prepare food                                 | SITXOHS002A                               | core   |
| 10                                      | commercial cookery stream   | SITHCCC002A                              | Present food  | SITXOHS002A                               | core   |
| 10                                      | commercial cookery stream   | SITHCCC004A                              | Clean and maintain kitchen premises                       | SITXOHS002A                               | core   |
| 40                                      | commercial cookery stream   | SITHCCC005A                              | Use basic methods of cookery                              | SITHCCC001A<br>SITHCCC002A<br>SITXOHS002A | core   |
| 15                                      | commercial cookery stream   | SITXFSA001A                              | Implement food safety procedures                          | SITXOHS002A                               | listed elective  |
| <b>175</b>                              | <b>Sub-total – HSC indicative hours (HSC compulsory + commercial cookery stream)</b>  |  |   |   |  |

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| 10   | elective  | SITHCCC003A                              | Receive and store kitchen supplies  | SITXOHS002A   | core   |
| 40   | elective (Specialisation Study)   | SITHCCC027A                              | Prepare, cook and serve food for food service [holistic unit]   | SITHCCC001A<br>SITHCCC002A<br>SITHCCC003A<br>SITHCCC005A<br>SITXOHS002A | core   |
| <b>225</b>   | <b>Sub-total – HSC indicative hours (HSC compulsory + commercial cookery stream + remaining qualification core)</b>   |  |   |   |  |
| To meet the requirements of the Hospitality (240 indicative hours) course PLUS the Hospitality Specialisation Study (60 indicative hours) course students need to undertake an <b>additional 75 HSC indicative hours</b> worth of units of competency. |   |  | To be eligible for Certificate II in Hospitality (Kitchen Operations) students need to include <b>3 more elective units of competency (2 listed electives &amp; 1 elective)</b> . |   |  |
| 25   | elective  | SITHCCC006A                              | Prepare appetisers and salads   | SITHCCC001A<br>SITHCCC002A<br>SITXOHS002A                               | listed elective  |
| 10   | elective  | STHCCC007A                               | Prepare sandwiches  | SITHCCC001A<br>SITXOHS002A  | listed elective  |
| 25   | elective  | SITHCCC008A                              | Prepare stocks, sauces and soups  | SITHCCC001A<br>SITHCCC002A<br>SITHCCC005A<br>SITXOHS002A                | listed elective  |
| 20   | elective  | HLTFA301B                                | Apply first aid   | Nil   |  |
| <b>305</b>   | <b>Total HSC indicative hours – Hospitality (240 indicative hours) PLUS Hospitality Specialisation Study (60 indicative hours)</b>  |  |   |   |  |

**Course planning checklist:**

***HSC Course requirements***

- *Hospitality (240 indicative hours) course PLUS*
- *Hospitality Specialisation Study (60 indicative hours) course*
- ☑ 6 compulsory
- ☑ all units from one stream (5 units for commercial cookery stream)
- ☑ electives – minimum of 125 HSC indicative hours for commercial cookery stream
- ☑ work placement – minimum 84 hours

***Qualification requirements***

*Certificate II in Hospitality (Kitchen Operations) (SIT20307)*

- ☑ 11 core
- ☑ 5 electives → ☑ minimum of 3 listed electives
- ☑ maximum of 2 other electives

SAMPLE